

## cold

<b>Blue Point Oysters*</b> .....	15 / 25
half or full dozen, cranberry mignonette	
<b>Boutique Oysters*</b> .....	18 / 32
half or full dozen from the east or west coast	
<b>Gulf Shrimp Cocktail</b> .....	12 / 20
four or eight, bloody mary cocktail sauce	
<b>Lobster Salad Cocktail</b> .....	15
lemon caper aioli, crostini	

### Chilled Seafood Tower 85

six each blue point oysters, littleneck clams, shrimp cocktail, half pound king crab legs with maine lobster salad

## hot

<b>Grilled Oysters</b> .....	11
bacon breadcrumbs, pepper butter, spinach	
<b>Rhode Island Calamari</b> .....	13.5
cornmeal fried, dill pickle remoulade, scallions	
<b>Bourbon Barrel Smoked Lamb Brisket</b> .....	12
peanuts, bourbon soy glaze, corn chowchow	
<b>Lake Erie Perch Tempura</b> .....	11.5
kimchi slaw, malt vinegar sweet & sour	
<b>Lobster Bisque</b> .....	9.5
maine lobster, crème fraîche	

## greens

<b>Mixed Greens</b> .....	7
aged jack cheese, cucumber, pickled onion, sunflower seeds, honey thyme vinaigrette	
<b>Local Bibb Lettuce</b> .....	8.5
bacon, heirloom grape tomatoes, avocado, radish, buttermilk green goddess	
<b>Heirloom Beets</b> .....	10
goat cheese, green apple, arugula, pecans, vidalia poppyseed dressing	
<b>Crab Caesar</b> .....	14.5
maryland lump crab, romaine, tomato preserves, parmesan, garlic croutons	

## simply prepared seafood

<b>Baked Cod*</b> .....	22
<b>Grilled Salmon*</b> .....	25
<b>Shrimp &amp; Scallops Sauté*</b> .....	30
<b>Broiled Twin 6oz Lobster Tails</b> .....	44
<b>1 1/4 lb. Alaskan King Crab Legs</b> .....	65

all cooked simply & served with green beans, mashed potatoes & lemon butter

## surf

<b>Florida Grouper*</b> .....	34
pecan basmati, roasted broccoli, smoky pepper sauce	
<b>Seared Hawaiian Tuna*</b> .....	29.5
peanut sauce, ginger glazed carrots, snow peas, shiitakes	
<b>Lobster Cornbread Crusted Maine Salmon*</b> .....	28
butternut squash, spinach, fingerlings, lobster velouté	
<b>Boston Scrod Cod*</b> .....	26.5
carolina shrimp rice, herb crust, greens, sherry tomato butter	
<b>Creole Bouillabaisse</b> .....	23
market fish, shrimp, clams, mussels, andouille, okra	
<b>Maryland Crab Cake</b> .....	26.5
redskins, black bean corn relish, spicy slaw, mustard aioli	
<b>New Bedford Scallops*</b> .....	36
bacon, brussels sprouts, hazelnut sweet potatoes	
<b>Gulf Shrimp &amp; Grits</b> .....	22.5
jimmy red grits, smoked sausage, green beans, shrimp gravy	
<b>Grilled Maine Lobster</b> .....	44
twin tails, spinach, klondike rose potatoes, creamed corn	
<b>Kingfish Trio*</b> .....	42.5
lobster tail, scallops, shrimp, mashed potatoes, asparagus	

## turf

<b>Roasted Coleman Farms Chicken</b> .....	20
broccoli, buttermilk mashed potatoes, lemon herb butter	
<b>Maple Glazed Duroc Pork Porterhouse*</b> .....	24.5
wild mushrooms, swiss chard, butternut squash, spiced apples	
<b>Filet Newburg*</b> .....	45
maine lobster, roasted fingerlings, asparagus, sauce newburg	

## premium hand-cut steaks

served with mashed potatoes, asparagus & madeira beef jus

<b>Filet Mignon* 7oz</b> .....	36
<b>Prime Sirloin* 10oz</b> .....	29
<b>Prime NY Strip* 14oz</b> .....	52
<b>Delmonico* 16oz</b> .....	46

Certified Angus Beef® & Certified Angus Beef Prime®

## additions & sides

<b>Maine Lobster Tail 6oz</b> .....	19	<b>Alaskan King Crab 5oz</b> .....	16
<b>Four Gulf Shrimp</b> .....	12	<b>Three Seared Scallops</b> .....	17
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<b>Jambalaya</b> .....	14		
maryland blue crab, carolina white shrimp, andouille, okra			
<b>Wild Mushrooms &amp; Grits</b> .....	10		
smoked shiitakes, garlic braised greens, parmesan, truffle oil			
<b>Barbecued Heirloom Carrots</b> .....	8		
arugula, toasted sunflower seeds, herb buttermilk dressing			