

starters

- Blue Point Oysters*** 15 / 25
half or full dozen, cranberry mignonette
- Shrimp Cocktail**..... 12 / 20
four or eight, bloody mary cocktail sauce
- Ahi Tuna Tartare*** 14
wasabi crème, avocado, wonton crisps
- Cornmeal Fried Rhode Island Calamari**... 13.5
dill pickle remoulade, scallions
- Bourbon Barrel Smoked Lamb Brisket**..... 12
peanuts, corn chowchow, bourbon glaze
- Lake Erie Perch Tempura**..... 11.5
kimchi slaw, malt vinegar sweet & sour
- Grilled Oysters** 11
charred pepper butter, bacon breadcrumbs
- Lobster Bisque**..... 9.5
maine lobster, crème fraîche

greens

- Mixed Greens**..... 7
aged jack cheese, cucumber, pickled onion, sunflower seeds, honey thyme vinaigrette
- Local Bibb Lettuce**..... 8.5
bacon, heirloom grape tomatoes, avocado, radish, buttermilk green goddess
- Heirloom Beets**..... 9.5
goat cheese, green apple, arugula, pecans, vidalia poppyseed dressing
- Crab Caesar**..... 14
maryland lump crab, romaine, tomato preserves, parmesan, garlic croutons
- Grilled Salmon Salad**..... 18.5
almonds, olives, roasted peppers, cucumber, tarragon balsamic vinaigrette

simply prepared seafood

- Blackened Catfish**..... 18
- Grilled Salmon**..... 25
- Pan Roasted Grouper**..... 34
- Shrimp & Scallops Sauté** 30
- Prime Cut King Crab Legs** 1 1/4 pounds..... 65

all simply prepared seafood served with green beans, mashed potatoes, lemon butter

surf

- Florida Grouper**..... 34
pecan rice pilaf, roasted broccoli, smoky pepper sauce
- Boston Scrod Cod**..... 24.5
herb crust, creamed sweet corn, rose potatoes, swiss chard
- Lobster Cornbread Crusted Maine Salmon***..... 28
smoked carrots, garlic spinach, butternut squash
- Seared Hawaiian Bigeye Tuna***..... 29.5
chili peanut sauce, ginger glazed yams, shiitakes, snap peas
- Grilled Carolina Catfish**..... 21
carolina shrimp red rice, green beans, herb salsa
- Creole Fisherman's Stew**..... 21.5
market fish, shrimp, clams, mussels, okra, spicy tomato broth
- Maryland Crab Cake**..... 26
sweet corn & black bean relish, redskins, mustard aioli
- Gulf Shrimp & Grits**..... 22.5
jimmy red grits, smoked sausage, green beans, shrimp gravy
- New Bedford Scallops**..... 35
brussels sprouts, bacon, hazelnut sweet potatoes
- Kingfish Trio**..... 42.5
lobster tail, scallops, shrimp, asparagus, mashed potatoes

turf

- Roasted Coleman Farms Chicken**..... 22
baby spinach, mashed potatoes, lemon herb butter
- Maple Glazed Duroc Pork Chop***..... 24.5
sweet potato & mushroom hash, spiced apples, mustard
- Filet Newburg***..... 45
maine lobster, asparagus, roasted potatoes, sauce newburg
- Premium Hand Cut Steaks** *Certified Angus Beef®*
buttermilk mashers, green beans, onion straws, demi glace
- Filet Mignon*** **Flat Iron*** **Delmonico***
7 oz 35 10 oz 26.5 16 oz 46

add a 6 ounce lobster tail to any entrée 20

sides to share

- Jambalaya**..... 14
maryland blue crab, carolina white shrimp, andouille, okra
- Wild Mushrooms**..... 10
heirloom grits, smoked shiitakes, greens, truffle oil
- Caramelized Brussels Sprouts**..... 8
hazelnut sweet potato purée, applewood bacon
- Barbecued Carrots**..... 8
sunflower seeds, arugula, herb buttermilk dressing



**\$10 OFF
SUNDAYS**

kingfish lobster bake 39.5

grilled twin maine lobster tails, littleneck clams, butternut squash, spinach, roasted redskins, sweet corn velouté



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