

cold

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

Grilled Oysters	11
bacon breadcrumbs, pepper butter, spinach	
Rhode Island Calamari	13.5
cornmeal fried, dill pickle remoulade, scallions	
Bourbon Barrel Smoked Lamb Brisket	12
peanuts, bourbon soy glaze, corn chowchow	
Lake Erie Perch Tempura	11.5
kimchi slaw, malt vinegar sweet & sour	
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	10
goat cheese, green apple, arugula, pecans, vidalia poppyseed dressing	
Crab Caesar	14.5
maryland lump crab, romaine, tomato preserves, parmesan, garlic croutons	

simply prepared seafood

Baked Cod*	20
Grilled Salmon*	25
Blackened Halibut*	33
Shrimp & Scallops Sauté*	30
Broiled Twin 6oz Lobster Tails	44
1 1/4 lb. Alaskan King Crab Legs	65

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

surf

Alaskan Halibut*	34
pecan basmati, roasted broccoli, smoky pepper sauce	
Seared Hawaiian Tuna*	29.5
peanut sauce, ginger glazed carrots, snow peas, shiitakes	
Lobster Cornbread Crusted Maine Salmon*	28
butternut squash, spinach, fingerlings, lobster velouté	
Boston Scrod Cod*	24.5
carolina shrimp rice, herb crust, greens, sherry tomato butter	
Creole Bouillabaisse	23
market fish, shrimp, clams, mussels, andouille, okra	
Maryland Crab Cake	26.5
redskins, black bean corn relish, spicy slaw, mustard aioli	
New Bedford Scallops*	36
bacon, brussels sprouts, hazelnut sweet potatoes	
Gulf Shrimp & Grits	22.5
carolina flint grits, smoked sausage, green beans, shrimp gravy	
Grilled Maine Lobster	44
twin tails, spinach, klondike rose potatoes, creamed corn	
Kingfish Trio*	42.5
lobster tail, scallops, shrimp, mashed potatoes, asparagus	

turf

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

premium hand-cut steaks

served with mashed potatoes, asparagus & madeira beef jus

Filet Mignon* 7oz	36
Prime Sirloin* 10oz	29
Prime NY Strip* 14oz	52
Delmonico* 16oz	46

Certified Angus Beef® & Certified Angus Beef Prime®

additions & sides

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