

**Chilled**

<b>Blue Point Oysters*</b> cab franc mignonette & cocktail	15
<b>Oyster Sampler*</b> four pairs of boutique oysters	24
<b>Gulf Shrimp Cocktail</b> bloody mary cocktail sauce	15
<b>Alaskan King Crab</b> half pound, honey mustard	25
<b>Smoked PEI Mussels</b> half pound, jalapeno tartar sauce	10
<b>Ahi Tuna Tartare*</b> wasabi-avocado mousse, sweet potato chips	16

**Hot**

<b>Salt &amp; Pepper Calamari</b> black garlic aioli, sweet & sour	14
<b>Roasted Wild Mushrooms</b> cornmeal gnocchi, truffle vinaigrette	11
<b>Crab Cake</b> napa cabbage slaw, honey mustard	16
<b>Berkshire Pork Belly</b> kimchi, peanuts, bourbon glaze	13
<b>Oysters Rock</b> spinach, pernod, bacon	13
<b>Seared Scallops</b> ginger carrot puree, apple radish slaw, soy vinaigrette	17

**Chilled Seafood Tower\***

oysters, shrimp cocktail,  
smoked mussels, king crab,  
lobster & shrimp salad,  
jonah crab claws  
& accoutrements

80

**Grand Seafood Tower\***

two maine lobsters and  
even more oysters, shrimp cocktail,  
smoked mussels, king crab,  
lobster & shrimp salad,  
& jonah crab claws

130

**Soups & Salads**

<b>Lobster Bisque</b> - Maine lobster, crème fraiche	10
<b>Roasted Tomato Bisque</b> - gorgonzola, herb croutons	8
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<b>Mixed Greens</b> - goat cheese, red onion, candied pecans, lemon-thyme vinaigrette	9
<b>Caesar</b> - shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	9
<b>Arugula</b> - buttermilk bleu, almonds, apple, pickled onion, honey-balsamic vinaigrette	11
<b>Beet</b> - gold and red beets, arugula, pistachio, strawberry, feta, raspberry poppy dressing	12
<b>Titanic Wedge</b> - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	10
with Maryland Blue Crab	17

PJ SARACUSA - GENERAL MANAGER

TOM ASIMAKIS - CHEF DE CUISINE

ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

\*THERE IS AN INCREASED DANGER OF FOODBORNE ILLNESS WHEN  
CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.

## House Specialties

<b>Nags Head Grouper</b> - lobster mashed potatoes, braised spinach, vermouth cream	39
<b>Seared Ahi Tuna*</b> - rice noodles, carrots, baby bok choy, corn miso broth, peanuts	33
<b>Gulf of Maine Salmon*</b> - faro, eggplant and fennel ragout, broccolini, salsa verde	27
<b>Herb Crusted Day Boat Cod</b> - beets, fingerlings, brussels sprouts, dijon brown butter	26
<b>Grilled Swordfish*</b> - sweet potato, swiss chard, tasso ham, creamed leeks	32
<b>New Bedford Scallops</b> - smoked parsnip puree, pearl onions, zucchini, poblano vinaigrette	36
<b>Lobster Bolognese</b> - maine lobster, penne pasta, spinach, brandy lobster cream	28
<b>Crab Cake Entrée</b> - napa slaw, klondike rose potatoes, honey mustard	32
<b>Coleman Farms Chicken Breast</b> - broccoli, mashed potato, chicken jus	23
<b>Steamed Jumbo King Crab</b> - one & a half pounds, roasted potatoes, asparagus	75
<b>Surf &amp; Turf*</b> - 7 oz. filet mignon, 6 oz. lobster tail, mashed potatoes, asparagus	56
<b>My Blue Point Heaven</b> - lobster tail, shrimp, scallops, lobster mashers, green beans	48

### Simply Prepared Seafood

w/klondike rose potatoes & green beans

<b>Grilled Atlantic Salmon*</b>	27
<b>Blackened Swordfish</b>	29
<b>Seared Tuna</b>	30
<b>Shrimp &amp; Scallop Sauté</b>	32
<b>Jumbo Lobster Tail</b> 10 oz.	45

### Simply Grilled Steaks

CAB® w/mashed potatoes & asparagus

<b>Center Cut Filet Mignon*</b> 7 oz.	39
<b>Double Cut Filet Mignon*</b> 10 oz.	46
<b>Prime Sirloin*</b> 10 oz.	29
<b>Prime New York Strip*</b> 14 oz.	49
<b>Bone-In Ribeye*</b> 24 oz.	56



### Customize



**Add Maryland Crab Oscar** 10  
jumbo lump crab, bearnaise

**Add Maine Lobster Tail** 20 / 38  
six or ten ounces, drawn butter

### Sides

8 each

Brussels Sprouts w/ maple pecans

Cider Glazed Carrots w/ swiss chard

Szechuan Green Beans

Fingerling Potato Hash

Roasted Broccoli & Sweet Potatoes

Wild Mushrooms & Garlic Spinach

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Lobster Mashed Potatoes 14  
maine lobster, chives