


**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	15
<b>Adobo Lamb Spring Rolls</b> pickled veggies, pineapple mint chutney	10
<b>Oysters Rock</b> traditional 1890's recipe	13
<b>Seared Scallops</b> sweet pea puree, onion bacon jam, shaved radish	17

<p><b>Chilled Seafood Tower*</b> 75 oysters, shrimp cocktail, smoked mussels, king crab, lobster &amp; shrimp salad, jonah crab claws &amp; accoutrements</p>		<p><b>Grand Seafood Tower*</b> 125 two maine lobsters and even more oysters, shrimp cocktail, smoked mussels, king crab, lobster &amp; shrimp salad, &amp; jonah crab claws</p>
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**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, strawberry, pickled onion, honey-balsamic vin	11
<b>Heirloom Tomato Salad</b> - fresh mozzarella, basil, pistachio, sherry poblano vin	12
<b>Titanic Wedge</b> - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	10
with Maryland Blue Crab	16

**MARC STANDEN - EXECUTIVE CHEF    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	38
<b>Seared Ahi Tuna*</b> - coconut jasmine rice, cashews, teriyaki kale, shitakes, sesame orange	32
<b>Gulf of Maine Salmon*</b> - mushrooms, brussels sprouts, jerusalem artichoke, balsamic dijon	28
<b>Herb Crusted Day Boat Cod</b> - fingerling hash, cauliflower & broccoli, sweet corn velouté	26
<b>Grilled Swordfish*</b> - french red rice, swiss chard, pineapple salsa, chimichurri	30
<b>New Bedford Scallops</b> - spring onion purée, heirloom carrots, snap peas, truffle vinaigrette	35
<b>Lobster Bolognese</b> - maine lobster, penne pasta, spinach, brandy lobster cream	27
<b>Crab Cake Entrée</b> - napa slaw, klondike rose potatoes, honey mustard	29
<b>Coleman Farms Chicken Breast</b> - carrots, spinach, roasted potatoes, lemon butter	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	47

### Simply Prepared Seafood

w/klondike rose potatoes & green beans

<b>Grilled Atlantic Salmon*</b>	27
<b>Blackened Swordfish</b>	29
<b>Seared Tuna</b>	32
<b>Shrimp &amp; Scallop Sauté</b>	30
<b>Broiled Jumbo Lobster Tail</b> 10 oz.	42

### Simply Grilled Steaks

CAB® w/mashed potatoes & asparagus

<b>Center Cut Filet Mignon*</b> 7 oz.	38
<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.	54



### Customize



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

**Add Maine Lobster Tail** 18 / 34  
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 & Cauliflower

Wild Mushrooms & Garlic Spinach

Lobster Mashed Potatoes 14  
maine lobster, chives

Coconut Shrimp Rice 12  
gulf white shrimp, sofrito