

Chilled

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

Hot

Salt & Pepper Calamari black garlic aioli, sweet & sour	14
Roasted Wild Mushrooms cornmeal gnocchi, truffle vinaigrette	11
Crab Cake napa cabbage slaw, honey mustard	15
Adobo Lamb Spring Rolls pickled veggies, pineapple mint chutney	10
Oysters Rock traditional 1890's recipe	13
Seared Scallops butternut squash, apple relish, rum raisin	17

Chilled Seafood Tower* 75

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

**Grand Seafood Tower* 125**

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

Soups & Salads

Lobster Bisque - Maine lobster, crème fraiche	10
Roasted Tomato Bisque - gorgonzola, herb croutons	8
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Mixed Greens - goat cheese, red onion, candied pecans, lemon-thyme vinaigrette	9
Caesar - shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	9
Arugula - almonds, red bosc pear, pickled onion, buttermilk blue, honey-balsamic vin	11
Heirloom Beets - apple, onion, cucumber, greens, pumpkin seeds, buttermilk dressing	12
Titanic Wedge - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	10
with Maryland Blue Crab	16

PJ SARACUSA - GENERAL MANAGER

MARC STANDEN - EXECUTIVE CHEF

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

Nags Head Grouper - lobster mashed potatoes, braised spinach, vermouth cream	38
Seared Ahi Tuna* - peanuts, shiitake fried gold rice, charred gai lan, spicy mustard miso	32
Gulf of Maine Salmon* - mushrooms, brussels sprouts, jerusalem artichoke, balsamic dijon	28
Cornmeal Crusted Catfish - shrimp, bbq eggplant, haricot vert, heirloom grits	26
Grilled Swordfish* - sea island red peas, wild rice, cider braised chard, squash curry	30
Seared Scallops - smoked cauliflower, zucchini, heirloom carrots, creamed sweet corn	35
Lobster Bolognese - maine lobster, penne pasta, spinach, brandy lobster cream	27
Crab Cake Entrée - napa slaw, klondike rose potatoes, honey mustard	29
Coleman Farms Double Chicken Breast - carrots, spinach, roasted potatoes	24
Steamed Jumbo King Crab - one & a half pounds, roasted potatoes, asparagus	75
Surf & Turf* - 7 oz. filet mignon, 6 oz. lobster tail, mashed potatoes, asparagus	55
My Blue Point Heaven - lobster tail, shrimp, scallops, lobster mashers, green beans	47

Simply Prepared Seafood

w/klondike rose potatoes & green beans

Grilled Atlantic Salmon*	27
Blackened Swordfish	29
Seared Tuna	32
Shrimp & Scallop Sauté	30
Broiled Jumbo Lobster Tail 10 oz.	45

Simply Grilled Steaks

CAB® w/mashed potatoes & asparagus

Center Cut Filet Mignon* 7 oz.	36
Double Cut Filet Mignon* 10 oz.	46
Prime Sirloin* 10 oz.	29
Prime New York Strip* 14 oz.	54
Dry Aged Ribeye* 24 oz.	68



Add Maryland Crab Oscar 10
jumbo lump crab, asparagus, 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 Gai Lan Broccoli

Wild Mushrooms & Garlic Spinach

Creamed Sweet Corn

Shiitake Fried Rice

Lobster Mashed Potatoes 14
maine lobster, chives

Carolina Shrimp & Grits 12
carolina flint grits, shrimp gravy