


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	16
Adobo Lamb Spring Rolls pickled veggies, pineapple mint chutney	10
Oysters Rock traditional 1890's recipe	13
Seared Scallops vidalia soubise, pistachio, cranberry basil compote	17

<p>Chilled Seafood Tower* oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, jonah crab claws & accoutrements 80</p>		<p>Grand Seafood Tower* two maine lobsters and even more oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, & jonah crab claws 130</p>
---	---	---

Soups & Salads

Lobster Bisque - Maine lobster, crème fraiche	10
Roasted Tomato Bisque - gorgonzola, herb croutons	8
<hr style="width: 30%; margin: 10px auto;"/>	
Mixed Greens - goat cheese, red onion, candied pecans, lemon-thyme vinaigrette	9
Caesar - shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	9
Arugula - buttermilk bleu, almonds, apple, pickled onion, honey-balsamic vin	11
Titanic Wedge - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	10
with Maryland Blue Crab	16

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

Nags Head Grouper - lobster mashed potatoes, braised spinach, vermouth cream	39
Seared Ahi Tuna* - coconut jasmine rice, cashews, teriyaki kale, shitakes, sesame orange	32
Gulf of Maine Salmon* - polenta, mushrooms, pearl onions, greens, rosemary burgundy	28
Herb Crusted Day Boat Cod - beets, fingerlings, brussels sprouts, dijon brown butter	26
Grilled Swordfish* - sweet potato, swiss chard, taso ham, creamed leeks	31
New Bedford Scallops - butternut squash purée, carrots, peas, pecans, bourbon glaze	36
Lobster Bolognese - maine lobster, penne pasta, spinach, brandy lobster cream	27
Crab Cake Entrée - napa slaw, klondike rose potatoes, honey mustard	30
Coleman Farms Chicken Breast - broccoli, mashed potato, chicken jus	23
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	56
My Blue Point Heaven - lobster tail, shrimp, scallops, lobster mashers, green beans	48

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.	42

Simply Grilled Steaks

CAB® w/mashed potatoes & asparagus

Center Cut Filet Mignon* 7 oz.	39
Double Cut Filet Mignon* 10 oz.	46
Prime Sirloin* 10 oz.	29
Prime New York Strip* 14 oz.	49
Bone-In Ribeye* 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 & Sweet Potatoes

Wild Mushrooms & Garlic Spinach

Lobster Mashed Potatoes 14
maine lobster, chives

Coconut Shrimp Rice 12
gulf white shrimp, sofrito