

Cold Starters

Blue Point Oysters* freshly shucked to order since 1998	15
Oyster Sampler* four pairs from the east & west coasts	22
Smoked PEI Mussels jalapeno tartar sauce	9
Jumbo Gulf Shrimp Cocktail bloody mary cocktail sauce	15
Chilled King Crab half pound, mustard sauce	22
Ahi Tuna Tartare* wasabi-avocado mousse, chili oil, sweet potato chips	16

Hot Starters

Salt & Pepper Calamari scallions, black garlic aioli, sweet & sour	12
Oysters Rock traditional 1890's recipe	13
Crab Cake Napa slaw, honey mustard	14
Forest Mushrooms cornmeal gnocchi, truffle vinaigrette	11
Adobo Lamb Spring Rolls pineapple mint chutney	10
Seared Scallops sweet pea purée, bacon vinaigrette, pickled spring vegetables	16



Chilled Seafood Towers



<p>Raw Bar* 75</p> <p>half dozen blue point oysters, half dozen shrimp cocktail, half dozen jonah crab claws, lobster & shrimp salad, smoked mussels, chilled king crab & accompaniments</p>

<p>Mega Raw Bar* 125</p> <p>two whole maine lobsters and even more blue point oysters, shrimp cocktail, jonah crab claws, lobster & shrimp salad, smoked mussels, chilled king crab & accompaniments</p>

Soups & Salads

Lobster Bisque - Maine lobster, crème fraiche	10
Roasted Tomato Bisque - gorgonzola, herb croutons	7
Mixed Greens - goat cheese, pickled onion, candied pecans, lemon-thyme vinaigrette	9
Arugula - buttermilk blue, strawberries, toasted almonds, honey balsamic vinaigrette	9
Caesar - shaved parmesan, white anchovies, olives, garlic bread crumbs	8
Heirloom Beets - apple, onion, cucumber, greens, pumpkin seeds, buttermilk dressing	10
Titanic Wedge - bacon, egg, red onion, creamy roquefort or 1,000 island	8
with Lump Blue Crab	13

PJ SARACUSA - GENERAL MANAGER

MARC STANDEN - EXECUTIVE CHEF

ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

*THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN
CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.

House Specialties

Nags Head Grouper - lobster mashed potatoes, garlic braised spinach, vermouth cream	37
Cornmeal Crusted Walleye - bbq eggplant, fingerlings, green beans, herb buttermilk	30
Hawaiian Big Eye Tuna* - shiitake fried gold rice, grilled bok choy, peanuts, miso mustard	32
Swordfish* - Edisto Island grits, heirloom carrots, kale, tasso ham, smoked tomato gravy	29
Gulf of Maine Salmon* - creamy parsnips, wild mushrooms, broccoli, sweet corn velouté	27
Day Boat Scallops - cauliflower purée, zucchini & summer squash, truffle brown butter	33
Lobster Bolognese - penne pasta, Maine lobster, spinach, brandy lobster cream	25
Crab Cake Entrée - Klondike Rose potatoes, Napa cabbage slaw, honey mustard	28
Alaskan Red King Crab - one & a half pounds of legs & claws, haricot vert, drawn butter	AQ
<i>CAB</i> [®] Flat Iron Steak* - bacon fat roasted potatoes, baby arugula, smoked blue, salsa verde	29
<i>CAB</i> [®] Filet Oscar* - jumbo lump crab, asparagus, mashed potatoes, béarnaise	42
<i>CAB</i> [®] Surf & Turf* - 7 oz. filet mignon, petite lobster tail, asparagus, mashed potatoes	49

<p>My Blue Point Heaven 45</p> <p style="text-align: center;">shrimp, scallops, petite coldwater lobster tail, lobster mashed potatoes, french beans</p>



<p>The Commodore* 65</p> <p style="text-align: center;"><i>CAB</i>[®] 10 ounce filet mignon, jumbo coldwater lobster tail, mashed potatoes, asparagus</p>

Simply Prepared Fish, Shellfish & Steaks

served with herb roasted potatoes, asparagus & lemon butter sauce

Grilled Atlantic Salmon* 25	Sautéed Walleye 28
Pan Roasted Grouper 32	Seared Ahi Tuna* 30
Shrimp & Scallops 29	Blackened Swordfish* 28
Jumbo Coldwater Lobster Tail 39	Roasted Organic Chicken 21
<i>CAB</i> [®] Filet Mignon* 35 / 45 7 oz. / 10 oz. served w/béarnaise	<i>CAB</i> [®] New York Strip Steak* 46 16 oz. served w/cabernet demi glace

Sides

Lobster Mashed Potatoes 9	Heirloom Carrots, Grits & Greens 8
Wild Mushrooms & Spinach 8	Shiitake Fried Gold Rice 8
Grilled Bok Choy w/Peanuts 7	Szechuan Green Beans 7



ALL ITEMS IDENTIFIED *CAB*[®] ARE CERTIFIED ANGUS BEEF[®]