

STARTERS

PAN SEARED SCALLOPS ~ Roasted Sweet Corn Cakes, Gazpacho	11
SMOKED LAKE ERIE PERCH ~ House Pickles, Arugula, Citrus-Ginger Vinaigrette	8
AHI TUNA TARTARE STACK ~ Crispy Rock Shrimp, Avocado Salsa, Crispy Wontons	12
CORNMEAL CRUSTED CALAMARI ~ Sweet & Hot Peppers, Lemon Aioli	11
LEMONGRASS CHICKEN DUMPLINGS ~ Tempura, Cilantro, Coconut-Chili Sauce	8
LUMP CRAB CAKE ~ Blue Lump Crab, Honey Mustard, House Slaw	13
SHRIMP COCKTAIL ~ Spicy Bloody Mary Sauce	12

OYSTERS

OYSTERS ON THE HALF SHELL ~ Blue Points - over 75,000 shucked each year	12
DAILY CHILLED SAMPLER ~ Four Pair of Today's Selection on the Half Shell	AQ
CRISPY FRIED ~ Jalapeño Tartar Sauce, Citrus Salsa	11
ASIAN OYSTERS ~ Pickled Ginger Mignonette, Wasabi Tobiko	12
OYSTERS ROCK ~ Baked, Spinach, Smoked Bacon, Pernod Cream	13

CHILLED SEAFOOD TOWER

<div style="border: 1px solid black; border-radius: 10px; padding: 5px; display: inline-block;"> \$50 </div> <p style="margin: 5px 0;">ALASKAN KING CRAB LEGS, SHRIMP COCKTAIL, SMOKED MUSSELS, BLUE POINT OYSTERS, LOBSTER & SHRIMP SALAD</p>	<p style="margin: 5px 0;">TWO WHOLE MAINE LOBSTERS PLUS EVEN MORE OYSTERS, SMOKED MUSSELS, CRAB LEGS, SHRIMP, LOBSTER & SHRIMP SALAD</p> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; display: inline-block;"> \$95 </div>
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SOUPS & SALADS

SEAFOOD CHOWDER ~ New England Style	7
ROASTED TOMATO BISQUE ~ Sourdough Croutons, Crumbled Blue	5
MIXED GREENS ~ White Balsamic Vinaigrette, Grape Tomatoes, Sourdough Croutons	5
BPG CAESAR ~ Lemon Oil, White Anchovies, Roasted Tomato, Picholine Olives	8
ARUGULA ~ Smoked Proscuitto, Lake Erie Creamery Goat Cheese, Marcona Almonds, Radish, Tart Cherry Vinaigrette	8
TITANIC ICEBERG ~ Egg, Bacon, Red Onion, 1,000 Island or Creamy Roquefort	7
~ Topped with Maryland Blue Crabmeat	12

SUMMER PRIX FIXE

<div style="border: 1px solid black; border-radius: 10px; padding: 5px; display: inline-block;"> THREE COURSES \$36 </div> <p style="margin: 5px 0;">APPETIZER</p> <p>PAN SEARED SCALLOPS Corn Cakes, Gazpacho</p> <p>TITANIC ICEBERG SALAD Egg, Bacon, Red Onion, 1,000 Island or Roquefort</p>	<p style="margin: 5px 0;">ENTREES</p> <p>SHRIMP & SCALLOPS Whipped Potatoes, Garlic Butter</p> <p>CRAB TOPPED FILET Petite Cut, Blue Crab, Béarnaise</p> <p>HERB-CRUSTED WALLEYE Rock Shrimp & Sweet Corn Succotash, Creamy Grits</p>	<div style="border: 1px solid black; border-radius: 10px; padding: 5px; display: inline-block;"> THREE COURSES \$36 </div> <p style="margin: 5px 0;">DESSERT</p> <p>SEASONAL CHEESECAKE Whipped Cream, Seasonal Topping</p> <p>CHOCOLATE BOMB Molten Center, Raspberries, Vanilla Bean Ice Cream</p>
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HOUSE SPECIALTIES

SEAFOOD PHO ~ Shrimp, Scallops, Whitefish, Mussels, Rice Noodles, Lemongrass Broth	22
★ NAG'S HEAD GROUPER ~ Lobster Mashed Potatoes, Chive Velouté, Braised Baby Spinach	32
CANADIAN SALMON ~ King Crab & Chorizo Paella, Citrus-Glazed Carrots, Salsa Verde	21
SUSHI GRADE AHI ~ Mango Salad, Cashew-Curry Rice Pilaf, Wasabi-Lime Chutney	29
ALASKAN HALIBUT ~ Cauliflower, Asparagus, Wild Mushrooms, Truffle Brown Butter	26
HERB CRUSTED WALLEYE ~ Rock Shrimp & Sweet Corn Succotash, Creamy Grits	24
GRILLED SWORDFISH ~ Peas, Caramelized Vidalias, Gnocchi, Smoked Tomato Vinaigrette	26
SHRIMP & SCALLOPS ~ Whipped Potatoes, French Beans, Champagne Butter Sauce	24
LOBSTER BOLOGNESE ~ Penne Pasta, Fresh Maine Lobster, Braised Spinach	21
PARK FARMS CHICKEN ~ Double Breast, Garlic Mashers, Broccoli, Pan Gravy	18
★ FILET MIGNON OSCAR ~ Centercut, Blue Crab, Asparagus, Béarnaise, Roasted Potatoes	34



MY BLUE (POINT) HEAVEN ~ 39

Lobster Tail (5 ounce), Shrimp & Scallops, Lobster Mashers



SIMPLY PREPARED

PACIFIC HALIBUT ~ Pan Roasted, Lemon Butter Sauce	25	SEARED AHI TUNA ~ Seared Rare, Wasabi Oil	26
GRILLED SALMON ~ Lemon Dill Butter	19	CAROLINA BLACK GROUPER ~ Sautéed, Lemon Infused Olive Oil	26
GREAT LAKES WALLEYE ~ Pan Seared, White Wine Cream	21	SWORDFISH STEAK ~ Blackened, Lemon-Herb Butter	24

STEAKS AND SHELLFISH

CENTERCUT FILET MIGNON ~ Seven Ounces, Béarnaise Sauce	28	ALASKAN KING CRAB LEGS ~ One & A Half Pounds of Jumbo Legs	48
THICK CUT FILET MIGNON ~ Twelve Ounces, Béarnaise Sauce	34	COLDWATER LOBSTER TAIL ~ One Half Pound Coldwater Lobster Tail	34
NEW YORK STRIP ~ Twelve Ounces, Char-Grilled	28	SURF AND TURF ~ Coldwater Lobster Tail and Filet Mignon	52

SIMPLY PREPARED, STEAKS, SHELLFISH ARE SERVED WITH WHIPPED POTATOES AND DAILY VEGETABLE

SIDES

KING CRAB & CHORIZO PAELLA ~ 7	ROSEMARY PARMESAN FRIES ~ 5
STEAMED BROCCOLI ~ 5	SZECHUAN GREEN BEANS ~ 5
ASPARAGUS ~ 7	WILD MUSHROOM GNOCCHI ~ 6
LOBSTER MASHED POTATOES ~ 8	

ALERT YOUR SERVER TO ANY FOOD ALLERGIES
THERE IS INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW
OR ANY UNDERCOOKED MEATS OR SEAFOOD