



SANDWICHES

Served with house cut fries or side salad

ANGUS BURGER* 8oz burger, cheddar cheese, lettuce, tomato, onion, brioche bun 10

HARD SHELL BURGER* smoked bacon, fried onions, horseradish aioli, brioche bun 12

BLACKENED TUNA SANDWICH pickled carrots, radish, cilantro, jalapeno, cilantro aioli 12

CRAB CAKE SANDWICH house tartar sauce, brioche bun 14

LOBSTER ROLL Maine lobster, citrus herb aioli, shredded lettuce 24

CHEF'S COMPOSITIONS

FISH TACOS fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 16

HONEY GARLIC GLAZED SALMON* beet couscous, apple fennel salad 21

BLACKENED MAHI MAHI creamy coconut rice, sauteed spinach, tropical fruit salsa, plantain chip 22

SEARED ROCKFISH mushroom risotto, asparagus, leek cream 26

STUFFED MAINE LOBSTER lobster, crab cake, potato croquette, asparagus, house tartar 27

GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 26

CRAB PASTA campanelle pasta, lemon gremolata sauce, parmesan 19

LOBSTER PASTA wild mushrooms, cracked pepper, truffle cream, linguine 24

HARD SHELL PASTA linguine, shrimp, scallops, clams, mussels, lobster tail, roasted tomato basil marinara 28

PAN SEARED CRAB CAKES roasted corn and sweet potato salad with smoked chipotle lime aioli, queso fresco 28

PAN ROASTED CHICKEN whipped potatoes, crispy brussels sprouts, and herb jus 16

VEGETARIAN COUSCOUS beet couscous, apple fennel slaw, pumpkin seeds, cilantro aioli 14

FROM THE GRILL

6/10^{oz} FILET MIGNON* whipped potatoes, grilled asparagus, rosemary demi-glace 24/34

10^{oz} HANGER STEAK* house cut fries, horseradish aioli & house steak sauce 22

16^{oz} RIBEYE* roasted potatoes, asparagus, fresh herb butter 32

14^{oz} NEW YORK STRIP* roasted potatoes, asparagus, jumbo lump crab, dijon cream 30

10^{oz} RACK OF LAMB* whipped potatoes, grilled asparagus, berry compote 26

ANGUS FILET & LOBSTER TAIL* whipped potatoes, grilled asparagus, drawn butter MKT

SIMPLY GRILLED

SALMON* 21, **MAHI** 22, **ROCKFISH** 26, **SHRIMP** 20, **LOBSTER TAIL** 22, **SCALLOPS** 28

Served over mixed greens or with roasted potatoes & broccolini

SIDES 6

HOUSE CUT FRIES

WHIPPED POTATOES

ROASTED POTATOES

POTATO CROQUETTE

BROCCOLINI W/ GARLIC & LEMON

SAUTEED SPINACH

GRILLED ASPARAGUS

CRISPY BRUSSELS SPROUTS

SWEET POTATO & ROASTED CORN SALAD

* NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. *



RAW BAR

CHESAPEAKE OYSTERS* 10/20 dz

RUBY SALTS OYSTERS* 12/24 dz

BIG ISLAND OYSTERS* 12/24 dz

OYSTER SAMPLER* 24 dz

MIDDLE NECK CLAMS* 8/14 dz

STEAMED SHRIMP 12/24 lb

DUNGENESS CRAB MKT

SNOW CRAB LEGS 14/28 lb

KING CRAB LEGS 38 1 lb

STEAMED MAINE LOBSTER live from our tank, lemon, drawn butter MKT

CHILLED SEAFOOD PLATTER* crab cocktail, 3 each shrimp, oysters, clams, ceviche 38

STEAMED SEAFOOD PLATTER* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6

TUNA TARTARE* ponzu, creme fraiche, sesame seeds 10

SEARED SCALLOPS grape and radish salad, gremolata, white balsamic & honey 15

OVEN ROASTED OYSTERS garlic, lemon, butter, parmesan & herbs 10

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 12

LOBSTER DIP roasted peppers, fresh dill & fried flour tortillas 9

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10

PAN ROASTED MUSSELS white wine, garlic, shallot, bacon, butter, lemon, thyme 10

CRAB COCKTAIL served chilled with Old Bay & drawn butter 16

CEVICHE* fresh fish, onion, jalapeno, cilantro, lime juice 10

MEAT & CHEESE PLATE (CHOOSE 3 OR 5) 15/25

Served with whole seed mustard, black berry jam, crostini

MEATS: prosciutto, saucisson sec salami, capicola

CHEESES: brie, drunken goat, beemster xo gouda, dolce gorgonzola

SOUP & SALADS

Add to any salad: Chicken 5, Steak* 6, Shrimp 6, Calamari 5

SHE CRAB SOUP with lump crab & sherry 5/7

HOUSE SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette 7

CLASSIC CAESAR romaine, shaved parmesan cheese, croutons, white anchovies 8

BABY ICEBERG WEDGE cherry tomatoes, smoked bacon, red onion, gorgonzola dressing 10

SPINACH & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9

BURRATA SALAD arugula, blackberries, prosciutto, balsamic reduction, EVOO 10