



RAW BAR GF

CHESAPEAKE OYSTERS* 10.95 / 20.95 dz **MIDDLE NECK CLAMS*** 8.95 / 14.95 dz **DUNGENESS CRAB LEGS** 30.95 lb
RUBY SALTS OYSTERS* 12.95 / 24.95 dz **STEAMED SHRIMP** 12.95 / 24.95 lb **SNOW CRAB LEGS** 14.95 / 28.95 lb
SHRIMP COCKTAIL 12.95 (5) each

LIVE MAINE LOBSTER 1¼ lb steamed whole, roasted potatoes, corn on the cob, drawn butter MKT GF

SNOW CRAB COMBO* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 36.95

MAINE LOBSTER COMBO* 1¼ lb lobster, 12 mussels, 6 each shrimp, oysters, clams MKT

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 8.95 GF

CRAB DIP old bay, parmesan, lump crab, toasted baguette 12.95

TUNA CARPACCIO* ponzu, red onion, scallion, sesame 12.95

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 12.95

BBQ RIBS tender molasses bbq glazed pork ribs, fried onions 12.95 GFO

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 14.95

PAN ROASTED MUSSELS white wine herb lemon garlic butter, bacon, toasted bread 11.95 GFO

SEARED SCALLOPS dates, lardons, sage brown butter 16.95 GF

BRUSSELS SPROUTS cranberry, parmesan, bacon 10.95 GF

SOUP & SALADS

add to any salad: **chicken** 5.95, **steak*** 6.95, **shrimp** 6.95, **salmon*** 10.95

SHE CRAB SOUP topped with crab meat 6.95 / 8.95 GF

HOUSE SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette 7.95 GF

CLASSIC CAESAR* romaine, shaved parmesan cheese, croutons, white anchovies 8.95 GFO

WEDGE SALAD tomatoes, smoked bacon, red onion, gorgonzola dressing 10.95 GF

ARUGULA SALAD apple, cranberry, toasted pecans, goat cheese, champagne vinaigrette 9.95 GF

SANDWICHES

served with house-cut fries or a side salad

ANGUS BURGER* 8^{oz} burger, cheddar cheese, lettuce, tomato & onion, brioche bun 12.95

HARD SHELL BURGER* bacon, fried onions, horseradish aioli, brioche bun 14.95

BLACKENED CHICKEN SANDWICH cheddar, bacon, lettuce, tomato, onion, chipotle lime aioli 13.95

CRAB CAKE SANDWICH arugula, house tartar sauce, brioche bun 18.95

BLACKENED TUNA SANDWICH* pickled carrots, radish, jalapeno, cilantro crema, brioche bun 16.95

MAINE LOBSTER ROLL served hot with butter or cold with citrus herb aioli, shredded lettuce 28.95

SEAFOOD

FISH TACOS fried grouper, pickled red cabbage, pineapple salsa, jalapeno, cilantro, chipotle aioli 18.95

SEARED SALMON* roasted potatoes, asparagus, lemon butter 24.95 GF

OVEN ROASTED ROCKFISH whipped potatoes, brussels, dates, bacon, lemon 26.95 GF

BLACKENED MAHI coconut rice, sautéed spinach, pineapple salsa, mango puree, plantain chip 24.95 GF

FRIED OYSTERS whipped potatoes, sautéed spinach, corn relish, cilantro lime crema 24.95

SHRIMP PASTA asparagus, cherry tomatoes, parmesan leek cream, linguini 21.95

GRILLED SHRIMP & SCALLOPS orange blossom sticky rice, sautéed vegetables, soy ginger butter 30.95 GFO

LOBSTER TAIL grilled or poached, roasted potatoes, asparagus, lemon butter 26.95 GF

PAN SEARED CRAB CAKES corn & sweet potato salad, chipotle lime aioli, queso fresco 30.95

HARD SHELL PASTA linguine, shrimp, scallops, clams, mussels, lobster tail, tomato basil marinara 28.95

CRAB CAKE & LOBSTER TAIL whipped potatoes, asparagus, drawn butter 38.95

MEATS

6^{oz} FILET MIGNON* whipped potatoes, asparagus, rosemary demi-glace 28.95 GF

12^{oz} RIBEYE* house-cut fries, horseradish aioli & house steak sauce 29.95 GF

14^{oz} NEW YORK STRIP* roasted potatoes, asparagus, jumbo shrimp, herb compound butter 32.95 GF

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

BOURBON MOLASSES RIBS full rack of ribs, french fries, slaw 24.95 GF

RIB & CRAB COMBO half rack of ribs, 1 cluster of dungeness crab, french fries, slaw 26.95 GF

GF - GLUTEN FREE / GFO - GLUTEN FREE OPTIONAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* These items may be served raw or undercooked to customer preference. ** These items are served raw.