

CHILLED SHELLFISH

FRESH OYSTERS* \$3 each

MALPEQUE (PEI, CAN)
KATAMA BAY (Martha's Vineyard)
HOLLYWOOD (Cape Cod, MA)
RAPPAHANOCK 'BRISTOL BEAUTY' (Virginia)
WELLFLEET (Cape Cod, MA)

SHRIMP COCKTAIL cocktail sauce 16

ICED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 56 | Large (Serves 4-6) 98

CHEF'S DAILY SPECIALS

MESQUITE GRILLED SOCKEYE SALMON

Sage potato gratin, leek fondue, mustard vinaigrette 37

CHAR CRUST AHI TUNA

roasted yukon gold potatoes, asparagus, foyot sauce 36

TODAY'S FRESH FISH

All fish is wood grilled and finished with fresh lemon, Maldon English Flake Sea Salt, and herb butter. Choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy, Canada) 28

ARCTIC CHAR (Iceland) 30

SWORDFISH (Block Island) 33

MAHI MAHI (San Jose, Guatemala) 31

RAINBOW TROUT (Buhl, Idaho) 26

BARRAMUNDI (Indonesia) 34

SEARED 'RARE' BIG EYE TUNA (Oahu, Hawaii) 34

SOCKEYE SALMON (Copper River, AK) 35

SEARED SCALLOPS (Georges Bank) 33

SEARED ALASKAN HALIBUT (Sitka Sound, AK) 39

STEAK | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6oz. 34 | 8 oz. 39

USDA PRIME KANSAS CITY STRIP 12 oz. 43

USDA PRIME 18 oz. BONE IN COWBOY RIBEYE 46

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1¼ LB. ALASKAN KING CRABLEGS (Bering Sea) 53

6 OZ. CENTER CUT FILET

PANKO FRIED SHRIMP 44

JUMBO LUMP CRAB CAKE 43

SEARED SEA SCALLOPS 44

½ LB. LOBSTER TAIL 59

SEASONAL SIDES

GRILLED ASPARAGUS

APPLE-CELERY ROOT SLAW

PARMESAN ROASTED YUKON GOLD POTATOES

MASHED YUKON GOLD POTATOES

GARLIC CITRUS BROCCOLINI

ZUCCHINI, CORN, TOMATO, & BASIL RAGOUT

LEMON ASPARAGUS RISOTTO

LOBSTER MAC N' CHEESE (ADD \$4)

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do.

Our partners include:

Joyce Farms – Piedmont, NC

Foley Fish – Boston, MA

Hawaiian Fresh Seafood - Honolulu, HI

Artisan Specialty Foods - Lyons, IL

Burgers' Smokehouse - California, MO

Louis, MO

Destihl Brewing Co. – Bloomington, IL

Boulevard Brewing Co. – Kansas City, MO

Urban Chestnut Brewery - St. Louis, MO

Roasterie – Kansas City, MO

Cathedral Square Brewing Co. – St. Louis, MO

Bur Oak Brewing Co. – Columbia, MO

Tea Forte - Concord, MA

The St. Louis Brewery (Schlafly) – St.

Cardinal Sin Distillery – St. Charles, MO

Herman's Farm – St. Charles, MO

STARTERS

CORN AND CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood smoked bacon, chipotle mayo 11

PERUVIAN CEVICHE white fish, red onion, yukon potatoes, scallions, leeks, cilantro 12

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 12.5

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8.5 | lg. 12.5

BIG EYE TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 8.5 | lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n sour dipping sauce 12.5

LEMONGRASS SHRIMP TACO chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemongrass aioli, grape tomato, finished with sweet soy chile oil peanuts 13

STEAMED BLUE HILL BAY MUSSELS white wine and garlic Sm. 9 | Lg. 14

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil 10.5

SAUTÉED SHRIMP SCAMPI with garlic butter 11

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 38 (serves 3 – 5)

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 6.5 | bowl 9

SPICY CREOLE GUMBO cup 6.5 | bowl 9

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

STRAWBERRY & PISTACHIO SALAD grated parmigiano reggiano, red onion, sherry vinaigrette 8.5

HEIRLOOM TOMATO, MOZZARELLA, AND BASIL ICE CREAM SALAD fresh arugula, heirloom tomatoes and mozzarella with a refreshing basil ice cream, and balsamic glaze 8.5

TONIGHT'S ENTRÉES

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 24

AHI TUNA TUSCAN SALAD char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 28

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 24

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 32

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 38

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 20

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 24

SHRIMP, SCALLOP, & CRAB RAVIOLI sautéed shrimp, scallop, lump crab meat, shellfish ravioli, spinach, creamy spicy tomato rosa sauce 28

JOYCE FARMS MESQUITE GRILLED CHICKEN herb roasted potatoes, grilled asparagus 25

SHELLFISH BOUILLABAISSE mussels, lobster, shrimp, scallops, fish, tomato, fennel, saffron, clams, grilled bread with espelette pepper rouille 30

FISH AND CHIPS Cathedral Square Belgian White Ale beer battered cod, apple-celery root slaw, french fries 24

PRETZEL CRUSTED TROUT roasted Yukon potatoes, French green beans, frisse, warm bacon and mustard vinaigrette 27

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

WENTE WINES
The First Family
Of Chardonnay

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.

	6 oz.	9oz	btl		6 oz.	9oz	btl
*Morning Fog Chardonnay '15 (Livermore Valley)	10	14	39	Riva Ranch Pinot Noir '12 (Arroyo Seco, Monterey)	13	18	51
*Riva Ranch Chardonnay '15 (Arroyo Seco, Monterey)	13	18	51	Murrietta's "The Spur" Red Blend '14 (Livermore Valley)	14	20	55
Wente Pinot Noir Rosé '15 (Arroyo Seco, Monterey)	12	17	47	Southern Hills Cabernet '14 (Livermore Valley)	10	14	39

INTERESTING WHITES

	6 OZ.	9 OZ.	BTL
Montevina White Zinfandel, Amador County '15			27
Mionetto Moscato, Italy NV	9		35
Alamos Torrontes, Argentina '15			31
Côtes-du-Rhône Belleruche Rosé France'15	9	13	35
■ Martín Códax Albariño, Rías Baixas Spain '15	9.5	12.5	37
Dry Creek Dry Chenin Blanc, (Sonoma County) '16	10	14	38
Laurenz V. 'Singing' Gruner Veltliner, Austria '14			42
Chateau de Valmer Vouvray, France '15			43
Domaine des Chazelles 'Vire-Clesse', France '15			47
Caymus Conundrum White '25 th California '14	12	16.5	47
Trimbach Gewürztraminer, Alsace, France '13			56
St. Supéry 'Virtú' Meritage, Napa Valley '13			52
■ Miraval Côtes de Provence Rosé France'14			52

CHARDONNAY

	6 oz.	9oz	btl
J. Lohr 'Riverstone', Arroyo Seco '15	9	12	35
Hess, Monterey '14			42
Robert Mondavi Napa Valley '14			46
■ Beaulieu Vineyard 'Carneros', Napa Valley '13			49
St. Supéry Oak Free, Napa Valley '15			49
Line 39 California '15	12	17	47
■ Cuvaison, Carneros '12	14	20	55
Mer Soleil 'Silver', Santa Lucia Highlands '14			54
■ Rombauer, Carneros '15			65
■ Jordan, Russian River Valley '14			76
■ Fort Ross, Sonoma '12			72
■ Cakebread, Napa Valley '14			82
■ Eric Kent, Russian River Valley '13			79
■ Chalk Hill, Sonoma County '14			82
Frank Family Vineyards 'Lewis Vineyard Reserve', Napa Valley '13			98

SAUVIGNON / FUME BLANC

	6 oz.	9oz	btl
Seaglass Sauvignon Blanc, Santa Barbara County '15	8.5	11.5	33
■ Ferrari Carano Fume Blanc, Sonoma County, '15			38
Rodney Strong 'Charlotte's Home' California '14			39
■ Honig Sauvignon Blanc, Napa Valley '16	11	15	43
St. Supéry Sauvignon Blanc, Napa Valley '15			48
■ Matanzas Creek Sauvignon Blanc, Sonoma County '14			45
Kim Crawford Sauvignon Blanc, Marlborough '16	12	16.5	47
Cloudy Bay Sauvignon Blanc, Marlborough '16			68

PINOT GRIGIO / GRIS

	6 oz.	9oz	btl
Ecco Domani Pinot Grigio, Italy '15	7.5	10	29
■ J. Vineyards Pinot Gris, California '15	9.5	13	37
Maso Canali Pinot Grigio, Italy '15			42
King Estate Pinot Gris, Oregon '15	10	14	39
■ MacMurray Ranch Pinot Gris, Central Coast '14			46
Santa Margherita 'Valdadige' Pinot Grigio, Italy '15			58
■ Adelsheim Pinot Gris, Willamette Valley '15			55

RIESLING

	6 oz.	9oz	btl
Chateau Ste. Michelle, Columbia Valley '15	7.5	10	29
Saint M, Pfalz, Germany '14			37
SA Prum Essence, Germany '16	9	12	35
■ Trimbach Alsace, France '12 & '13			49
■ Chateau Ste. Michelle 'Eroica' Columbia Valley '14	12	16.5	47
Trefethen Family Vineyards 'Dry', Napa '15	12.5	17.5	49

CHAMPAGNES & SPARKLING WINES

	6 oz.	9oz	btl
La Marca Prosecco, Italy NV (187 ml)			11
Domaine Ste. Michelle Brut, Columbia Valley NV	9		43
Cantine Maschio Prosecco, Italy NV	9		38
Domaine Carneros Brut by Taittinger, Napa Valley '12	13		59
Taittinger 'Brut La Française', France NV			72
■ Veuve Clicquot 'Yellow Label', France NV			94
Moët & Chandon 'Nectar Imperial' Rosé, France NV			110
■ Dom Perignon, France '06			225

■ Denotes a rating of 90pts or higher by Wine Spectator or Wine Enthusiast
 *vintages subject to change based on current availability

INTERESTING REDS

	6 OZ.	9 OZ.	BTL
Colores del Sol Malbec 'Reserva', Mendoza Argentina '15	8.5	11.5	33
Niebaum Coppola Claret, California '14 & '15			33
Ruffino Chianti Classico 'Aziano', Italy '14			36
Gascón Malbec, Mendoza, Argentina '15	9.5	12.5	37
Spellbound Petite Sirah, California '14	9	12	35
El Coto Rioja Crianza, Spain '12			38
Shatter Grenache, France '14			46
Zaca Mesa 'Estate' Syrah, Santa Ynez Valley '09			48
Luna Vineyards Sangiovese, Napa Valley '12			56
■ Achaval Ferrer Malbec, Mendoza, Argentina '15			59
Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley '14			72

PINOT NOIR

	6 oz.	9oz	btl
Castle Rock, Carneros '12			33
Bogle California '14	9	12.5	35
Old Soul, Lodi '15			39
Talbott 'Kali Hart Vineyard', Santa Lucia Highlands '13			47
Meiomi Pinot Noir (Sonoma County) '15			52
■ King Estate, Oregon '14	13	18	53
■ Benton Lane, Willamette Valley '13			51
MacMurray Ranch, Sonoma County '14			43
■ Erath 'Estate', Willamette Valley '14	15.5	21.5	61
■ Fort Ross 'Sea Slopes', Sonoma '12			66
■ Sokol Blosser, Dundee Hills '14			76
■ Gary Farrell, Russian River Valley '14			82
■ Rochioli Pinot Noir (Russian River Valley)	27		107

MERLOT

	6 oz.	9oz	btl
Red Rock 'Winemaker's Select', California '14	7.5	10	29
Hogue Genesis, Columbia Valley '13			39
■ J. Lohr 'Los Osos', Paso Robles '14	9	12	35
■ Chateau Ste. Michelle 'Indian Wells', Columbia Valley '14	12	16.5	47
Simi, Sonoma County '12			46
■ Duckhorn 'Decoy', Sonoma County '13			48
Merryvale 'Starmont', Napa Valley '13			52
Rutherford Hill, Napa Valley '13			54
■ Northstar, Columbia Valley '12			65
Twomey by Silver Oak, Napa Valley '11			88

ZINFANDEL

	6 oz.	9oz	btl
Rosenblum 'Vintner's Cuvée', California, Cuvee XXXVIII	9.5	12.5	37
Layer Cake 'Primitivo', Italy '13			39
Pedroncelli 'Mother Clone', Dry Creek '14			43
Girard 'Old Vine', Napa Valley '13			51
Frog's Leap, Napa Valley '14			58
Saldo, California '15			64

CABERNET SAUVIGNON

	6 oz.	9oz	btl
Chateau Souverain, California '14	9.5	12.5	37
Joel Gott '815', California '14			42
Joseph Carr, Napa County '14			66
Ferrari Carano, Alexander Valley '14			48
Simi, Alexander Valley '14			54
■ Franciscan, Napa Valley '14	14.5	19.5	57
■ Frei Brothers 'Reserve', Alexander Valley '14			65
■ J. Lohr 'Hilltop', Paso Robles '14			58
■ Hestia 'Dineen Vineyard', Columbia Valley '12			70
■ Simi 'Landslide' Alexander Valley '13	18	25	71
■ Robert Mondavi 'Oakville', Napa Valley '13			96
Rodney Strong Reserve Cabernet Sauvignon Alexander Valley '13			89
Freemark Abbey, Napa Valley '11 & '12			79
■ Stags Leap 'Artemis', Napa Valley '14			95
■ Conn Creek Anthology Cabernet (Napa)			95
Jordan, Alexander Valley '12			99
■ Chimney Rock, Stag's Leap '14			124
■ Silver Oak, Alexander Valley '12			118
■ Caymus (Napa Valley) '14			110
Rodney Strong 'Rockaway', Alexander Valley '12			125
Trefethen 'Reserve', Oak Knoll '11			138
Silver Oak, Napa Valley '12			160

MERITAGE/ BLENDS

	6 oz.	9oz	btl
Ghost Pines Red Blend, California '13	13	18	51
Dry Creek Vineyard 'Meritage', Sonoma County '10			54
Saved Red Blend California '13			49
Cain Cuvée, Napa Valley NV12			64
Hess "19 Block" Cuvée, Mt. Veeder '11 & '13			68
■ The Prisoner, Napa Valley '15	20		76
Franciscan 'Magnificat', Napa Valley '13			92
Tresor by Ferrari Carano, Sonoma '12			85
■ Robert Mondavi Maestro 50th Anniversary (Napa)	22		87
Rodney Strong Symmetry Red Meritage Alexander Valley '12			105
■ Col Solare, Columbia Valley '12			105
■ St. Supéry 'Élu' Meritage, Napa Valley '12 & '13			108
■ Mt.Veeder 'Reserve' Red Blend, Napa Valley '12			115
Cain Five, Napa Valley '12			185
■ Cardinale, Napa Valley '10			195
■ Opus One, Napa Valley '13			225
■ Joseph Phelps 'Insignia', Napa Valley '13			245

1/2 OFF SUNDAY WINE SPECIAL
 1/2 off bottles of wine up to \$100
 25% off bottles of wine \$100 and over