

CHILLED SHELLFISH

FRESH OYSTERS* \$3 each

WELLFLEET (Cape Cod, MA)

RAPPAHANOCK 'BRISTOL BEAUTY' (Virginia)

WIANNO (Cape Cod, MA)

KATAMA BAY (Martha's Vineyard)

HOLLYWOOD (Chesapeake, MD)

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 ATLANTIC SALMON

Sage potato gratin, leek fondue, mustard vinaigrette 30

MESQUITE GRILLED SWORDFISH

Asian orzo, julienne vegetable, ginger soy glaze 35

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

RAINBOW TROUT (Bugli, Idaho) 26

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

BARRAMUNDI (Indonesia) 34

MAHI MAHI (San Jose, Guatemala) 31

SEARED SCALLOPS (Georges Bank) 33

SEARED ALASKAN HALIBUT (Sitka Sound, AK) 38

ARCTIC CHAR (Iceland) 30

SWORDFISH (North Carolina) 33

STEAK | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 oz. 32 | 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 43

JUMBO LUMP CRAB CAKE 42

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

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

ZUCCHINI, CORN AND TOMATO RAGOUT W/ BASIL CREAM SAUCE

GEECHIE BOY GRITS GRATIN WITH APPLEWOOD SMOKED BACON

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

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. Louis, MO

Cardinal Sin Distillery – St. Charles, MO

Herman's Farm – St. Charles, MO

STARTERS

CORN AND CRAB FRITTERS corn & lump crab bakes 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

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

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

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

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

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

SAUTÉED SHRIMP SCAMPI with garlic butter 11

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

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

BIG EYE TUNA POKE micro greens, sea kelp, macadamia nuts, yuzu-avocado mayo, ginger candy, 7 spice wonton crisp 14

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

TONIGHT'S ENTRÉES

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

CHAR CRUST AHI TUNA roasted yukon gold potatoes, asparagus, foyot sauce 36

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

LINGUINE WITH CLAM prosciutto, white wine, garlic, cherry peppers, olive oil 25

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

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

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

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