

CHILLED SHELLFISH

FRESH OYSTERS* 3 each

Rappahannock Bristol Beauties (Topping, VA) Wellfleet (Cape Cod)
Beau Soleil (New Brunswick)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CHILLED SHELLFISH PLATTER* shrimp cocktail, fresh shucked oysters,
king crab legs, lobster claws Small (Serves 2-3) 59 | Large (Serves 4-6) 98

CHEF'S DAILY SPECIALS

GRILLED BLOCK ISLAND SWORDFISH

ginger soy glaze, sriracha, Asian orzo, sesame stir-fry 34

MAPLE PLANK ATLANTIC SALMON bourbon maple glaze, mashed Yukon
gold potatoes, haricot verts with spiced pecans and shallot jam 30

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated and
finished with Maldon English Flake salt and herb butter.
Choice of two seasonal sides:

MAHI MAHI (Chitter, Panama) 32

BARRAMUNDI (Penang, Malaysia) 33

NEW ZEALAND KING SALMON (Mt. Cook) 34

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 28

MONCHONG "POMFRET" (Oahu, Hawaii) 33

CRISP FRIED CATFISH (Itta Bena, Mississippi) 22

RAINBOW TROUT (Snake River Canyon, Idaho) 25

BIG EYE TUNA (Oahu, Hawaii) 35

SEARED SEA SCALLOPS (Georges Bank) 35

SWORDFISH (Block Island) 32

CRAB & LOBSTER

Choice of two seasonal sides.

1¼ LB. ALASKAN KING CRAB LEGS (Bering Sea) 53

½ LB COLD WATER LOBSTER TAIL (Canada) 39

STEAKS & COMBOS

Choice of two seasonal sides.

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

12 oz. USDA PRIME KANSAS STRIP 44

6 OZ. CENTER CUT FILET **choice of:**

PANKO FRIED SHRIMP 43 | JUMBO LUMP CRAB CAKE 43

HALF POUND LOBSTER TAIL 58

SEASONAL SIDES (ala carte side \$4)

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINTNT

HARICOT VERTS W/ SHALLOT BUTTER

ROASTED CAULIFLOWER W/ SWEET ONION JAM AND ROASTED BACON

GEECHIE BOY GRITS GRATIN WITH APPLEWOOD SMOKED BACON

GRILLED ASPARAGUS W/ TOMATO BASIL

MASHED YUKON GOLD POTATOES

PARMESAN ROASTED YUKON GOLD POTATOES

APPLE & CELERY ROOT SLAW

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 – Winston-Salem, NC
Roasterie – Kansas City, MO
Hawaiian Fresh Seafood - Honolulu, HI
Tea Forte - Concord, MA
Union Horse Distillery, Lenexa, KS
Artisan Specialty Foods - Lyons, IL
Troutdale Farms, Gravois Mills, MO
Char Crust Dry Rub Seasonings – Chicago, IL

Foley Fish – Boston, MA
Geechie Boy Grits- Edisto Island, S. Carolina
Burgers' Smokehouse - California, MO
Boulevard Brewing Company – Kansas City
Euro Gourmet, Inc - St. Peters, MO
Roma Bakery- Kansas City, MO
Seattle Fish Company

STARTERS

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

CORN AND CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood
smoked bacon, chipotle mayo 12

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion, soy, wasabi,
pickled ginger sm. 8.5 | lg. 12.5

SPICY TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 9 | lg. 13

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

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

FIRECRACKER CAULIFLOWER breaded cauliflower, lightly fried and tossed in a fiery chili
sauce, micro greens and sesame seeds 10

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad,
watercress, french fries 12

BLUE HILL BAY MUSSELS white wine and garlic sm. 10 | lg. 15

SAUTÉED SHRIMP SCAMPI with garlic butter 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

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

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

SHARED SAMPLER PLATTER jumbo lump crabcakes, calamari, shrimp scampi,
trio of sauces 40

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 dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic
vinaigrette 8

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

BRIE, ENDIVE & PISTACHIO SALAD red leaf, bibb, watercress, endive, radish, red chili
sourdough croutons, heirloom carrots, and pistachio vinaigrette 8

TONIGHT'S ENTRÉES

BIG EYE 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

SEAFOOD MIXED GRILL
shrimp, scallop, salmon, jumbo lump crab
cake, whipped yukon gold potatoes, grilled
asparagus 39

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

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

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

CHAR CRUST BIG EYE TUNA*
roasted yukon gold potatoes, asparagus, foyot
sauce 36

PRETZEL CRUSTED TROUT
herb roasted potatoes, haricot verts, frisee,
bacon mustard vinaigrette 26

BLACKENED CHICKEN PENNE PASTA
roasted red pepper cream, shiitake mushrooms,
leeks, sun dried tomato pesto 20.5

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

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

JOYCE FARMS MESQUITE GRILLED
CHICKEN parmesan roasted yukon gold
potatoes, grilled asparagus 25

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

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.