

PHIL TUMBERGER, MANAGING PARTNER
DAN UCHE, EXECUTIVE CHEF

CHILLED SHELLFISH

FRESH OYSTERS* 3 each

Rappahannock Bristol Beauties (Topping , VA) Wianno (Cape Cod)

Katama Bay (Mass)

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 BARAMUNDI

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

CHAR CRUST BIG EYE TUNA*

roasted yukon gold potatoes, asparagus, foyot sauce 36

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:

SEARED ALASKAN HALIBUT (Kodiak Island) 38

BARRAMUNDI (Penang, Malaysia) 32

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 28

CRISP FRIED CATFISH (Itta Bena, Mississippi) 22

RAINBOW TROUT (Snake River Canyon, Idaho) 25

BIG EYE TUNA (Oahu, Hawaii) 34

SEARED SEA SCALLOPS (Georges Bank) 35

WORDFISH (Oahu, Hawaii) 32

BLUENOSE "Butterfish" (Auckland, New Zealand) 35

CRISP FRIED SOFT SHELL CRABS 32

CRAB & LOBSTER

Choice of two seasonal sides.

1¼ LB. LIVE MAIN LOBSTER 32

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

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

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

ZUCCHINI AND CORN RAGOUT W/BASIL CREAM & GRAPE TOMATOES

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

HARICOT VERTS WITH SHALLOT BUTTER

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

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

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

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

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

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

STEAMED LITTLENECK CLAMS garlic, butter, white wine sauce 14

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 watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

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

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, regianno parmesan 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

MAPLE PLANK ATLANTIC SALMON

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

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

PRETZEL CRUSTED TROUT

herb roasted potato, haricot vert, frisee, bacon mustard vinaigrette 26

SHELLFISH BOUILLABAISSSE

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.

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
*Morning Fog Chardonnay 14' (Livermore Valley)	10	14	39
*Riva Ranch Chardonnay 13' (Arroyo Seco, Monterey)	13	18	51
Wente Pinot Noir Rosé 15' (Arroyo Seco, Monterey)	12	17	47

	6 oz.	9oz	btl
Riva Ranch Pinot Noir 14' (Arroyo Seco, Monterey)	15	21	59
Murrietta's "The Spur" Red Blend 14' (Livermore Valley)	14	20	55
Southern Hills Cabernet 13' (Livermore Valley)	11	15.5	43

*Chardonnay Tasting 11 | 3 oz. of each chardonnay: Morning Fog & Riva Ranch

CHAMPAGNES & SPARKLING WINES

	6 OZ. GLASS	9 OZ. CARAFE	BTL
Cantine Maschio Prosecco Brut, Italy	9.5		41
“Domaine Carneros” Brut by Taittinger, Napa '11			70
Domaine Ste. Michelle Brut, Columbia Valley WA	9.5		40
Dom Perignon, France			225
La Marca Prosecco, Italy (187 ml)			12
Moet Chandon “White Star” Champagne France (375 ml)			57
Veuve Clicquot, “Yellow Label”, France			105

INTERESTING WHITES

	6 OZ.	9 OZ.	BTL
Alamos Torrontes, Argentina '15	8.5	11.5	35
Castel des Maures Provence Rose, France '15	9	13	36
■ Caymus Conundrum White (California) '14	13	18.5	51
Laurenz Gruner Veltliner, Austria '15	11	15	43
Martin Codax Albarino, Spain '14			40
Michel Chapoutier Belleruche Rose, France '15			39
Miner Viognier Simpson Vineyard, Napa '14			51
Montevina White Zinfandel, Amador '14	7.5	10	29
■ St. Supery Virtú White Meritage, Napa '13			66
Trimbach Gewurztraminer, France '13			51
Zaca Mesa Viognier, Santa Ynez Valley '14			47

PINOT GRIS/GRIGIO

	6 OZ.	9 OZ.	BTL
Ecco Domani, Italy '15	9	13	35
J. Vineyards, Russian River Valley '15			47
■ King Estate Signature, Lorane Valley OR '15	11	15.5	43
Luna, Napa '14			37
MacMurray Ranch, Sonoma '14			50
Santa Margherita Valdaige, Italy '15			59

RIESLINGS

	6 OZ.	9 OZ.	BTL
Chateau Ste. Michelle, Columbia Valley '14	8.5	11.5	33
■ Eroica, Yakima Valley '14			55
J. Lohr Bay Mist, Monterey '14			35
Saint M, Germany '15			35
S.A. Prum Essence, Germany '15	10	14	39
Thomas Schmitt Kabinett, Germany '14			40
■ Trefethen, Napa '14	13	18.5	51
Trimbach, Alsace France '13			55

CHARDONNAY

	6 OZ.	9 OZ.	BTL
Cakebread, Napa '14			83
Entwine by Wente, California	8.5	11.5	30
Far Niente Chardonnay, Napa Valley '14			105
Frei Brother, Sonoma '15	14.5	21.5	57
Hess Select, Monterey '14	9	12.5	35
J. Lohr Riverstone, Arroyo Seco '15	10	14	39
■ Kistler Les Noisetiers Chardonnay (Sonoma) '14	26		101
Landmark Overlook, Sonoma '14			66
■ Louis Jadot Pouilly Fuisse, France '15			63
Mer Soleil Silver Central Coast '14			59
■ Patz and Hall “Dutton Ranch”, Sonoma '15			89
Rodney Strong Chalk Hill, Sonoma '14	13	18.5	51
Rombauer, Carneros '15			72
Sonoma-Cutrer, Russian River Ranches '14			48

SAUVIGNON / FUME BLANC

	6 OZ.	9 OZ.	BTL
Cade, Napa '15			62
Chalk Hill, Russian River Valley '13			70
■ Ferrari Carano Fume Blanc, Sonoma '15			45
Honig, Napa '16	10.5	14.5	43
■ Kim Crawford, New Zealand '16	12	17	47
Nobilo, New Zealand '16			36
Seaglass, Santa Barbara '14	9	12.5	35
■ Stonestreet Estate Sauvignon Blanc '14 (North Coasts, CA) 15		22	59

ZINFANDEL

	6 OZ.	9 OZ.	BTL
Cline, California, '14			36
Frog's Leap, Napa '14			59
Layer Cake (Primitivo) Puglia, Italy '12			43
Rancho Zabaco Heritage Vines, Sonoma '14	10	14	39
Rosenblum California '13	9.5	13.5	37

INTERESTING REDS

	6 OZ. GLASS	9 OZ. CARAFE	BTL
■ Ben Marco Malbec, Mendoza '13			49
Cline Syrah, Sonoma '15	11	15.5	43
Dunning Vineyard Vin de Casa, Paso Robles '13			54
Gascon Malbec, Mendoza '15	10	14	39
Ruffino “Sante Dame” Chianti Classico, Italy '12			43
■ Shatter Grenache, France '14			49
■ Spellbound Petite Sirah, California '14	10	14	39
Two hands “Gnarly Dudes” Shiraz, Australia '13			77

PINOT NOIR

	6 OZ.	9 OZ.	BTL
Au Bon Climat, Santa Barbara County '15			55
Benton Lane, Willamette Valley '13			53
■ Cherry Pie Stanly Ranch Pinot Noir (Carneros) '13	25		99
Erath Estate Selection, Willamette Valley OR '14			64
Estancia, Paso Robles '14	11	15.5	43
■ Gary Farrel, Russian River Valley '14			85
Joseph Drouhin Laforet, France '15			45
King Estates Signature, Lorane Valley OR '14	15	22	59
MacMurray Ranch, Sonoma, CA '14			56
Meiomi, Sonoma County '15			55
Seaglass, Santa Barbara County '15	10	14	39
Sokol Blosser, Dundee Hills, OR '14			78

MERLOT

	6 OZ.	9 OZ.	BTL
Chateau Ste. Michelle Indian Wells, Columbia Valley '14	11.5	16	45
Duckhorn “Decoy”, Napa '14			57
Hogue Genesis, Columbia Valley WA '13			38
J. Lohr Los Osos Paso Robles '13	10	14	39
Kenwood Yulupa, California '12			33
Northstar Columbia Valley '12			88
Red Rock, Central Valley CA '14	8.5	11.5	33
■ Starmont Carneros '14			54
Twomey by Silver Oak, Napa '12			96

CABERNET SAUVIGNON

	6 OZ.	9 OZ.	BTL
■ Cade, Howell Mountain '13			140
Caymus Cabernet, Napa Valley '14			120
Chateau Ste Michelle Indian Wells, Columbia Valley '14			44
■ Conn Creek Anthology Cabernet (Napa) '13	22		80
Entwine by Wente, California	8.5	11.5	30
Estancia, Paso Robles '14	10.5	14.5	39
Ferrari-Carano, Alexander Valley, '13			67
Firestone, Santa Ynez Valley '14	14	20	55
Frei Brothers Reserve, Alexander Valley '13			57
Guenoc, Lake County 2014	11	15.5	43
■ Gundlach Bundschu Cabernet Sauvignon, Sonoma Valley '12			79
Hogue Genesis, Columbia Valley WA '13			38
J.Lohr Hilltop, Paso Robles '14			63
Joel Gott “815 Blend”, California '14			48
Red Diamond, California, 15	8.5	11.5	33
Robert Mondavi, Oakville '12			90
■ Rombauer, Napa '14			85
Silver Oak Cabernet, Napa Valley '11			165
Terra Valentine. Spring Mountain District, Estate Napa '14			89

MERITAGE & BLENDS

	6 OZ.	9 OZ.	BTL
Cain Cuvee, Napa '12			66
Chateau Greysac Bordeaux, Medoc, France '11			49
■ Conn Creek Anthology, Napa '13			87
Famille Perrin Cotes Du Rhone Villages, France '13			39
■ Franciscan Magnificat, Napa '13			91
Ghost Pines Red Blend, California '13	15	21	59
■ Hess 19 Block Mountain Cuvee, Napa Valley '13			71
■ Joseph Phelps Insignia, Napa '13			275
Lunatic Red, California '14			42
■ Opus One, Napa '11			295
■ Robert Mondavi Maestro 50th Anniversary (Napa) '13	24		95
■ The Prisoner (Napa) '15	23		91
■ Veramonte Primus, Chile '13			51

■ Denotes this wine has been rated 90+ with either *Wine Spectator*, *Wine Enthusiast*, *Wine Advocate*, *Vinous*, or *Sucklings*
 Vintages are subject to change due to availability