

CHILLED SHELLFISH

FRESH OYSTERS* 3 each

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

Beau Soleil (New Brunswick) Fanny Bay Miyagi (British Columbia)

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 HAWAIIAN WAHOO

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

BRISKET RUBBED BLOCK ISLAND SWORDFISH seasoned with our signature BBQ brisket spice blend, roasted potato pepper hash with crisp bacon cubes and jumbo lump crabmeat. Topped with a sunny fried egg and finished with house made BBQ demi glaze 34

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:

KING SALMON (Marlborough Sounds, New Zealand) 34

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) 35

SEARED SEA SCALLOPS (Georges Bank) 35

SWORDFISH (Block Island) 32

WAHOO 'ONO' (Oahu, Hawaii) 32

MONCHONG (Oahu, Hawaii) 33

CRAB & LOBSTER

Choice of two seasonal sides.

1 ¼ LB LIVE MAINE LOBSTER 32

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)

ZUCCHINI AND CORN RAGOUT W/BASIL CREAM & GRAPE TOMATOES
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

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

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.

CORAVIN WINES

We've partnered with Coravin to offer you an opportunity to enjoy a selection of exceptional wines without committing to the entire bottle. The Coravin system uses proprietary patented technology to access and pours the wine from the bottle without pulling the cork, giving you the freedom to enjoy wines not normally offered by the glass. Cheers!

	6 oz.	6 oz.
■ Far Niente Chardonnay, Napa Valley '15	26	■ Caymus Cabernet, Napa Valley 14'
■ The Prisoner Red Blend (Napa) '15	23	■ Conn Creek Anthology Cabernet (Napa) '13

CHAMPAGNES & SPARKLING WINES

	6 OZ. GLASS	9 OZ. CARAFE	BTL.
■ Cantine Maschio Prosecco Brut, Italy	9.5		41
■ "Domaine Carneros" Brut by Taittinger, Napa '13			70
■ Domaine Ste. Michelle Brut, Columbia Valley WA	9.5		40
■ Dom Perignon, France '06			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

■ Alamos Torrontes, Argentina '16	8.5	11.5	35
■ Castel des Maures Provence Rose, France '16	9	13	36
■ Caymus Conundrum White (California) '14	13	18.5	51
■ Laurenz Gruner Veltliner, Austria '15	11	15	43
■ Martin Codax Albarino, Spain '15			40
■ Miner Viognier Simpson Vineyard, Napa '15			51
■ Montevina White Zinfandel, Amador '15	7.5	10	29
■ St. Supery Virtú White Meritage, Napa '14			66
■ Trimbach Gewurztraminer, France '13			51
■ Zaca Mesa Viognier, Santa Ynez Valley '14			47

PINOT GRIS/GRIGIO

■ Ecco Domani, Italy '16	9	13	35
■ J. Vineyards, Russian River Valley '16			47
■ King Estate Signature, Lorane Valley OR '15	11	15.5	43
■ Luna, Napa '15			37
■ MacMurray Ranch, Sonoma '14			50
■ Santa Margherita Valdaige, Italy '15			59

RIESLINGS

■ Chateau Ste. Michelle, Columbia Valley '15	8.5	11.5	33
■ Eroica, Yakima Valley '15			55
■ J. Lohr Bay Mist, Monterey '15			35
■ Saint M, Germany '15			35
■ S.A. Prum Essence, Germany '16	10	14	39
■ Thomas Schmitt Kabinett, Germany '16			40
■ Trefethen, Napa '16	13	18.5	51
■ Trimbach, Alsace France '13			55

CHARDONNAY

■ Cakebread, Napa '15			83
■ Entwine by Wente, California '15	8.5	11.5	30
■ Far Niente Chardonnay, Napa Valley '15			105
■ Frei Brother, Sonoma '15	14.5	21.5	57
■ Hess Select, Monterey '15	9	12.5	35
■ J. Lohr Riverstone, Arroyo Seco '13	10	14	39
■ 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 '15	13	18.5	51
■ Rombauer, Carneros '15			72
■ Sonoma-Cutrer, Russian River Ranches '15			48

SAUVIGNON / FUME BLANC

■ Cade, Napa '15			62
■ Chalk Hill, Russian River Valley '13			70
■ Ferrari Carano Fume Blanc, Sonoma '16			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 '16	9	12.5	35
■ Stonestreet Estate Sauvignon Blanc '15 (North Coasts, CA)	15	22	59

ZINFANDEL

■ Cline, California, '14			36
■ Frog's Leap, Napa '14			59
■ Layer Cake (Primitivo) Puglia, Italy '13			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 '15			77

PINOT NOIR

■ Au Bon Climat, Santa Barbara County '15			55
■ Benton Lane, Willamette Valley '14			53
■ Erath Estate Selection, Willamette Valley OR '14			64
■ Estancia, Paso Robles '16	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

■ 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 '14	10	14	39
■ Kenwood Yulupa, California '12			33
■ Northstar Columbia Valley '12			88
■ Red Rock, Central Valley CA '15	8.5	11.5	33
■ Starmont Carneros '14			54
■ Twomey by Silver Oak, Napa '12			96

CABERNET SAUVIGNON

■ 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			87
■ Entwine by Wente, California '13	8.5	11.5	30
■ Estancia, Paso Robles '14	10.5	14.5	39
■ Ferrari-Carano, Alexander Valley, '14			67
■ Firestone, Santa Ynez Valley '14	14	20	55
■ Frei Brothers Reserve, Alexander Valley '14			57
■ Guenoc, Lake County 2014	11	15.5	43
■ Gundlach Bundschu Cabernet Sauvignon, Sonoma Valley '13			79
■ Hogue Genesis, Columbia Valley WA '14			38
■ J. Lohr Hilltop, Paso Robles '14			63
■ Joel Gott "815 Blend", California '14			48
■ Red Diamond, California, 12	8.5	11.5	33
■ Robert Mondovi, Oakville '06			90
■ Rombauer, Napa '14			85
■ Silver Oak Cabernet, Napa Valley '12			165
■ Terra Valentine. Spring Mountain District, Estate Napa '14			89

MERITAGE & BLENDS

■ Cain Cuvee, Napa '12			66
■ Chateau Greysac Bordeaux, Medoc, France '12			49
■ Famille Perrin Cotes Du Rhone Villages, France '13			39
■ Franciscan Magnificat, Napa '14			95
■ Ghost Pines Red Blend, California '13	15	21	59
■ Joseph Phelps Insignia, Napa '13			275
■ Lunatic Red, California '14			42
■ Opus One, Napa '13			295
■ The Prisoner (Napa) '15			95
■ Veramonte Primus, Chile '15			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

1/2 OFF SUNDAY WINE SPECIAL

1/2 off bottles of wine up to \$50,
25% off all other bottles of wine