

CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one

soup / salad: Lobster bisque | House Salad | Caesar Salad | Brie Salad
or shared appetizer: Salmon Carpaccio | Tuna Poke

MAIN COURSE: Choose one

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, shaved fennel salad, basil oil, balsamic reduction *Pairs well with Frei Brothers Reserve Chardonnay \$12.5*

6 OZ. CENTER CUT FILET roasted wild mushroom red wine demi-glace, mashed yukon gold potatoes *Pairs well with J. Lohr Hilltop Cabernet \$13*

SEARED KING SALMON potato-sage gratin, leek fondue, grain mustard vinaigrette *Pairs well with King Estate Pinot Noir \$13*

DESSERT: Choose one

Assorted cookie box | House-made ice cream & sorbet | Crème Brulee

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's 'top of the catch.'

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) 25

SEARED RARE AHI TUNA (Hawaii) 29

KING SALMON (New Zealand) 29

BARRAMUNDI (Indonesia) 31

SWORDFISH (Block Island) 29

SEARED SCALLOPS (Georges Banks) 30

RAINBOW TROUT (Buhl, Idaho) 24

JAPANESE BASS (Aegean Sea) 31

STEAK | CRAB | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 oz. 33 | 8 oz. 39

12 oz USDA PRIME BLACK ANGUS KANSAS CITY STRIP 43

18 oz USDA PRIME BLACK ANGUS BEEF BONE-IN RIBEYE 48

6 oz CENTER CUT FILET 8 oz COLD WATER LOBSTER TAIL 58

½ LB. COLD WATER LOBSTER TAIL (Canada) 38

1 1/4 LB. KING CRAB LEGS (Alaska) 53

4oz. FILET COMBO 32 | 6oz. FILET COMBO 41 | 8oz FILET COMBO 47

choice of one of the following:

JUMBO LUMP CRAB CAKE

PANKO FRIED SHRIMP

ATLANTIC SALMON

SEASONAL SIDES (ala carte \$4, lob mac \$7.5)

FRESH ASPARAGUS

APPLE-CELERY ROOT SLAW

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

POTATO SAGE GRATIN

HARICOT VERT WITH SHALLOT JAM AND SPICY PECANS

LEMON ASPARAGUS RISOTTO

ROASTED BRUSSEL SPROUTS WITH WHOLE GRAIN MUSTARD AND PANCETTA

WHIPPED YUKON GOLD POTATOES

LOBSTER MAC N' CHEESE (sub 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.

Joyce Farms – Piedmont, NC

Berkridge Farms – Orange City, IA

Creekstone Farms – Arkansas City, KS

Halperns – Atlanta, GA

Artisan Specialty Foods - Lyons, IL

Urban Chestnut Brewery - St. Louis, MO

Foley Fish – Boston, MA

Roasterie – Kansas City, MO

Boulevard Brewery – Kansas City, MO

Breadsmith – St. Louis MO

Burgers' Smokehouse -California, MO

Schlafly Brewing – St. Louis, MO

Bur Oak Brewery – Columbia, MO

CHILLED SHELLFISH

FRESH SHUCKED OYSTERS \$3ea

WIANNO (Cape Cod)

BLUEPOINTS (Long Island Sound)

MALPEQUE (Prince Edward Island)

WELLFLEET (Cape Cod)

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) 53 | Large (Serves 4-6) 93

STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SAUTÉED SHRIMP SCAMPI with garlic butter 11

FIRECRACKER CAULIFLOWER chili sauce, sesame seeds, micro greens 10

NEW ENGLAND LOBSTER ROLLS sweet bun, lobster salad, watercress 12.5

LEMONGRASS SHRIMP TACOS 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

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8 | lg. 12

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

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

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

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9 | lg. 12.5

STEAMED MAINE MUSSELS white wine garlic broth sm. 8.5 | lg.13

BIG EYE TUNA POKE sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 14

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36 (serves 3- 5)

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6.5 | bowl 9

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, dried cherries, honey balsamic vinaigrette 7.5

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

BRIE ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5

TONIGHT'S ENTRÉES

CHAR CRUSTED AHI TUNA fresh asparagus, roasted yukon potatoes, foyot sauce 31

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, asparagus 29

PRETZEL CRUSTED TROUT haricots vert, roasted yukon potatoes, warm bacon mustard vinaigrette 26

ALMOND ENCRUSTED TILAPIA asparagus, fresh berries, orange buerre blanc 24

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 20

LOBSTER MAC N' CHEESE white truffle bread crumbs 17

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

SHRIMP & CRAB RAVIOLI sautéed shrimp, sautéed scallop, lump crab, shellfish ravioli, spinach, creamy spicy tomato rosa sauce 27

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

MESQUITE GRILLED JOYCE FARMS CHICKEN lemon oregano rub, roasted yukon potatoes, fresh asparagus 21

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, apple wood smoked bacon, white cheddar, avocado, corn, egg, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 23

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, asparagus 31

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