

## CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one

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

MAIN COURSE: Choose one

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

SEARED ARCTIC CHAR potato-sage gratin, leek fondue, grain mustard vinaigrette  
*Pairs well with Resplendent Pinot Noir \$12*

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, Malden English Flake Sea Salt, and herb butter. Choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy, Canada) 25

SEARED SCALLOPS (Georges Banks) 30

SEARED RARE AHI TUNA (Hawaii) 29

RAINBOW TROUT (Buhl, Idaho) 24

SEARED HALIBUT (Alaska) 31

ARCTIC CHAR (Iceland) 27

## 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 KC STRIP 43

18 oz USDA PRIME BLACK ANGUS BONE-IN RIBEYE 46

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

½ LB. COLD WATER LOBSTER TAIL (Canada) 38

1 ¼ LB. KING CRAB LEGS (Alaska) 53

4 oz. FILET COMBO 32 | 6 oz. FILET COMBO 42 | 8 oz. FILET COMBO 47  
choice of one of the following:

JUMBO LUMP CRAB CAKE  
PANKO FRIED SHRIMP  
ATLANTIC SALMON

## SEASONAL SIDES

GRILLED ASPARAGUS

APPLE-CELERY ROOT SLAW

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

HARICOT VERT WITH SHALLOT JAM AND SPICY PECANS

POTATO SAGE GRATIN

LEMON ASPARAGUS RISOTTO

WHIPPED YUKON GOLD POTATOES

ZUCCHINI, CORN, TOMATO AND BASIL RAGOUT

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

Bur Oak Brewery – Columbia, 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

## CHILLED SHELLFISH

FRESH SHUCKED OYSTERS \$3ea

MALPEQUE (Prince Edward Island)

BLUE POINTS (Long Island Sound)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked  
oysters, king crab legs, lobster claws Small (Serves 2-3) 55 | Large  
(Serves 4-6) 95

## STARTERS

JUMBO LUMP CRABCAKES creole remoulade, mango tartar sauce 17.5

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

SAUTÉED SHRIMP SCAMPI with garlic butter 12

NEW ENGLAND LOBSTER ROLLS sweet bun, lobster salad, watercress 13

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 14

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8.5 | lg. 13

CORN & CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood  
smoked bacon, chipotle mayo 13

FIRECRACKER CAULIFLOWER chili sauce, sesame seeds, micro greens 10

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress  
lemon olive oil 12

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

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, Kalamata olive 12

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated  
shrimp, mango, red bell pepper pico, jalapenos, scallions, ginger vinaigrette, spiced  
wonton crisps 14.5

STEAMED MAINE MUSSELS white wine garlic broth sm. 10 | lg.15

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 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 8

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

STRAWBERRY & PISTACHIO SALAD red onion, fresh strawberries, Reggiano parmesan,  
pistachios, sherry vinaigrette 8

## 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, frisee, warm bacon  
mustard vinaigrette 26

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

MESQUITE GRILLED JOYCE FARMS CHICKEN parmesan roasted yukon potatoes, grilled  
asparagus 21

SHRIMP & SCALLOP RIGATONI roasted artichoke hearts, spinach,  
red pepper rosa sauce, cheese & prosciutto-stuffed rigatoni, lemon herb bread crumbs,  
crispy prosciutto dust 28

LOBSTER MAC N' CHEESE white truffle bread crumbs, chives 17

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

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

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

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