

## POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

½ TURKEY CLUB                      ½ JUMBO LUMP CRAB MELT  
TEMPURA SHRIMP SUSHI ROLLS   SPICY TUNA SUSHI ROLLS\*  
½ LEMONGRASS SHRIMP TACO

## POWER LUNCH ENTRÉES 19

Served with a bowl of soup or starter salad

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette  
BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto  
PRETZEL CRUSTED TROUT roasted Yukon potatoes, French green beans, warm bacon and mustard vinaigrette

## 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

BARRAMUNDI (Indonesia) 23  
RAINBOW TROUT (Buhl, ID) 17  
ATLANTIC SALMON (Bay of Fundy, New Brunswick) 18  
ARCTIC CHAR (Canada) 19  
SEARED 'RARE' BIG EYE TUNA\* (Oahu, Hawaii) 25  
MAHI MAHI (Ecuador) 24  
SEARED SCALLOPS (Georges Bank) 23

## ENTRÉES

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25  
ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 16.5  
PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 16  
CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 16  
FISH AND CHIPS Schlafly Kolsch beer battered cod, apple-celery root slaw, french fries 15  
SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 27  
CENTER CUT FILET MIGNON 6oz. Choice of two seasonal sides 31

## SEASONAL SIDES

GRILLED ASPARAGUS  
PARMESAN ROASTED YUKON GOLD POTATOES  
APPLE & CELERY ROOT SLAW  
MASHED YUKON GOLD POTATOES  
LEMON ASPARAGUS RISOTTO  
HARICOTS VERT HERB SHALLOT BUTTER  
ROASTED CAULIFLOWER WITH BACON & ONION JAM  
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 – Piedmont, NC	Roasterie – Kansas City, MO
Foley Fish – Boston, MA	Herman's Farm – St. Charles, MO
Hawaiian Fresh Seafood - Honolulu, HI	Bur Oak Brewing Co. – Columbia, MO
Artisan Specialty Foods - Lyons, IL	Tea Forte - Concord, MA
Burgers' Smokehouse - California, MO	The St. Louis Brewery (Schlafly) – St. Louis, MO
Destihl Brewing Co. – Bloomington, IL	Logboat, Brewing CO. – Columbia, MO
Boulevard Brewing Co. – Kansas City, MO	
Urban Chestnut Brewery-St. Louis, MO	

## STARTERS

FRESH OYSTERS\* \$3 each  
MALPEQUE (PEI, CAN)  
WIANNO (Cape Cod, MA)

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

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

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

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

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

BIG EYE TUNA POKE\* micro greens, sea kelp, macadamia nuts, yuzu-avocado mayo, spice wonton crisp 14

SAUTÉED SHRIMP SCAMPI with garlic butter 12

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

BIG EYE TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

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

FIRECRACKER CAULIFLOWER breaded cauliflower, lightly fried and tossed in a fresh chili sauce. 10

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 38 (serves 3 – 5)

## 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, dried cherries, honey balsamic vinaigrette 8.5

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

## ENTRÉE SALADS

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 18

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons 12.5 with grilled salmon 18

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 19.5

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette 16

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 18

## SANDWICHES served with choice of seasonal side or french fries

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 14.5

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 12

CREEK STONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

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