

POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

½ TURKEY CLUB	½ LEMONGRASS SHRIMP TACO
SPICY TUNA SUSHI ROLLS	½ SOUTHWEST SHRIMP WRAP
½ JUMBO LUMP CRAB MELT	TEMPURA SHRIMP SUSHI ROLLS

POWER LUNCH ENTRÉES 19

Served with a bowl of soup or starter salad

SHRIMP, SCALLOP, CRAB RAVIOLI sautéed shrimp, crab, spinach, over seafood ravioli, creamy spicy tomato rosa sauce

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

TOP SIRLOIN STEAK SALAD* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

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

RAINBOW TROUT (Bugl, ID) 17

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 18

MAHI MAHI (San Jose, Guatemala) 22

SEARED SCALLOPS (Georges Bank) 23

BARRAMUNDI (Indonesia) 23

ARCTIC CHAR (Canada) 19

SEARED 'RARE' BIG EYE TUNA (Oahu, Hawaii) 25

SWORDFISH (North Carolina) 24

ENTRÉES

FISH AND CHIPS cathedral square belgian white beer battered cod, apple-celery root slaw, French fries 15

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 16

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeno crepes, corn-black bean relish, jicama-lime salad, pico de gallo 16

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 16.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 27

JOYCE FARMS MESQUITE GRILLED HALF CHICKEN herb roasted potatoes, grilled asparagus 19

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled asparagus 31

SEASONAL SIDES

GRILLED ASPARAGUS

PARMESAN ROASTED YUKON GOLD POTATOES

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

APPLE & CELERY ROOT SLAW

MASHED YUKON GOLD POTATOES

GEECHIE BOY GRITS GRATIN W/ APPLEWOOD SMOKED BACON

ZUCCHINI, CORN, TOMATO, & BASIL RAGOUT

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	Cathedral Square Brewing Co. – St. Louis, 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	Cardinal Sin Distillery – St. Charles, MO
Boulevard Brewing Co. – Kansas City, MO	Herman's Farm – St. Charles, MO
Urban Chestnut Brewery-St. Louis, MO	

STARTERS

FRESH OYSTERS* \$3 each

RAPPAHANNOCK 'BRISTOL BEAUTY' (Virginia)

HOLLYWOOD (Chesapeake, MD)

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

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

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil 10.5

PERUVIAN CEVICHE white fish, red onion, yukon potatoes, scallions, leeks, cilantro 12

CORN AND CRAB FRITTERS corn & lump crab bakes fritter, charred corn, Applewood smoked bacon, chipotle mayo 11

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

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

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8 | lg. 12.5

BIG EYE TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9 | lg. 13

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

SAUTÉED SHRIMP SCAMPI with garlic butter 11

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

ICED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 56 | Large (Serves 4-6) 98

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

STRAWBERRY & PISTACHIO SALAD grated parmigiano reggiano, red onion, sherry vinaigrette 8.5

ENTRÉE SALADS

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

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

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

AHI 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

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

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

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 13

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

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

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

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