

PHIL TUMBERGER, MANAGING PARTNER
DAN UCHE, EXECUTIVE CHEF

POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

LEMONGRASS SHRIMP TACO	SPICY AHI TUNA SUSHI ROLLS
½ JUMBO LUMP CRAB MELT	SMOKED SALMON FLATBREAD
½ TURKEY CLUB	TEMPURA SHRIMP SUSHI ROLLS

POWER LUNCH ENTRÉES 19

Served with a bowl of soup or starter salad

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, frisée, bacon mustard vinaigrette

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

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

TOP SIRLOIN STEAK SALAD 5oz top sirloin, grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing

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 dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette 8

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

BRIE, ENDIVE & PISTACHIO SALAD red leaf, bibb, watercress, endive, radish, red chili sourdough croutons, heirloom carrots, and pistachio vinaigrette 8

SOUP & SALAD choice of soup and starter salad above 13.5

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.

BARRAMUNDI (Penang, Malaysia) 23

NEW ZEALAND KING SALMON (Mount Cook) 24

SWORDFISH (Block Island) 22

CRISP FRIED CATFISH (Itta Bena, Mississippi) 15

RAINBOW TROUT (Snake River Canyon, Idaho) 19

BIG EYE TUNA (Oahu, Hawaii) 25

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 18

SEARED SCALLOPS (Georges Bank) 26

MAHI MAHI (Oahu, Hawaii) 22

BLUENOSE "BUTTERFISH" (Auckland, New Zealand) 25

SEASONAL SIDES (ala carte side \$4.0)

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

ROASTED CAULIFLOWER WITH SWEET ONION JAM AND BACON

HARICOT VERT WITH LEMON SHALLOT BUTTER

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	Foley Fish – Boston, MA
Roasterie – Kansas City, MO	Geechie Boy Grits- Edisto Island, S. Carolina
Hawaiian Fresh Seafood - Honolulu, HI	Kurlbaum's Heirloom Tomatoes- Kansas City, KS
Tea Forte - Concord, MA	Boulevard Brewing Company – Kansas City
Euro Gourmet, Inc - St. Peters, MO	Union Horse Distillery, Lenexa, KS
Artisan Specialty Foods - Lyons, IL	Roma Bakery- Kansas City, MO
Seattle Fish Company	Char Crust Dry Rub Seasonings – Chicago, IL

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

STARTERS

FRESH SHUCKED OYSTERS* \$3 each

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

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

BIG EYE TUNA POKE sea kelp, pea shoots, macademia 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

FIRECRACKER CAULIFLOWER breaded cauliflower, lightly fried and tossed in a fiery chili sauce, micro greens and sesame seeds 10

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion, soy, wasabi, pickled ginger sm. 8.5 | lg. 12.5

SPICY BIG EYE TUNA SUSHI ROLLS* cucumber, yuzu mayo, 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

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

BLUE HILL BAY MUSSELS white wine and garlic sm. 10 | lg. 15

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

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

SAUTÉED SHRIMP SCAMPI with garlic butter 11

SHARED SAMPLER PLATTER jumbo lump crabcakes, calamari, shrimp scampi, trio of sauces 40

ICED SHELLFISH PLATTER* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (serves 2-3) 59 | Large (serves 4-6) 98

ENTRÉE SALADS

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 19

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

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, kalamata olives, 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, tarragon ranch dressing 19.5

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

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 75¢

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

MINI NEW ENGLAND LOBSTER ROLL sweet bun, lobster salad, watercress 13

ENTRÉES

GRILLED BLOCK ISLAND SWORDFISH ginger soy glaze, sriracha, asian orzo, sesame stir fry vegetables 24

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-jalapeno crepes, corn-black bean relish, jicama lime salad, pico de gallo 16

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

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

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

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, grilled asparagus 34

6 OZ. COLD WATER LOBSTER TAIL whipped Yukon potatoes, grilled asparagus 22