



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 SOUTHWEST SHRIMP WRAP	TEMPURA SHRIMP SUSHI ROLLS
½ TURKEY CLUB	

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

SHRIMP AND WHITE CHEDDAR GEECHIE BOY GRITS tomatoes, bacon, espelette pepper, chives

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 watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

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

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, reggiano parmesan 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.

SWORDFISH (Oahu, Hawaii) 23

WAHOO "ONO" (Oahu, Hawaii) 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

ALASKAN COHO SALMON (Cook Inlet) 22

SEARED ALASKAN HALIBUT (Kodiak Island) 27

STRIPED BASS (Cape Cod) 24

SEASONAL SIDES

HARICOT VERT W/SHALLOT BUTTER

ZUCCHINI AND CORN RAGOUT W/BASIL CREAM & GRAPE TOMATOES

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

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)

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

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

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

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

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

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 SWORDFISH ginger soy glaze, sriracha, asian orzo, sesame stir fry vegetables 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-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



WENTE WINES
The First Family
Of Chardonnay

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.

	6 oz.	9oz	btl		6 oz.	9oz	btl
*Morning Fog Chardonnay 14' (Livermore Valley)	10	14	39	Riva Ranch Pinot Noir 14' (Arroyo Seco, Monterey)	15	21	59
*Riva Ranch Chardonnay 13' (Arroyo Seco, Monterey)	13	18	51	Murrietta's "The Spur" Red Blend 14' (Livermore Valley)	14	20	55
Wente Pinot Noir Rosé 15' (Arroyo Seco, Monterey)	12	17	47	Southern Hills Cabernet 13' (Livermore Valley)	11	15.5	43

*Chardonnay Tasting 11 | 3 oz. of each chardonnay: Morning Fog & Riva Ranch

CHAMPAGNES & SPARKLING WINES

	6 OZ. GLASS	9 OZ. CARAFE	BTL
Cantine Maschio Prosecco Brut, Italy	9.5		41
☛ "Domaine Carneros" Brut by Taittinger, Napa '13			70
Domaine Ste. Michelle Brut, Columbia Valley WA	9.5		40
☛ Dom Perignon, France '06			225
La Marca Prosecco, Italy (187 ml)			12
☛ Moet Chandon "White Star" Champagne France (375 ml)			57
☛ Veuve Clicquot, "Yellow Label", France			105

INTERESTING WHITES

	6 OZ.	9 OZ.	BTL
Alamos Torrontes, Argentina '16	8.5	11.5	35
Castel des Maures Provence Rose, France '16	9	13	36
☛ Caymus Conundrum White (California) '14	13	18.5	51
Laurenz Gruner Veltliner, Austria '15	11	15	43
Martin Codax Albarino, Spain '15			40
Miner Viognier Simpson Vineyard, Napa '15			51
Montevina White Zinfandel, Amador '15	7.5	10	29
☛ St. Supery Virtú White Meritage, Napa '14			66
Trimbach Gewurztraminer, France '13			51
Zaca Mesa Viognier, Santa Ynez Valley '14			47

PINOT GRIS/GRIGIO

	6 OZ.	9 OZ.	BTL
Ecco Domani, Italy '16	9	13	35
J. Vineyards, Russian River Valley '16			47
☛ King Estate Signature, Lorane Valley OR '15	11	15.5	43
Luna, Napa '15			37
MacMurray Ranch, Sonoma '14			50
Santa Margherita Valdaige, Italy '15			59

RIESLINGS

	6 OZ.	9 OZ.	BTL
Chateau Ste. Michelle, Columbia Valley '15	8.5	11.5	33
☛ Eroica, Yakima Valley '15			55
J. Lohr Bay Mist, Monterey '15			35
Saint M, Germany '15			35
S.A. Prum Essence, Germany '16	10	14	39
Thomas Schmitt Kabinett, Germany '16			40
☛ Trefethen, Napa '16	13	18.5	51
Trimbach, Alsace France '13			55

CHARDONNAY

	6 OZ.	9 OZ.	BTL
Cakebread, Napa '15			83
Entwine by Wente, California '15	8.5	11.5	30
Far Niente Chardonnay, Napa Valley '15			105
Frei Brother, Sonoma '15	14.5	21.5	57
Hess Select, Monterey '15	9	12.5	35
J. Lohr Riverstone, Arroyo Seco '13	10	14	39
Landmark Overlook, Sonoma '14			66
☛ Louis Jadot Pouilly Fuisse, France '15			63
Mer Soleil Silver Central Coast '14			59
☛ Patz and Hall "Dutton Ranch", Sonoma '15			89
Rodney Strong Chalk Hill, Sonoma '15	13	18.5	51
Rombauer, Carneros '15			72
Sonoma-Cutrer, Russian River Ranches '15			48

SAUVIGNON / FUME BLANC

	6 OZ.	9 OZ.	BTL
Cade, Napa '15			62
Chalk Hill, Russian River Valley '13			70
☛ Ferrari Carano Fume Blanc, Sonoma '16			45
Honig, Napa '16	10.5	14.5	43
☛ Kim Crawford, New Zealand '16	12	17	47
Nobilo, New Zealand '16			36
Seaglass, Santa Barbara '16	9	12.5	35
☛ Stonestreet Estate Sauv Blanc '15 (North Coasts, CA)	15	22	59

ZINFANDEL

	6 OZ.	9 OZ.	BTL
Cline, California, '14			36
Frog's Leap, Napa '14			59
Layer Cake (Primitivo) Puglia, Italy '13			43
Rancho Zabaco Heritage Vines, Sonoma '14	10	14	39
Rosenblum California '13	9.5	13.5	37

INTERESTING REDS

	6 OZ. GLASS	9 OZ. CARAFE	BTL
☛ Ben Marco Malbec, Mendoza '13			49
Cline Syrah, Sonoma '15	11	15.5	43
Dunning Vineyard Vin de Casa, Paso Robles '13			54
Gascon Malbec, Mendoza '15	10	14	39
Ruffino "Sante Dame" Chianti Classico, Italy '12			43
☛ Shatter Grenache, France '14			49
☛ Spellbound Petite Sirah, California '14	10	14	39
Two hands "Gnarly Dudes" Shiraz, Australia '15			77

PINOT NOIR

	6 OZ.	9 OZ.	BTL
Au Bon Climat, Santa Barbara County '15			55
Benton Lane, Willamette Valley '14			53
Erath Estate Selection, Willamette Valley OR '14			64
Estancia, Paso Robles '16	11	15.5	43
☛ Gary Farrel, Russian River Valley '14			85
Joseph Drouhin Laforet, France '15			45
King Estates Signature, Lorane Valley OR '14	15	22	59
MacMurray Ranch, Sonoma, CA '14			56
Meiomi, Sonoma County '15			55
Seaglass, Santa Barbara County '15	10	14	39
Sokol Blosser, Dundee Hills, OR '14			78

MERLOT

	6 OZ.	9 OZ.	BTL
Chateau Ste. Michelle Indian Wells, Columbia Valley '14	11.5	16	45
Duckhorn "Decoy", Napa '14			57
Hogue Genesis, Columbia Valley WA '13			38
J. Lohr Los Osos Paso Robles '14	10	14	39
Kenwood Yulupa, California '12			33
Northstar Columbia Valley '12			88
Red Rock, Central Valley CA '15	8.5	11.5	33
☛ Starmont Carneros '14			54
Twomey by Silver Oak, Napa '12			96

CABERNET SAUVIGNON

	6 OZ.	9 OZ.	BTL
☛ Cade, Howell Mountain '13			140
Caymus Cabernet, Napa Valley '14			120
☛ Chateau Ste Michelle Indian Wells, Columbia Valley '14			44
☛ Conn Creek Anthology Cabernet (Napa) '13			87
Entwine by Wente, California '13		8.5 11.5	30
Estancia, Paso Robles '14	10.5	14.5	39
Ferrari-Carano, Alexander Valley, '14			67
Firestone, Santa Ynez Valley '14	14	20	55
Frei Brothers Reserve, Alexander Valley '14			57
Guenoc, Lake County 2014	11	15.5	43
☛ Gundlach Bundschu Cabernet Sauvignon, Sonoma Valley '13			79
Hogue Genesis, Columbia Valley WA '14			38
J.Lohr Hilltop, Paso Robles '14			63
Joel Gott "815 Blend", California '14			48
Red Diamond, California, '12	8.5	11.5	33
Robert Mondovi, Oakville '06			90
☛ Rombauer, Napa '14			85
Silver Oak Cabernet, Napa Valley '12			165
Terra Valentine. Spring Mountain District, Estate Napa '14			89

MERITAGE & BLENDS

	6 OZ.	9 OZ.	BTL
Cain Cuvee, Napa '12			66
Chateau Greysac Bordeaux, Medoc, France '11			49
Famille Perrin Cotes Du Rhone Villages, France '13			39
☛ Franciscan Magnificat, Napa '13			91
Ghost Pines Red Blend, California '13	15	21	59
☛ Hess 19 Block Mountain Cuvee, Napa Valley '13			71
☛ Joseph Phelps Insignia, Napa '13			275
Lunatic Red, California '14			42
☛ Opus One, Napa '13			295
☛ The Prisoner (Napa) '15			95
☛ Veramonte Primus, Chile '15			51

☛ Denotes this wine has been rated 90+ with either *Wine Spectator*, *Wine Enthusiast*, *Wine Advocate*, *Vinous*, or *Sucklings*
 Vintages are subject to change due to availability

1/2 OFF SUNDAY WINE SPECIAL
 1/2 off bottles of wine up to \$50,
 25% off all other bottles of wine