

POWER LUNCH COMBOS 14

Served with a bowl of soup or starter salad

LEMONGRASS SHRIMP TACO
SMOKED SALMON FLATBREAD
TEMPURA SHRIMP SUSHI ROLL
SPICY TUNA SUSHI ROLL*
½ JUMBO LUMP CRAB MELT
½ SOUTHWEST SHRIMP WRAP
½ TURKEY CLUB

POWER LUNCH ENTREES 19

Served with a bowl of soup or starter salad

TOP SIRLOIN STEAK SALAD* grilled romaine, red onion, corn, gorgonzola, tomato, buttermilk blue dressing
PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, endive, bacon mustard vinaigrette
BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto
LOBSTER MAC N' CHEESE white truffle bread crumbs
SHRIMP AND GEECHIE BOY GRITS white cheddar, tomatoes, bacon, espelette pepper, chives
GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER 9
SPICY CREOLE GUMBO 9
MAINE LOBSTER BISQUE 10
BABY GREENS watercress, feta, grape tomato, dried cherries, pine nuts, honey balsamic vinaigrette 8.5
CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 8
STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, regianno parmesan 8

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.

ATLANTIC SALMON (Bay of Fundy, New Brunswick) 19
ARTIC CHAR (Iceland) 22
SEARED JON DORY (Rhode Island) 22
FRIED SOFTSHELL CRAB (Chesapeake Bay, MD) 20
BLACKENED REDFISH (Cape Cod, MA)
SWORDFISH (Block Island, RI) 24

SEASONAL SIDES

GRILLED ASPARAGUS
WHIPPED YUKON GOLD POTATOES
CITRUS GARLIC BROCCOLINI
ZUCCHINI AND CORN RAGOUT W' GRAPE TOMATOES & BASIL CREAM
PARMESAN ROASTED YUKON GOLD POTATOES
HARICOT VERT WITH LEMON SHALLOT BUTTER
GEECHIE BOY GRITS, BURGER'S COUNTRY HAM, ROASTED POBLANO, PEPPERJACK
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
Root Farm – Lone Jack, MO
Geechie Boy Mill – Edisto Island, SC
Prairie Birthday Farm – Clay County, MO
Burgers' Smokehouse - California, MO
Farm to Market Bread Company – Kansas City, MO
Roasterie – Kansas City, MO
Gibbs Road Farm (Cultivate KC) – Kansas City, KS
Boulevard Brewing Company – Kansas City, MO
Union Horse Distillery – Lenexa, KS

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 OYSTERS* \$3 each

BLUEPOINT (Westport, CT)
WIANNO (Cape Cod)
KATAMA BAY (Martha's Vineyard)

BEAU SOLEIL (New Brunswick)
WELLFLEET (Cape Cod)

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

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

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

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, ginger vinaigrette, spiced wonton crisps 14

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, corn, celery, watercress, fries 12.5

SPICY TUNA SUSHI ROLLS* cucumber lime mayo, sriracha sm. 9 | lg. 14

LEMONGRASS SHRIMP TACOS chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, lemongrass aioli, grape tomato, soy honey roasted peanuts 13

VIETNAMESE CRAB SPRING ROLLS diakon, avocado, mint, basil, shiro miso 13

STEAMED LITTLENECK CLAMS garlic, butter, white wine sauce 13.5

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

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

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

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

JUMBO LUMP CRAB CAKES 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

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces (serves 3 – 5) 40

ENTRÉE SALADS

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 17.5

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, 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

SANDWICHES served with choice of seasonal side or french fries

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, flour/corn tortillas, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 13.5

MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 12.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 14

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, sourdough bread 14.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, corn, celery, watercress 14.5

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

ENTRÉES

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

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

TEMPURA FRIED SHRIMP sweet & sour sauce, french fries, apple and celery root slaw 16

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed 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* mashed Yukon gold potatoes, grilled asparagus 31

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)	13	18	51
*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)	10	14	39

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

INTERESTING WHITES				INTERESTING REDS			
	6 OZ GLASS	9 OZ CARAFE	BTL		6 OZ GLASS	9 OZ CARAFE	BTL
Montevina White Zinfandel Amador '14	8	11	31	Shatter Grenache, France '12			46
Alamos Torrontes Mendoza '15	9	12.5	35	Gascon Malbec Mendoza '14	9.5	13	37
Mulderbosch Rose South Africa '14			35	Trivento Golden Reserve Malbec Argentina '13	13	18	51
Michel Chapoutier Belleruche Rose Cotes-Du-Rhone '14	9	12.5	35	Achaval Ferrer Malbec Mendoza '13			64
Salomon Gruner Veltliner Austria '12	9	12	35	Owen Roe "Abbot's Table" Columbia Valley, WA '14			59
Paco & Lola Albarino Rias Biaxas, Spain '13			43	Conundrum Red California '12	13	18	51
Conundrum California '14	12.5	17.5	49	Rosenblum Red Zinfandel Sonoma Valley '12	9.5	13	37
Treana Blanc Paso Robles '14			49	Edmeades Zinfandel Mendocino '12			46
☛ Miraval Rose Provence, France '14			52	Layer Cake Zinfandel Puglia, Italy '12			43
Trimbach Gewurztraminer France '13			58	Frog's Leap Zinfandel Napa Valley, CA '13			60
St. Supéry Virtú White Meritage Napa Valley '13			61	Spellbound Petite Sirah California '13	10.5	14.5	43
				Yangarra Shiraz McLaren Vale '11			58
				Two Hands "Gnarly Dudes" Shiraz Australia '13			71
RIESLING				PINOT NOIR			
Ch. Ste. Michelle Columbia Valley WA '14	8.5	11.5	33	Bogle, California '14	9.5	13	33
Blüfeld Germany '14			35	Castle Rock Carneros '12			35
Saint M Germany '12			37	Wild Horse Central Coast '14			45
Hooked Germany '13	10	14	39	MacMurray Ranch Sonoma Valley '13			45
Gunderloch Jean Baptiste Kabinett Germany '13			47	La Crema Sonoma, CA '14			56
Trefethen Dry Riesling Napa Valley '14	13.5	18.5	53	Talbot "Kali Hart Vineyard" Santa Lucia Highlands '12			50
☛ Eroica Yakima Valley WA '13			53	Meiomi Sonoma Valley '15	13	18	51
☛ Trimbach Alsace France '12			55	Benton Lane Oregon '13	14	19.5	55
Spatlese Schloss Vollrads Germany '10			65	Adelsheim Oregon '13	15	21	59
				Erath Estate Selection Willamette Valley '13			63
				Sokol Blosser Dundee Hills, OR '13			74
				Gary Farrell Russian River '14	19	25	79
				MERLOT			
				Red Rock California '13	9.5	13	33
				Hogue Columbia Valley, WA '12			37
				☛ J. Lohr Los Osos Paso Robles '12			38
				Sebastiani Sonoma Valley '13			43
				☛ Chateau Ste. Michelle "Indian Wells" Washington '13	11	15	43
				Matanza's Creek Sonoma Valley '13	13	18.5	51
				Markham Napa Valley '13			53
				☛ Duckhorn "Decoy" Napa Valley '13			52
				Northstar Columbia Valley '10			72
				Merryvale Napa Valley '12			82
				Twomey by Silver Oak Napa Valley '11			95
				CABERNET SAUVIGNON			
				Chateau Souverain, California '14	8.5	11.5	33
				Red Diamond Washington '12			35
				Joel Gott "815 Blend" California '13	11	15.5	43
				Benziger Sonoma Valley '12			50
				J. Lohr Hilltop, Paso Robles '13	15	21	59
				☛ Frei Brothers Reserve Alexander Valley '13			58
				☛ Franciscan Napa Valley '13			61
				Ferrari Carano Sonoma Valley '13			65
				Mount Veeder Napa Valley '14	18	24	71
				Simi Landslide Alexander Valley '12			72
				Terra Valentine Spring Mountain District Napa Valley '12			75
				Conn Creek Anthology Napa Valley '13			79
				Rutherford Hill Napa Valley '12			84
				Robert Mondavi "Oakville" Napa Valley '12			95
				Frank Family Napa Valley '13			90
				Jordan Alexander Valley '12			100
				☛ Caymus Napa Valley '14	29	42	115
				MERITAGE & RED BLENDS			
				Hayman & Hill Meritage Monterey '13			40
				Mulderbosch "Faithful Hound" South Africa '12			50
				Ghost Pines Red Blend, California '13	13	18	51
				Estancia Meritage Paso Robles '11			62
				Cain Cuvee Napa Valley '11			67
				Hess Collection 'Block 19 Cuvee' Napa Valley '12			72
				CAPTAIN'S REDS			
				☛ Gaja Conteisa, Nebbiolo Italy '03			350
				☛ Behrens & Hitchcock Ink Grade Cabernet Napa Valley '98			225
				☛ Behrens & Hitchcock Kenefick Ranch Cuvee Napa Valley '98			200
				☛ Opus One Napa Valley '13			350
				☛ Robert Mondavi Cabernet 1.5L Napa Valley '96			450

☛ Denotes a rating of 90pts or higher by Wine Spectator or Wine Enthusiast
*vintages subject to change based on current availability

1/2 OFF SUNDAY WINE SPECIAL
1/2 off bottles of wine up to \$100
25% off bottles of wine \$100 and over