

MOTHER'S DAY MENU \$49

FIRST COURSE Choose one:

Lobster Bisque | House Salad | Caesar Salad | Strawberry Salad

MAIN COURSE Choose one:

SEARED SEA SCALLOPS with lobster risotto, champagne beurre blanc.
pairs well with Resplendent Pinot Noir \$12

SEAFOOD MIXED GRILL yukon gold mashed potatoes + grilled asparagus
pairs well with Zaca Mesa Syrah \$11.5

6 OZ. CENTER CUT FILET COMBO choice of Baked Maryland Crab Cake, Atlantic Salmon, or George's Bank Seared Sea Scallops. Served with yukon gold mashed potatoes + grilled asparagus *Pairs well with J. Lohr Hilltop Cabernet \$13*

½ POUND COLD WATER LOBSTER TAIL roasted yukon gold potatoes + grilled asparagus *Pairs well with Frei Brothers Reserve Chardonnay \$12.5*

STEAK & LOBSTER (*add \$10*) 6oz. Center-Cut Filet & 8oz. Lobster Tail with roasted yukon gold potatoes + grilled asparagus

DESSERT Choose one:

Vanilla Bean Crème Brûlée | Apple Croustade | Berries & Cream

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's 'top of the catch.'

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, Canada) 25

SEARED RARE AHI TUNA (Hawaii) 29

SEARED SCALLOPS (Georges Banks) 30

RAINBOW TROUT (Buhl, Idaho) 24

SEARED HALIBUT (Alaska) 31

STRIPED BASS (Virginia) 28

ARCTIC CHAR (Iceland) 27

STEAK | CRAB | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6 oz. 33 | 8 oz 39

18 oz USDA PRIME BLACK ANGUS BONE-IN RIBEYE 46

12 oz USDA PRIME BLACK ANGUS KANSAS CITY STRIP 43

6 oz CENTER CUT FILET 8 oz COLD WATER LOBSTER TAIL 58

½ LB. COLD WATER LOBSTER TAIL (Canada) 38

1 1/4 LB. KING CRAB LEGS (Alaska) 53

4 oz. FILET COMBO 32 | 6 oz. FILET COMBO 42 | 8 oz. FILET COMBO 47
choice of one of the following:

JUMBO LUMP CRAB CAKE
PANKO FRIED SHRIMP
ATLANTIC SALMON

SEASONAL SIDES

FRESH ASPARAGUS

APPLE-CELERY ROOT SLAW

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

HARICOT VERT WITH SHALLOT JAM AND SPICY PECANS

LEMON ASPARAGUS RISOTTO

WHIPPED YUKON GOLD POTATOES

LOBSTER MAC N' CHEESE (sub lobster mac n' cheese add \$4)

ROASTED BRUSSEL SPROUTS WITH WHOLE GRAIN MUSTARD AND PROSCIUTTO

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.

Joyce Farms – Piedmont, NC

Berkridge Farms – Orange City, IA

Creekstone Farms – Arkansas City, KS

Halperns – Atlanta, GA

Artisan Specialty Foods - Lyons, IL

Urban Chestnut Brewery - St. Louis, MO

Bur Oak Brewery – Columbia, MO

Foley Fish – Boston, MA

Roasterie – Kansas City, MO

Boulevard Brewery – Kansas City, MO

Breadsmith – St. Louis MO

Burgers' Smokehouse -California, MO

Schlafly Brewing – St. Louis, MO

CHILLED SHELLFISH

FRESH SHUCKED OYSTERS \$3ea

WIANNO (Cape Cod)

WELLFLEET (Cape Cod)

MALPEQUE (Prince Edward Island)

BLUE POINTS (Long Island Sound)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 55 | Large (Serves 4-6) 95

STARTERS

JUMBO LUMP CRABCAKES 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

FIRECRACKER CAULIFLOWER chili sauce, sesame seeds, micro greens 10

NEW ENGLAND LOBSTER ROLLS sweet bun, lobster salad, watercress 13

LEMONGRASS SHRIMP TACOS chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemongrass aioli, grape tomato, finished with sweet soy chile oil peanuts 14

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

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

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

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

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 12

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

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

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36 (serves 3- 5)

SOUPS & STARTER SALADS

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

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

BRIE ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, Belgian endive, watercress, radis crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5

TONIGHT'S ENTRÉES

CHAR CRUSTED AHI TUNA fresh asparagus, roasted yukon potatoes, foyot sauce 31

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, asparagus 29

PRETZEL CRUSTED TROUT haricots vert, roasted yukon potatoes, frisee, warm bacon mustard vinaigrette 26

ALMOND ENCRUSTED TILAPIA fresh berries, asparagus, orange burre blanc 24

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo, cilantro, lime, sour cream 20

LOBSTER MAC N' CHEESE white truffle bread crumbs, chives 17

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

FISH & CHIPS North Atlantic Blue Cod served with apple slaw and french fries 23

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, snow peas, leeks, sun dried tomato pesto 20

MEQSUITE GRILLED JOYCE FARMS CHICKEN roasted yukon potatoes, fresh asparagus, lemon-oregano rub 21

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, apple wood smoked bacon, white cheddar, avocado, corn, egg, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 23

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, asparagus 31

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

**50 Years
of Washington's
Founding Winery**

Fifty years ago—in 1967—a small winery called Ste. Michelle Vintners introduced its first vintage of a European-style premium wine, a Cabernet Sauvignon from the Yakima Valley. It was this release that marked the beginning of today's thriving Washington wine industry. Washington is now the nation's number two producer of premium wine with more than 50,000 planted acres, and nearly 1,000 wineries. Enjoy these special selections of Ste. Michelle offerings, including the Anniversary Cabernet Sauvignon to celebrate 50 years – and more to come – of remarkable Ste. Michelle wines.

	6 oz.	9oz	btl
CSM Sauvignon Blanc '16 Columbia Valley, WA	10	14	39
Erath 'Resplendent' Pinot Noir '15 Oregon	12	17	47
Northstar Merlot '12 Columbia Valley	17	23	67

	6 oz.	btl
Spring Valley 'Uriah' Red Blend '13 Walla Walla Valley	22	87
Castella Della Sala Chardonnay '14 Umbria, Italy	24	95
Col Solare Red Blend '13 (Red Mountain, WA)	26	103

CHAMPAGNES & SPARKLING WINES

	6 oz.	9 oz.	btl.
LaMarca Prosecco, Italy, 187ml			11
Domaine Chandon, California, 187ml			16
Cantine Maschio Prosecco, Italy	8.5		41
Domaine Ste. Michelle Brut, Columbia Valley WA	9		43
Taittinger, France			89
Veuve Clicquot, "Yellow Label", France			105
Dom Perignon, France '05			250
Louis Roederer Cristal, France '07			325
Armand De Brignac, France			375

RIESLING

Chateau Ste. Michelle Riesling, Washington '16	7.5	10	31
J Lohr Bay Mist, Monterey '15			34
S.A. Prum, Germany '16	9.5	13	37
Saint M, Pfalz, Germany '15			40
Trefethen, Dry Riesling, Napa Valley, CA '15	12.5	17	49
Chateau Ste Michelle "Eroica," Columbia Valley, WA '15			53

INTERESTING WHITES

Ecco Domani Pinot Grigio Italy '16	8	11	31
Mionetto Moscato, Italy NV	8.5	11.5	33
M. Chapoutier 'Bellaruche' Rose, Cotes Du Rhone, France '16	9	13	35
J Vineyards Pinot Gris, Russian River, CA '16			41
King Estates Pinot Gris, Willamette Vally, Oregon '16	10.5	14.5	41
Laurenz "Singing" Gruner Veltliner, Austria'16	11	15.5	43
Murrietta's Well "The Whip" White Blend, Livermore Valley '15	11.5	15.5	45
Caymus Conundrum White Blend, California '14			45
MacMurray Ranch Pinot Gris Russian River Valley, CA '15			46
Trimbach Gewurztraminer, Alsace, France '14			53

SAUVIGNON/FUME BLANC

Seaglass Sauvignon Blanc, Santa Barbara, CA '16	8.5	11.5	33
Honig Sauvignon Blanc, Napa Valley, CA '16	10	14	39
CSM Sauvignon Blanc Columbia Valley, WA '16	10	14	39
Ferrari Carano Fume Blanc, Sonoma, CA '16			42
Kim Crawford Sauvignon Blanc, Marlborough, NZ '17	11.5	16	45
Cloudy Bay Sauvignon Blanc, Marlborough, NZ '17			59

CHARDONNAY

Line 39 California '16	8	11	31
Hess Select, Monterey, CA '16			36
J. Lohr Riverstone, Arroyo Secco, CA '16	9.5	13	37
Wente "Morning Fog"(Livermore Valley) '15			39
Robert Mondavi, Napa Valley '14			45
Frei Brothers Reserve, Russian River Valley '15	12.5	17	49
Mer Soleil "Silver" Santa Lucia '14			51
Chateau Ste. Michelle "Cold Creek", Columbia Valley '15			57
Rombauer, Carneros, CA '16			66
Jordan, Russian River Valley, CA '14			68
Cakebread Cellars, Napa Valley, CA '15			81
Castella Della Sala Chardonnay Umbria, Italy '14			95

PINOT NOIR

	6 oz.	9 oz.	btl.
Castle Rock, Carneros, CA '12			35
Bogle, California '15	9	12.5	35
Estancia, Monterey, CA '16			42
Wild Horse, Central Coast, CA '15			43
MacMurray Ranch, Sonoma, CA '15			44
King Estates Signature, Lorane Valley '14	13	18.5	51
Rodney Strong, Russian River Valley '14			51
Frei Brothers Reserve, Russian River Valley '15			53
Wente, Riva Ranch, CA '14			55
Erath 'Estates', Willamette Valley '14			65
Sokol Blosser, Dundee Hills, Oregon '13			72
Gary Farrell, Russian River Valley, CA '14			77
Rochioli, Russian River Valley '14			107

INTERESTING RED

Rosenblum Vintners Cuvee Zinfandel, CA vitner's cuvee xxxviii	9	12.5	35
Gascon, Malbec, Mendoza Argentina '16	9.5	13	37
Spellbound, Petite Sirah, CA '15	9.5	13	37
Layer Cake Zinfandel (Primitivo), Puglia, Italy '14			43
Zaca Mesa Syrah, Santa Ynez Valley, CA '14	11.5	16	45
Shatter Grenache, France '14			46
Frog's Leap Zinfandel, Napa Valley, CA '15			57
Achaval Malbec, Mendoza, Argentina '16			59
Two Hands "Gnarly Dudes" Shiraz, Australia '15			66
Spring Valley 'Uriah' Red Blend Walla Walla Valley '13	22		87
Col Solare Red Blend '13 (Red Mountain, WA)	26		103

MERLOT

Red Rock, CA '17	8	11	31
Hogue Genesis, Columbia Valley '12			33
J. Lohr "Los Osos", Paso Robles, CA '15			37
Chateau Ste Michelle, "Indian Wells," WA '15	11	15.5	43
Duckhorn "Decoy", Sonoma County, CA '15			57
Northstar Merlot '12 Columbia Valley	17	23	67
Twomey, by Silver Oak, Napa Valley, CA '11			87

CABERNET SAUVIGNON

Red Diamond, WA '15	8.5	13	33
Chateau Souverain, California '15	9.5	13	37
Dynamite, Lake County '15			39
Wente "Southern Hills"(Livermore Valley '14			39
Joel Gott "815 Blend", CA '15			45
Rodney Strong, Sonoma County '15			47
J. Lohr Hilltop, Paso Robles '15	13	18.5	51
Robert Mondavi, Napa Valley, CA '15			58
Frei Brothers 'Reserve', Alexander Valley, CA '15			55
Ferrari Carano, Sonoma, CA '14			63
Simi "Landslide" Alexander Valley '13			75
Heitz Cellars, Napa Valley '13			88
Groth, Napa Valley '13			95
Cuttings, California '13			95
Jordan, Alexander Valley '13			98
Silver Oak, Alexander Valley '13			115
Caymus Napa Valley '15			125

MERITAGE & RED BLEND

Kendall Jackson 'Avant', California '12	9.5	13	37
Murrietta's Well "The Spur" Livermore Valley '14			55
Ghost Pines Red Blend, California '13	14	20	55
Franciscan "Magnificat", Napa Valley, '14			64
The Prisoner, Napa '16	20		79
Robert Mondavi "Maestro", Napa Valley '13 & '14			87
Conn Creek "Anthology", Napa '12			95
Rodney Strong "Symmetry", Alexander Valley '12			105
Cain Five, Napa Valley '11			155
Rubicon Estate 'Rubicon', Napa Valley, '04			225
Joseph Phelps "Insignia", Napa Valley '12			255
Opus One, Napa Valley '12 & '13			265

Vintages subject to change due to availability.

Denotes this wine has been rated 90+ with either *Wine Spectator* or *Wine Enthusiast*

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