

Please note: Our menu is printed daily, and all of these items & prices are subject to change at anytime.

**\*Today's Oysters on the Half Shell**

<b>Conway Cup, PEI</b>	<b>Duxbury Pearl, MA</b>	<b>Gulf, LA</b>
<b>Savage Blonde, PEI</b>	<b>Shigoku, WA</b>	<b>Wellfleet, MA</b>
half dozen — 19	full dozen — 31	

**Appetizers**

<b>New England Clam Chowder</b>	<b>3.95</b>	<b>6</b>	<b>Shrimp Cocktail</b>	<b>13</b>
<b>Field Green Salad</b> <i>red wine vinaigrette, lomah neufchâtel, tomato, radish, croutons</i>		<b>6</b>	<b>Oysters Rockefeller</b>	<b>14</b>
<b>Caesar Salad</b>		<b>7</b>	<b>PEI Mussels or VA Little Neck Clams</b> <i>garlic &amp; white wine</i>	<b>15</b>
<b>Grilled Pears and Bacon</b> <i>roasted shishito, roomano, praline bacon, lemon pecan oil vinaigrette</i>		<b>10</b>	<b>Crab Cakes serrano coulis</b>	<b>12</b>
<b>Roasted Beet and Avocado Salad</b> <i>goat cheese croquette, pickled onion, guajillo lime aioli, toasted pepitas</i>		<b>13</b>	<b>*Yellowfin Tuna Tartare</b> <i>avocado tower</i>	<b>16</b>
<b>A5 Wagyu Carpaccio #1346676324</b> <i>yuzu vinaigrette, watermelon radish, asian micro greens</i>		<b>27</b>	<b>Escargot garlic &amp; wine</b>	<b>11</b>
<b>Shrimp and Lobster Bisque</b>	<b>4.95</b>	<b>7</b>	<b>Salt &amp; Pepper Fried Calamari</b> <i>fines herbes, tomato confit aioli</i>	<b>12</b>
			<b>Pan Seared Foie Gras</b> <i>french toast, red and black huckleberries pancetta powder, basil</i>	<b>16</b>

**Selection of Artisanal Cheeses**

Choice of ;                      *three - 13*                      *five - 19*                      *six - 22*

<b>St. Stephens - cow - semi - NY</b>	<b>Tete de Moine - cow - <u>shaved</u> - CH</b>	<b>Vella Mezzo Secco - cow- hard - CA</b>
<b>La Tur - mix -soft - IT</b>	<b>Buff Blue - buffalo - <u>blue</u> - CA</b>	<b>Barely Buzzed - cow - firm - UT</b>



**Kumamoto Wagyu Grade A5 BMS#12 #1445404514**

**123**

*6oz Wagyu Tenderloin, roasted wild mushrooms, shishito peppers, ponzu sauce  
Chef Chamberlain recommends a cooking temperature of Medium*

**A word about our Fish: We fly our fish into Tulsa twice a day to ensure that only the freshest product is used in the preparation of our dishes. Bodean supports sustainable farming and practices with all of our partners.**

<b>*Seared Yellowfin Tuna</b> <i>soba noodles, sriracha mayo, soy reduction, wasabi powder, wonton crumble</i>	<b>42</b>
<b>Grilled Rainbow Trout Almondine</b>	<b>25</b>
<b>San Francisco-Style Cioppino (Fisherman's Stew)</b>	<b>21</b>
<b>Smoked Paprika Crusted Atlantic Salmon</b> <i>king crab risotto, heirloom tomato, leek celery vinaigrette</i>	<b>29</b>
<b>Steamed Alaskan Red King Crab Legs</b>	<b>69</b>
<b>Pecan Crusted Chilean Sea Bass</b> <i>grilled red cabbage, apples, lemon caper yogurt, minus 8 reduction</i>	<b>36</b>
<b>16oz Broiled Coldwater Lobster Tail</b>	<b>57</b>
<b>Pan Seared Jumbo Sea Scallops</b> <i>spaghetti squash, burrata, pesto, house made tomato sauce, iberico ham</i>	<b>34</b>
<b>Lobster Gnocchi And Cheese</b> <i>cold water lobster, housemade gnocchi, butternut squash, piquillo pepper, pickled onion</i>	<b>33</b>
<b>8 oz. Prime Grade Filet of Beef</b> <i>garlic whipped potatoes, asparagus, demi glace</i>	<b>42</b>

**Our market fish selections change daily.**

**Jared Chamberlain -- Executive Chef      Antonio Godoy -- Chef de Cuisine**

\*Consuming Raw Food May Increase Your Risk Of Food Borne Illness.

