

On Ice

Half Maine Lobster	\$24
Steamed & Chilled	
½lb Alaskan King Crab	\$35
Steamed & Chilled	
Shellfish Tower	\$90
12 Daily Oysters, ½ a Maine Lobster, 6 Jumbo Shrimp, ½lb. Alaskan King Crab (Make it a Double)	
	\$175

Starters

Tropical Ceviche	\$18
Albacore Tuna, Shrimp, Mango, Passion Fruit, Veggie Chips	
Lobster Roll	\$19
Pickled Mustard Seed, Celery, Crushed Potato Chips	
Connecticut Crab Roll	\$26
Served Warm with Drawn Butter	
Shrimp Cocktail	\$12
Cocktail Sauce, Old Bay Mayo	
Garlic & Pepper Fried Calamari, Clams & Rock Shrimp	\$14
Cocktail, Spicy Tartar Sauce	
Fried Crab Claw Pop	\$9ea
Old Bay Mayo, Habanero Hot Sauce	
Roasted Bone Marrow	\$11
Pink Peppercorn, Radish Salad, Purple Mustard	

Soups & Salads

Butter Leaf Salad	\$12	Salt Cod Clam Chowder	\$12
Hydroponic Organic Butter Leaf Lettuce, Pickled Red Onions, Snap Peas, Radishes, Parmesan, Lemon Vinaigrette		Smoked Pancetta, Manila Clams, Grilled Sourdough (add a Sourdough Bread Bowl +\$2.50)	
Iceberg Wedge	\$10	Escarole Soup	\$7
Bacon, Egg, Tomato, Blue Cheese Dressing		Kale, Leek, Barley, Mozzarella Curds	

From the Sea

Grilled Scottish Salmon	\$24
Romesco, Almond, Blistered Baby Heirloom Tomatoes, Wilted Kale	
Fish & Chips	\$18
Fried Plantain Chips, Malted Vinegar, Spicy Tartar	
Catch Of The Day	M/P
1½lb Grilled Whole Maine Lobster	\$48
Drawn Butter, Umami Buttered Corn	
Herb & Oil Poached Salmon Nicoise	\$19
8 Minute Egg, Caper Berries, Red Potatoes, Roasted Red Peppers, Olive Vinaigrette	
Seafood Louis Salad	\$19
Bay Shrimp, Crab, Lobster, Quinoa, Avocado, Papaya	
1lb Alaskan King Crab Legs	\$65
Drawn Butter, Umami Buttered Corn	
Playa Fish Taco	\$18
Crispy Battered or Grilled Fish, Chili Aioli, Cabbage, Cumin Cream, Onions, Cilantro	

From the Land

Braised Pork Shoulder	\$22	Patty Melt	\$13
Carrot Barley, Cipollini Onions, Turnips, Herb Salad		Dry Aged Beef, Gruyère, Caramelized Onion, "Beechwood" BBQ Sauce, Arugula On Marble Rye	
Roasted Bone-In ½ Chicken	\$20	Corn & Charred Okra Farro	\$17
Potato Wedges, Tomato, Snap Pea Salad, Sherry Vinaigrette, Pickle Mayo		Pickled Okra, Radish, Sungold & Nasturtium, Corn Almond Milk	

On the Side

Roasted Cauliflower, Tarragon, Hazelnut Oil, Garlic	\$7
Crab Mac & Cheese	\$14
Yukon Gold Tostones, Sweet Plantains, Chile Arbol Smoked Sea Salt, Tangy Aioli	\$8
Roasted Heirloom Carrots, Kale Pesto	\$9
Cheesy Stone Ground Grits, Vinegar Cooked Collard Greens, Soft Cooked Egg, Crispy Red Onions ..	\$10
Umami Buttered & Parmesan Dusted Corn on the Cob	\$5
Flowered Broccoli, Spicy Greens, Garlic	\$7
Sour Cream & Chive Stuffed Baked Potato with Tobiko, Crispy Salmon Skin	\$8
Roasted Brussels Sprouts, Shishito Peppers, Bonito, Lemon Shallot Creme Fraiche, Eel Sauce ..	\$10

Breads

Sourdough	\$5	Pretzel Bites	\$8
Roasted Garlic Butter, Salted Butter		Jalapeño Beer Cheese	
Pepper Parmesan Ciabatta	\$6	Biscuit Bites	\$8
Toasted with Garlic, Red Peppers, Red & Green Jalapeño		Dulce de Leche	

