

## House Breads

<b>Biscuits</b> honey butter	4
<b>Fran's Yeast Rolls</b> garlic chive butter	4
<b>Hushpuppies</b> honey butter	4

## Salads and Soup

<b>Caesar</b> romaine, radicchio, parmesan, garlic croutons	9
<b>Chopped</b> romaine, iceberg, cucumber, buttermilk, tomato, bacon	10
Add Sirloin 10 Salmon 10 Shrimp 10	
<b>Beets</b> goat cheese, pine nuts, romaine, citrus, balsamic, shallots	11
<b>Shrimp and Corn Chowder</b> leeks, bacon, cream, potatoes	13

## Appetizers

<b>Calamari</b> lemon aioli, marinara sauce	13
<b>Crab Cake</b> fried, asparagus, peas, remoulade, relish	16
<b>PEI Mussels</b> steamed, lager, shallots, fresh sorrel, sweet cream	13
<b>Steak and Eggs*</b> tartare, capers, shallots, chives, caviar, crostinis	17
<b>BBQ Shrimp</b> worcestershire, garlic, lemon, hot sauce, thyme, toast	12
<b>Tuna and Salmon*</b> tartare, avocado, black garlic shoyu, wontons	15

## Fried

Garlic Fries, Cole Slaw, House Tartar and Cocktail

<b>Shrimp</b>	24
<b>Oysters</b>	27
<b>Fresh Fish</b>	mkt



## THE ROYAL TERN

### Raw Bar

<b>Oysters*</b> daily selection		mkt
<b>Littleneck Clams*</b>	½ dozen / 1 dozen	12/24
<b>Peel &amp; Eat Shrimp</b>	¼ pound/ ½ pound	9/18
<b>Shrimp Cocktail</b>	3 pieces	9
<b>Ahi Tuna*</b> green curry, coconut, lime, cilantro		15
<b>Royale*</b> oyster, tuna, jalapeño ponzu, 3 or 4		15/20
<b>Scallop*</b> carpaccio, olive oil, sea salt, chives, caviar		12
<b>Poke</b> tuna or king crab, spicy mayo, fried garlic		15/20
<b>Shellfish Tower*</b> serves 2 or 4		55/110

### Oysters

<b>Wood Grilled</b> garlic butter, parmesan, lemon	12
<b>Rockefeller</b> pernod, breadcrumbs, scallions	12
<b>Royal Tern</b> tomato, bacon, cream, spinach	12

*“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and make plans.”*

Ernest Hemingway

## Entrees

<b>Salmon*</b> grilled asparagus, papas bravas, red peppers, piccata sauce	28
<b>Swordfish</b> blackened, étouffée, blue crab, rice pilaf	32
<b>Yellowfin Tuna*</b> peanut crust, curry, vermicelli, thai vinaigrette	31
<b>Sea Scallops</b> gnocchi, succotash, tomatoes, pistou, cream	mkt
<b>Grilled Shrimp</b> citrus, garlic bucatini, scallions, toasted benne	25
<b>Whole Fish</b> daily catch, grilled or fried	mkt
<b>Halibut</b> caper crust, pearl cous cous, zucchini, squash, sauce vierge	35

## Wood Fired Steaks

<b>Ribeye*</b> 14 oz, maître d'hotel butter	38
<b>Filet Mignon*</b> 8 oz, brandy green peppercorn sauce	36
<b>Prime Sirloin*</b> 10 oz, chimichurri	28
<b>Flat Iron*</b> roasted potatoes, mushrooms, spinach, pearl onions, jus	25

## Sandwiches

Served with Garlic French Fries

<b>Fried Chicken</b> po' boy, lettuce, tomato, remoulade	14
<b>Banh Mi</b> shrimp or oysters, citrus slaw, cilantro, dynamite sauce	15

## Sides

<b>Green Salad</b> mixed lettuces, radish, cider vinaigrette, chives	7
<b>Basmati Rice Pilaf</b>	6
<b>Garlic French Fries</b> sea salt, parsley	5
<b>Grilled Asparagus</b> chili crisp	8
<b>Heirloom Tomatoes</b> sweet onion, olives, capers, oregano, basil	9
<b>Papas Bravas</b> spicy tomato sauce, garlic aioli	9

\* These items may be served either raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness