

House Breads

Biscuits honey butter	5
Fran's Yeast Rolls garlic chive butter	5
Hushpuppies honey butter	5

Salads and Soup

Caesar romaine, radicchio, parmesan, garlic croutons	9
Chopped romaine, iceberg, cucumber, buttermilk, tomato, bacon	10
Beets goat cheese, pine nuts, romaine, citrus, balsamic, shallots Add Flat Iron Steak 14 Salmon 18 Shrimp 12	11
Clam and Grilled Corn Chowder made fresh to order	13

Appetizers

Calamari pickled fresno chilies, lemon aioli, marinara sauce	13
PEI Mussels white wine, leek and garlic cream, sourdough	15
Steak and Eggs * tartare, capers, shallots, chives, caviar, crostinis	17
Green Curry Shrimp bell peppers, onions, toast	15
Tuna and Salmon * tartare, avocado, eel sauce, wontons	15
Wood Grilled Oysters garlic butter, parmesan, lemon	14
Royal Tern Oysters tomato, bacon, cream, spinach	14

Fried

Garlic Fries, Cole Slaw, House Tartar and Cocktail Sauce	
Shrimp	26
Oysters	mkt
Fresh Fish	mkt
Scallops	mkt



- THE - ROYAL TERN

Raw Bar

Oysters * daily selection	mkt
Littleneck Clams * 1/2 dozen/ 1 dozen.	12/24
Peel & Eat Shrimp 1/4 lb/ 1/2 lb	9/18
Shrimp Cocktail 3 pieces	9
Royale * oyster, tuna, jalapeño ponzu, 3 or 4	15/20
Ahi Tuna * coconut, lime, avocado, wontons	15
Scallop Carpaccio * olive oil, sea salt, chives, caviar	12
Poke * lobster, chili crisp aioli, fried garlic, tobiko	20
Shellfish Tower * serves 2 or 4 Add Caviar and chips 60 Royale Oyster 5	60/120

"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 the cold liquid from each shell and washed it down with the crisp taste of wine, I lost the empty feeling and began to be happy and make plans."

- Ernest Hemingway -

Executive Chef: Kyle Kryske
Manager/Sommelier: Garth Herr

* 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.

Entrees

Salmon * grilled asparagus, patatas bravas, red pepper, piccata sauce	32
Swordfish blackened, étouffée, blue crab, rice pilaf, scallions	38
Yellowfin Tuna * peanut crust, rice noodles, mushrooms, sprouts, gochujang	38
Halibut caper crust, butter beans, peas, corn, bacon, beurre blanc	mkt
Scallops orzo, lemon cream, roasted squash and zucchini, tomato, basil oil	mkt
Grilled Shrimp citrus, garlic bucatini, scallions, toasted sesame	29
Whole Fish daily catch, grilled or fried	mkt
Rock Shrimp Po' Boy lettuce, tomato, remoulade, garlic fries	22
Airline Chicken Breast morel mushroom cream, rice pilaf, asparagus	29

Wood Fired Steaks

Add Scallop 5 Shrimp 3

Ribeye * 14oz., maître d'hôtel butter	40
Filet Mignon * 8oz., brandy green peppercorn sauce	38
Flat Iron * 8 oz., roasted potatoes, mushrooms, onions, spinach, jus	35

Sides

Green Salad mixed lettuces, radish, chives, cider vinaigrette	7
Basmati Rice Pilaf	6
Garlic French Fries sea salt, parsley	5
Grilled Asparagus fried garlic, lemon oil	9
Heirloom Tomatoes olives, basil, caper vinaigrette	9
Summer Cassoulet butter beans, peas, corn, bacon	9
Sautéed Mushrooms parmesan, truffle garlic aioli, chives	9