

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	12
Chopped romaine, iceberg, cucumber, buttermilk, tomato, bacon	12
Beets goat cheese, pine nuts, romaine, citrus, balsamic, shallots	13
Add Flat Iron Steak 14 Salmon 18 Shrimp 12	
Clam Chowder made fresh to order	13

Appetizers

Calamari escabeche, lemon aioli, marinara sauce	14
Fried Brussels Sprouts chili crisp, parmesan, saffron aioli	14
PEI Mussels white wine, leek and garlic cream, sourdough	15
Steak and Eggs * tartare, capers, shallots, chives, caviar, crostini	18
Green Curry Shrimp bell peppers, onions, toast	15
Tuna and Salmon * tartare, avocado, eel sauce, wontons	16
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	30
Seasonal Fresh Fish	mkt
Scallops	40



- THE - ROYAL TERN

Raw Bar

Oysters * daily selection	mkt
Local 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	18
Scallop Carpaccio * olive oil, sea salt, chives, caviar	12
Poke * lobster, chili crisp aioli, fried garlic, tobiko	20
Shellfish Tower * serves 2 or 4	70/140
Add Oyster Feature mkt Royale Oyster 5	

"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 broccolini, patatas bravas, red pepper, piccata sauce	35
Swordfish blackened, étouffée, blue crab, rice pilaf, scallions	42
Yellowfin Tuna * peanut crust, black Forbidden rice, mushrooms, sprouts, gochujang	38
Halibut caper crust, lentils, peas, butternut squash, bacon, tomato fumet, beurre blanc	45
Scallops cavatelli, sun-dried tomato, peas, pancetta, mushrooms, truffle parmesan frico	45
Grilled Shrimp citrus, soy, garlic bucatini, scallions, toasted sesame	30
Whole Fish daily catch, grilled or fried	45
Rock Shrimp Po' Boy lettuce, tomato, remoulade, garlic fries	22
Airline Chicken Breast morel mushroom cream, rice pilaf, broccolini, baby carrots	29

Wood Fired Steaks

Add Scallops 18 Shrimp 9	
Ribeye * 14oz., maître d'hôtel butter	42
Filet Mignon * 8oz., brandy green peppercorn sauce	40
Flat Iron * 8 oz. roasted potatoes, mushrooms, onions, spinach, jus	36

Sides

Green Salad mixed lettuces, radish, chives, cider vinaigrette	7
Basmati Rice Pilaf	6
Garlic French Fries sea salt, parsley	6
Grilled Broccolini fried garlic, lemon oil	9
Broccoli Potato Gratinée	10
Braised Legumes butternut squash, bacon, tomato fumet	9
Sautéed Mushrooms parmesan, truffle garlic aioli, chives	10