

RAW OYSTERS

Blue Point <i>Long Island Sound (NY)</i>	3
Momma Mia <i>Tyne Valley (PEI)</i>	3.5
Submarine Select <i>Thomaston (ME)</i>	4
Riptide <i>Westport (MA)</i>	3.5
Kumamoto <i>Humboldt Bay (CA)</i>	4

COMPOSED OYSTERS

FOUR DRESSED OYSTERS

Cocktail Party <i>Gulf White Shrimp, Spicy Cocktail Sauce Fresh Horseradish</i>	14
Robin Leach <i>Champagne Wishes & Caviar Dreams</i>	16
Hong Kong <i>Ahi Tuna Wrapped, Wasabi Tobiko Truffle & Yuzu Ponzu Sauce</i>	17

RAW BAR



OYSTERS ON HALF SHELL

*Half Dozen Freshly Shucked Oysters
Classic Cocktail Sauce & Mignonette*
16

JUMBO COCKTAIL SHRIMP

*Poached Colossal White Shrimp
with Trio of Dipping Sauces*
19

SUNSET SASHIMI

*Tuna, Salmon, Truffle Ponzu
Yuzu, Jalapeño*
17

TUNA TARTARE

*Avocado, Cucumber
Wonton Chips, Soy Emulsion*
18

CHEF'S OYSTER TASTING

*Chef's daily selection for the
full-range oyster experience*
32

GRAND TOWER

*Jumbo Shrimp, Half Lobster
Gulf Oysters, PEI Mussels
Jumbo Lump Crab*
85

BROILED OYSTERS

HALF DOZEN

Lump Crab Melt	18
Maverick & Goose	16
NOLA Style	19
Bacon, Bourbon & Chipotle	18
Lobster Brie Thermidor	21

APPETIZERS

Blackened Shrimp & Brie Dip <i>Smoked Sea Salt, Garlic, Lemon Crispy Pita Bread</i>	16
West Indies Egg Rolls <i>Jamaican Jerk Beef Tenderloin Mango Habanero Sauce, Caribbean Coleslaw</i>	17
Jumbo Lump Crab Cake <i>Roasted Corn, Pearl Tomato Fresh Lime, Poblano Emulsion</i>	22
Point Judith Calamari <i>Fire Roasted Peppers, Sweet Thai Chili Sauce</i>	19
P.E.I. Mussels <i>White Wine, Sweet Basil, Garlic, Olive Oil</i>	16
Shrimp Diavolo <i>Louisiana Cream Sauce, French Bread</i>	19
Butternut Squash Ravioli <i>Ricotta, Sage Brown Butter, Toasted Pecans</i>	14
Beef Tenderloin Carpaccio <i>Arugula, Parmesan Reggiano, Capers, Crostinis</i>	18
Sautéed Blue Crab Claws <i>Bacon, Shallots, Garlic Butter Housemade Sourdough</i>	24

SALADS

Classic Wedge <i>Iceberg Lettuce, Baby Heirloom Tomatoes Applewood Bacon, Creole Blue Cheese, Onions</i>	half 9 full 13
Chopped Salad <i>Romaine, Iceberg, Celery, Shallots, Bacon Garbanzo Beans, Black Pepper-Garlic</i>	half 9 full 13

SOUPS

Lobster Bisque <i>Maine Lobster, Sherry, Chives</i>	cup 9/ bowl 13
Seafood Gumbo <i>Shrimp, Crawfish, Andouille, Okra</i>	cup 8/ bowl 12
New England Clam Chowder <i>Quahog Clam, Yukon Gold Potato Applewood Smoked Bacon, Fresh Chives</i>	cup 8/ bowl 12

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses.

A gratuity of 20% will be added to all parties of 7 or more

COASTAL FISH

- Block Island Swordfish** 35
*Yukon Gold Potatoes, Artichoke Hearts
Caper Lemon Piccata*
- Key West Grouper** 38
*Fried Green Tomatoes, Toasted Almonds
Roasted Red Bell Pepper Beurre Blanc*
- Idaho Rainbow Trout** 32
*Roasted Pepper Risotto Cake
Leek & Crab Fondue, Smoked Paprika Butter*
- Yellowfin Tuna** 39
*Macadamia Nut Encrusted, Coconut Reduction
Tempura Vegetable Sushi Roll*
- Sixty South Salmon** 36
*Whipped Sweet Potatoes, Crispy Brussels Sprouts
Maple & Grain Mustard Sauce*
- Louisiana Redfish** 39
*Pasta Jambalaya, Andouille Sausage
Gulf Shrimp, Cajun Cream Sauce*
- Chilean Seabass** 45
*Yukon Gold Potatoes, Roasted Poblano Pepper
Neuske's Bacon, Truffle & Chile Sauce*

SHELLFISH

- Royal Red Shrimp** 32
*Coconut Lemongrass Broth, Roasted Carrot
Enoki Mushroom, Zucchini Confit*
- Maine Lobster Ravioli** 39
*Ricotta & Lobster Ravioli, Heirloom Tomatoes
Crispy Garlic, Rosé Sauce*
- King Prawns** 36
*Fresh Mozzarella, Heirloom Tomato, Avocado
Shaved Red Onion, Sweet Basil, Garlic Herb Butter*
- New Bedford Scallops** 38
*Butternut Squash, Pomegranate
House Smoked Lamb Bacon, Sage, Pistachio*
- Jumbo Lump Crab Cakes** 45
*Jumbo Lump Crab, Sweet Corn Brûlée
Stone Ground Mustard Sauce, Green Beans*
- San Francisco Cioppino** 36
*Sea Bass, PEI Mussels, Swordfish, White Shrimp
Spiced Seafood & Tomato Broth, Shaved Fennel*
- Live Maine Lobster** 34/lb
Steamed, Herb-Roasted Potatoes, Creamed Corn



SURF & TURF

8oz Center Cut Filet, 6oz Tuxedo Lobster Tail
Creamed Yukon Gold Potatoes, Asparagus

75

FROM THE FARM



Caribbean Style Pork Ribeye

Cilantro Rice, Black Beans, Sweet Plantains, Citrus Butter

30

Filet Mignon

Creamed Yukon Gold Potatoes, Asparagus

52

Joyce Farms Chicken

Roasted Root Vegetables, Garlic & Herb Butter

32

Prime Center Cut Ribeye

Chateau Potatoes, Roasted Toy Box Tomatoes

65

Snake River Farms Wagyu Filet

Loaded Potato Au Gratin, Tobacco Onions

6 oz 58 8 oz 72

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DESSERTS

11 EACH

Coconut Creme Brûlée

Coconut Creme Meringue, Toasted Coconut Shavings

Bananas Foster Bubble Waffle

*Dulce de Leche Ice Cream
Salted Pecans, Chocolate Sauce*

Tropical Cheesecake

*Passion Fruit, Mango
Fresh Raspberry, Graham Cracker Crust*

Chocolate Cream Pie

Ghirardelli Chocolate, Vanilla Bean Chantilly

Chocolate Chip Cookie Skillet

*Vanilla Bean Ice Cream
Ghirardelli Chocolate, Salted Caramel*

Housemade Sorbet Selection

Mango | Passion Fruit | Lemon

Key Lime Pie

Choice of Preparation:

Traditional

Dark Chocolate Coated

Served with fresh whipped sweet cream and seasonal berries
