

appetizers

RAW OYSTERS

DAILY SELECTION * (6) \$19 (12) 32
SERVED WITH SHALLOT MIGNONETTE & COCKTAIL

SEAFOOD COCONUT SOUP* \$15
SCALLOPS | SHRIMP | CRAB MEAT | BACON
BITS

LAVENDER DINNER ROLLS \$10
SERVED WITH AGAVE HONEY BUTTER

ROASTED CHICKEN WINGS* \$15
BUFFALO | PICKLED VEGETABLES
BLUE CHEESE ANCHOVY DRESSING

POPCORN BAY SCALLOPS \$15
SWEET AGAVE ORANGE VELOUTÉ SAUCE

CRISPY CALAMARI \$15
PARMESAN CHEESE | RED SWEET PEPPERS
HOUSEMADE MARINARA BASIL SAUCE

ROASTED GARLIC SHRIMP* \$15
½ LB. | OLD BAY LEMON OIL PARSLEY SAUCE

CHERRYSTONE MIDDLENECK CLAMS* \$15
DOZEN | CHORIZO WHITE WINE CREAM
SAUCE | DINNER ROLL

BAKED OYSTER ROCKEFELLER \$19
(4) SPINACH | PANKO | PARMESAN CHEESE
HOLLANDAISE SAUCE

SPICY CATALAN MUSSELS* \$14
ALMOND PICADA | GARLIC OIL | PARSLEY
DINNER ROLL

ESPRESSO AHI TUNA \$18
YUCA PUREE | WHITE RICE | SOY MAYO SAUCE

TIDAL DIP \$16
SPINACH | ARTICHOKE | PARMESAN CHEESE
ADD: SHRIMP OR CRAB FOR \$4

salads



BABY KALE BEET* \$15
GOAT CHEESE | WALNUTS | BLOOD ORANGE
FENNEL | BLOOD ORANGE WHITE BALSAMIC

FRISÉE CAESAR * \$15
RADISH | PARMESAN CHEESE | LEMON ANCHOVY
DRESSING | GARLIC TOAST

SPRING MIX SWEET PILLOW * \$15
BLUE CHEESE | PEARS | PECANS | STRAWBERRIES
HONEY DIJON BALSAMIC

ADD: CHICKEN \$12 | SHRIMP \$14 | SALMON \$16
SCALLOPS \$21 | NEW YORK STRIP \$23

butcher block

USDA PRIME NEW YORK STRIP * \$55

21 DAY DRY AGED | RED WINE BALSAMIC REDUCTION
TRUFFLE POTATO PUREE | SEASONAL VEGETABLES

USDA PRIME FILET MIGNON* \$58

BLACK GARLIC PEPPERCORN SAUCE
TRUFFLE POTATO PUREE | SEASONAL VEGETABLES

BONE-IN PORK CHOP* \$40

ASPARAGUS | FIG RED WINE REDUCTION
PICKLED MUSTARD SEEDS | TRUFFLE POTATO PUREE

mains

KOBE BEEF WAYGU BURGER \$21

SUNNY SIDE UP EGG | SWEET CARAMELIZED
ONIONS WHIPPED FETA | TOMATO | BRIOCHE BUN
HAND CUT FRIES

WILD ATLANTIC SALMON* \$36

BLACKENED | PUMPKIN PUREE | KALE | RICE
MAPLE RED WINE REDUCTION

NEW ORLEANS STYLE GUMBO* \$27

SHRIMP | ANDOUILLE SAUSAGE | WHITE RICE |
GUMBO SAUCE

WILD ATLANTIC COD \$38

BLUE CRAB | WILD MUSHROOM RISOTTO | KALE
PARMESAN CHEESE

CIOPPINO SEAFOOD STEW* \$40

CLAMS | MUSSELS | SCALLOPS | SHRIMP | FISH FENNEL
SAFFRON BROTH

SEAFOOD SPAGHETTI \$35

SCALLOPS | SHRIMP | BABY KALE | PARMESAN CHEESE
SUN-DRIED TOMATO CREAM SAUCE

sides

CRAB MAC & CHEESE \$17

HAND CUT FRIES* \$7

CREAMY MUSHROOM RISOTTO* \$10

PARMESAN BRUSSELS SPROUTS* \$10

SEASONAL VEGETABLES* \$10

TRUFFLE POTATO PUREE* \$7

*Indicates Gluten Free Items