



STARTERS

- GOLDEN CALAMARI FRIES** | BUTTERMILK BATTERED & SPICY KETCHUP 16
- GRILLED OYSTERS** | CONFIT GARLIC, PARMESAN, BROWN BUTTER PANKO 18
- SIGNATURE CRAB CAKES** | BRUSSEL SPROUTS SLAW, CHARRED LEMON-SRIRACHA AIOLI 21
- CHEESE & CHARCUTERIE BOARD** | ASSORTED CURED MEATS, AGED CHEESES, MARINATED OLIVES, CRACKERS 22
- SEAFOOD HOT POT** | P.E.I. MUSSELS, CEDAR KEY CLAMS, COCONUT NAGE, FINE HERBS, SOUR DOUGH 22

RAW BAR

- OYSTERS**** | PREMIUM MARKET (3 PER) | SUPER PREMIUM MARKET (3.75 PER)
SERVED WITH FRESH HORSERADISH, RED WINE MIGNONETTE, COCKTAIL SAUCE
- TUNA POKE**** | CHILI DRESSING, AVOCADO MOUSSE, AJI AMARILLO AIOLI, TOGARASHI, WONTON CHIPS 20
- GULF SHRIMP COCKTAIL** | CITRUS BOILED, ICE CHILLED, SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE (3.5 PER)
- PREMIUM TOWER**** | SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP | MARKET PRICING AND AVAILABILITY
- GRAND TOWER**** | POACHED AND CHILLED WHOLE LOBSTER, SEASONAL CRAB SELECTIONS, OYSTERS ON THE HALF SHELL, GULF SHRIMP | MARKET PRICING AND AVAILABILITY

SOUP & THE GARDEN

- LOBSTER & CRAB BISQUE** | TRUFFLE OIL, CHIVES 14
- BURRATA SALAD** | HEIRLOOM TOMATO, PISTACHIO PESTO, MICRO GREENS, RED PEPPER FLAKES 18
- CAESAR SALAD** | ROMAINE HEARTS, SHAVED PARMESAN, WHITE ANCHOVIES, GARLIC CROUTONS 13
- WILD BERRY SALAD** | SPRING MIX, SHAVED RED ONION, CUCUMBER, RADISH, HEIRLOOM TOMATO, CHARRED PINEAPPLE VINAIGRETTE 14

MAIN ENTREES

- PECAN WOOD GRILLED SWORDFISH** | SAFFRON RICE, ASPARAGUS, KEY LIME CAPER BUTTER SAUCE 38
- WOOD GRILLED BONE IN RIBEYE**** | 21OZ BONE IN CERTIFIED ANGUS BEEF, GARLIC MASHED POTATOES, ASPARAGUS, BLACK GARLIC DEMI-GLACE 65
- CRISPY SKIN SNAPPER** | MIXED BEANS SALAD, PICKLED FENNEL, COCONUT NAGE 37
- SURF & TURF**** | CERTIFIED ANGUS FILET MIGNON, LOBSTER TAIL, PARSNIP PUREE, CHARRED BROCCOLINI, BONE MARROW COMPOUND BUTTER 68
- ADOBO RUBBED PORK CHOP** | KUROBUTA BONE IN CHOP, GARLIC MASHED POTATOES, HARICOT VERTS, MUSHROOM BUTTER 40
- VEGETABLE STIR FRY** | SEASONAL VEGETABLES, BROWN BUTTER PISTACHIOS, AJI AMARILLO, SOY CARAMEL 30
- GUAJILLO PEPPER CRUSTED TUNA**** | KUNG PAO BRUSSEL SPROUTS, LEMONGRASS INFUSED JASMINE RICE, BURNT SCALLION CHIMICHURRI 39
- WHOLE MAINE LOBSTER** | COOKED ON THE CAST IRON, SERVED WITH CHARRED BROCCOLINI & BABY CARROTS, CHAMPAGNE BUTTER
MARKET PRICING AND AVAILABILITY
- BLACKENED VERLASSO SALMON** | LEMONGRASS INFUSED JASMINE RICE, CUCUMBER MINT SALAD, SCOTCH BONNET SAUCE 34
- GRILLED SEAFOOD TRIO**** | COOKED ON OUR PECAN WOOD GRILL, LOBSTER TAIL, SCALLOP, SHRIMP, CONFIT POTATO & BACON HASH, VEGETABLE MEDLEY, LEMON GARLIC SAUCE 45
- LOBSTER MAC & CHEESE** | LOBSTER TAIL, CLAW MEAT, FONTINA, PARMESAN & SHARP CHEDDAR, CAVATAPPI PASTA, BABY SPINACH & OVEN ROASTED TOMATOES 50
- CHILI LIME ROASTED CHICKEN** | OLIVOR HERITAGE FARMS BREAST, LEG & THIGH, ROASTED POTATOES, BRUSSEL SPROUTS, CHARRED LEMON, AU JUS 34

FAMILY STYLE SIDES

- CONFIT POTATO & BACON HASH** 14 **LEMONGRASS INFUSED JASMINE RICE** 12
- GARLIC MASHED POTATOES** 13 **ASSORTED GRILLED VEGETABLES** 13
- KUNG PAO BRUSSEL SPROUTS** 14 **SAUTÉED SPINACH & PANCETTA** 12

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

* IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

 ITEMS CONTAIN WHEAT AND CANNOT BE PREPARED GLUTEN FREE