

CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one soup, salad, or shared app

SOUP/ SALAD: Lobster bisque | House Salad | Cesar Salad | Brie Salad
SHARED APP: Tuna Poke | Salmon Carp

MAIN COURSE: Choose one

SEARED GEORGES BANK SCALLOPS lobster risotto, shaved fennel, champagne buerre blanc *Pairs well with J. Lohr Riverstone Chardonnay \$9*
MAPLE PLANK ROASTED SALMON bourbon glaze, yukon mashed potatoes, haricot-vert with pecans *Pairs well with King Estate Signature Pinot Noir \$14*
6 OZ. CENTER CUT FILET roasted wild mushroom demi-glace, potato sage gratin *Pairs well with Saved Red Blend \$13.5*

DESSERT: Choose one

Crème Brulee with seasonal berries | house-made ice cream & sorbets
Assorted cookie box

Select all three wine pairings at 3oz for \$12

We receive multiple deliveries of fish that are fresh caught daily and have never been frozen. Our chef partners with small, quality fisheries and exclusive fishmonger networks to procure the finest selections, and our menu changes daily based on what's 'top of the catch.'

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.
Served with choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy) 28
FRIED CATFISH (Uniontown, AL) 21
SEARED WHITEFISH (Two Rivers, WI) 24
RAINBOW TROUT (Buhl, ID) 26
SEARED AHI TUNA (Hawaii) 32
SEARED SEA SCALLOPS (George's Bank, MA) 29

STEAKS | CRAB | LOBSTER | COMBOS

Served with choice of two seasonal sides.
6 oz. CENTER CUT FILET MIGNON 32
8 oz. CENTER CUT FILET MIGNON 38
10 oz. USDA PRIME TOP SIRLOIN 29
12 oz. USDA PRIME KANSAS CITY STRIP 42
18 oz. USDA PRIME BONE-IN RIBEYE 45

1 ¼ KING CRAB LEGS (Alaska) 52
½ LB. LOBSTER TAIL (Canada) 38

4 oz. CENTER CUT FILET 32 | 6 oz. CENTER CUT FILET 41
served with your choice of:

PANKO FRIED SHRIMP
JUMBO LUMP CRAB CAKE
GRILLED ATLANTIC SALMON

SEARED SCALLOPS w/ 4 oz. FILET 34 | w/ 6 oz. FILET 43
6 oz. CENTER CUT FILET & 8 oz. LOBSTER TAIL 58

SEASONAL SIDES

GRILLED ASPARAGUS
APPLE & CELERY ROOT SLAW
ZUCCHINI, CORN & TOMATO RAGOUT
SMOKED PAPRIKA FRIES
LOBSTER RISOTTO
CITRUS GARLIC BROCCOLINI
HARICOT VERT W/ SHALLOT JAM AND SPICY PECANS
PARMESAN-HERB ROASTED YUKON GOLD POTATOES
MASHED YUKON GOLD POTATOES
LOBSTER MAC N' CHEESE (ADD \$4)
ROASTED CARROTS W/ HONEY SRIRACHA BUTTER AND CRYSTALIZED MINT

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC
Creekstone Farms – Arkansas City, KS
Meyer Ranch – Western Montana
Artisan Specialty Foods - Lyons, IL
Burgers' Smokehouse - California, MO

Foley Fish – Boston, MA
Hawaiian Fresh Seafood - Honolulu, HI
Halprens- Atlanta, GA
Tea Forte - Concord, MA

CHILLED SHELLFISH

FRESH OYSTERS* \$3 each
WELLFLEET (Cape Cod, MA)
WIANNO (Cape Cod, MA)
MALPEQUE (Prince Edward Island)
POWDER POINT (Duxbury, MA)

LOBSTER CLAWS 5 each

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

CHILLED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 53 | Large (Serves 4-6) 93

STARTERS

CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, Applewood smoked bacon, chipotle mayo 11

CORNBREAD(ED) SHRIMP white bbq sauce, espellette pepper rouille, cherry peppers 11

BIG EYE TUNA POKE sea kelp, pea shoots, macademia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

PERUVIAN CEVICHE white fish, red onion, Yukon gold potatoes, scallions, leeks, cilantro 12

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallions sm. 8 | lg. 12

SPICY TUNA SUSHI ROLLS * cucumber, yuzu mayo, sriracha sm. 9 | lg. 12.5

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 11.5

BLUE HILL BAY MUSSELS white wine and garlic sm. 10 | lg. 15

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 12.5

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SAUTÉED SHRIMP SCAMPI with garlic butter 11

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6 | bowl 8.5

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp 7

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, regianno parmesan 8

TONIGHT'S ENTRÉES

CHAR CRUSTED AHI TUNA * roasted Yukon gold potatoes, asparagus, foyot sauce 34

GRILLED SALMON PANZANELLA SALAD spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 26

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun-dried tomato pesto 20

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 30

PRETZEL CRUSTED TROUT roasted yukon gold potatoes, haricot vert, bacon mustard vinaigrette, frisee 27

ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 24

JOYCE FARMS MESQUITE GRILLED CHICKEN roasted Yukon gold potatoes, grilled asparagus 21

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 35

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 23

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeno crepes, corn-black bean relish, jicama-lime salad, pico de gallo 20

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness