

## CHILLED SHELLFISH

FRESH OYSTERS\*\* 3 each

COCKENOE (Connecticut) POWDER POINT (Duxbury, MA)  
BLUEPOINT (Long Island) MALPEQUE (Prince Edward Island)  
BEAU SOLEIL (New Brunswick)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

CHILLED SHELLFISH PLATTER\*\* shrimp cocktail,  
fresh shucked oysters, lobster claws, crab legs  
Small (serves 2-3) 59 | Large (serves 4-6) 98

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 options listed below are served with choice of two seasonal sides.

ATLANTIC SALMON (Canada) 28

SWORDFISH (Ecuador) 29

SEARED AHI TUNA (Oahu, Hawaii) 34

MAHI-MAHI (Nicaragua) 30

BRONZINI (Greece) 32

RAINBOW TROUT (Idaho) 26

BARRAMUNDI (Australia) 30

## STEAKS | CRAB | LOBSTER | COMBOS

CENTER CUT FILET MIGNON 6oz. 33 | 8oz. 38

10oz. USDA PRIME TOP SIRLOIN 29

12oz. USDA 1855 KANSAS CITY STRIP 37

18oz. USDA PRIME BONE-IN RIBEYE 45

½ LB. COLD WATER LOBSTER TAIL (Canada) 38

1 ¼ LB KING CRAB LEGS (Alaska) 52

6oz. CENTER CUT FILET & ½ LB CANADIAN LOBSTER TAIL 58

4oz. 32 | 6oz. 42 and a choice below:

TEMPURA FRIED SHRIMP

JUMBO LUMP CRAB CAKE

SEARED SEA SCALLOPS (add\$2)

## SEASONAL SIDES

PARMESAN-HERB ROASTED YUKON POTATOES

ROASTED CAULIFLOWER W/ BACON ONION JAM

BRUSSEL SPROUTS W/ PROSCIUTTO

GRILLED ASPARAGUS

WHIPPED YUKON GOLD POTATOES

SMOKED PAPRIKA FRIES W/ ESPELETTE PEPPER ROUILLE

LEMON APARAGUS RISOTTO

LOBSTER MAC N' CHEESE (ADD \$4)

ROASTED MUSHROOMS WITH TRUFFLE BUTTER (ADD \$4)

## 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 – Winston-Salem, NC  
Foley Fish – Boston, MA  
La Colombe – Philadelphia, PA  
Cigar City Brewery – Tampa, FL  
Cusano's Bakery – Hallandale, FL  
Niman Ranch – San Francisco Bay  
Tea Forte – Concord, MA

Halpern's – Atlanta, GA  
Lynn Bros. Seafood – St. Marks, FL  
Canelle Specialty Foods – Miami, FL  
Fever Tree – London, England  
Char Crust Dry Rub – Chicago, IL  
Florida Fresh Herbs – Davie, FL

## STARTERS

SPICY TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

TEMPURA SHRIMP SUSHI ROLLS carrot, scallion, avocado, sm. 9 | lg. 13

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

LOBSTER TAMALE corn, roasted poblano, cilantro, avocado crema 11.5

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

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

FIRECRACKER CAULIFLOWER lightly fried cauliflower tossed in chile ailoli, toasted sesame seeds, micro greens 10

CORN & CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood smoked bacon, chipotle mayo 12

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

SMOKED SALMON FLATBREAD\*roasted garlic white sauce, red onion, caper, watercress with lemon-infused olive oil 11

SHRIMP AND WHITE CHEDDAR GRITS tomatoes, bacon, espelette pepper, chives 12

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, watercress, fries 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 18

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

LEMON GRASS SHRIMP TACO chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemon grass aioli, grape tomato, finished with sweet soy chili oil peanuts 13

## SOUPS & STARTER SALADS

MAINE LOBSTER BISQUE 7 / 10

SPICY CREOLE GUMBO 6.5 / 9

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

CAESAR grated parmigiano reggiano, croutons, asiago cheese crisp 8

BRIE, ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5

## TONIGHT'S ENTRÉES

JUMBO LUMP CRABCAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 32

SHRIMP, SCALLOP, & CRAB RAVIOLI sautéed shrimp, scallop, lump crab meat, shellfish ravioli, spinach, creamy spicy tomato rosa sauce 28

1855 STEAK + FRITES \* Flat Iron, brown butter sauce, fries, romesco sauce 26

CHAR CRUST AHI TUNA\* parmesan-herb roasted potatoes, asparagus, foyot sauce 36

TEMPURA FRIED SHRIMP sweet n' sour sauce and french fries 24

12oz. BONE-IN PORK CHOP mostarda, parmesan-herb roasted yukon potatoes, grilled asparagus 28

BLACKENED CHICKEN PENNE PASTA leeks, snow peas, shiitake mushrooms, red pepper cream, red pepper pesto 19

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 27

GRILLED SALMON PANZANELLA spinach, Montrachet goat cheese, balsamic onions, tomatoes, basil oil, balsamic vinaigrette 28

JOYCE FARMS MESQUITE GRILLED CHICKEN whipped yukon mashed potatoes, grilled asparagus 25

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 39

PRETZEL CRUSTED TROUT frisée, haricot-verts, parmesan-herb roasted potatoes, bacon, whole grain mustard vinaigrette 28

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

\*\*Consumer Information- There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician