

## CHEF'S THREE-COURSE MENU \$39

FIRST COURSE: Choose one

Lobster Bisque (cup) | House Salad | Caesar Salad  
Strawberry Salad |

Or Choose one for 2 people

Tuna Poke | Salmon Carpaccio

MAIN COURSE: Choose one

SEARED GEORGES BANK SCALLOPS lobster risotto, shaved  
fennel, champagne buerre blanc. *Pairs well with Martin Codax  
Albarino \$9.5*

MAPLE ROASTED SALMON bourbon glaze, whipped yukon  
mashed potatoes, haricot-vert with pecans *Pairs well with Côtes-du  
Rhône Belleruche Rosé \$9*

6 OZ. CENTER CUT FILET roasted wild mushroom red wine  
demi-glace, potato sage gratin *Pairs well with Chateau Souverain  
Cabernet Sauvignon \$8.5*

DESSERT: Choose one

Crème Brulee | Assorted cookie box  
House-made ice cream & sorbets

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

RAINBOW TROUT (Idaho) 26

BLACK GROUPER (Florida) 35

FRIED HOGFISH (Florida) 34

SEARED AHI TUNA (Oahu, Hawaii) 34

HALIBUT (Massachusetts) 36

## STEAKS | CRAB | LOBSTER | COMBOS

CENTER CUT FILET MIGNON 6oz. 33 | 8oz. 39

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

GRILLED ASPARAGUS

PARMESAN-HERB ROASTED POTATOES

ZUCCHINI CORN RAGOUT

WHIPPED YUKON GOLD POTATOES

CITRUS GARLIC BROCCOLINI

SMOKED PAPRIKA FRIES W/ ESPELETTE PEPPER ROUILLE

LOBSTER 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

## CHILLED SHELLFISH

FRESH OYSTERS\*\* 3 each

COCKENOE (Connecticut)

MALPEQUE (Prince Edward Island)

POWDER POINT (Duxbury, MA)

BEAU SOLEIL (New Brunswick)

BLUEPOINT (Long Island)

SHRIMP COCKTAIL cocktail sauce, creole remoulade 17

LOBSTER CLAW cocktail sauce 4.5 each

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

## 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

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

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

BIG EYE TUNA POKE\* sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger  
candy, 7-spice wonton chips, micro greens 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 chile oil peanuts 13

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

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

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, esepellet pepper, chives 12

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

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

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,

## SOUPS & STARTER SALADS

SPICY CREOLE GUMBO 6.5 / 9

MAINE LOBSTER BISQUE 7 / 10

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

CAESAR grated parmigiano reggiano, croutons,  
asiago cheese crisp 8

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion,  
parmigiano reggiano 8

## TONIGHT'S ENTRÉES

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

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

SNAKE RIVER FARMS STEAK + FRITES \* Wagyu Beef, 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

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

**WENTE WINES**  
The First Family of  
Chardonnay

Founded in 1883, Wente Vineyards is the country's oldest, continuously operated family-owned winery. Early on, the founders imported chardonnay rootstock from France and replanted it on the Wente Estate. Today, it's estimated that 80% of all chardonnay planted in California comes from the original Wente Chardonnay. The winery continues its legacy in California winegrowing with fourth and fifth generations of the Wente family.

	6 oz.	9oz	btl
*Morning Fog Chardonnay 14' (Livermore Valley)	10	14	39
*Riva Ranch Chardonnay 13' (Arroyo Seco, Monterey)	13	18	51
*Chardonnay Tasting 11   3 oz. of each chardonnay: Morning Fog & Riva Ranch			

	6 oz.	9oz	btl
Riva Ranch Pinot Noir 14' (Arroyo Seco, Monterey)	13	18	51
Murrietta's "The Spur" Red Blend 14' (Livermore Valley)	14	20	55
Southern Hills Cabernet 13' (Livermore Valley)	10	14	39

CHAMPAGNE & SPARKLING WINE	6oz	9oz	btl	INTERESTING REDS	6oz	9oz	btl
La Marca Prosecco, Italy NV (187ml)			10	Gascon Malbec Mendoza '14	8.5	11.5	33
Domaine Ste. Michelle Brut Columbia Valley, WA	9.5		39	Luigi Bosca Malbec Mendoza '12			49
Cantine Maschio Prosecco Brut Italy	10.5		43	Colome Estate Malbec Argentina '13			59
"Domaine Carneros" Brut by Taittinger Napa Valley '10			73	Achaval Ferrer Malbec Mendoza '13			66
Francois Montand Blanc de Blanc 1.5L			90	■ Vina Cobos by Paul Hobbs "Riglos" Gran Malbec Mendoza '13			70
■ Roederer Estates "L'Ermitage" Anderson Valley '06			99	Layer Cake Zinfandel Puglia Italy '10			44
■ Moet Chandon Imperial France	24		105	Rosenblum Red Zinfandel Vintners Cuvee '10	12	17	47
■ Veuve Clicquot, "Yellow Label" Brut France			110	Frog's Leap Zinfandel Napa Valley '12			63
■ Taittinger "Prestige" Brut Rose France			115	Spellbound Petite Syrah California '13	9.5	13	37
■ Taittinger Cuvee Rose 1.5 L			220	■ Cline "Cool Climate" Syrah Sonoma Valley '12	11	15.5	43
■ Moet & Chandon "Cuvee Dom Perignon" France '03			250	Two Hands "Gnarly Dudes" Shiraz Australia '12			70
Louis Roederer "Cristal" Brut France '05			275	Shatter Gernache, France '12			55
<b>RIESLING</b>				Ruffino Chianti Classico Reserve Italy '12			57
Ch. Ste. Michelle Columbia Valley, WA '14	8.5	11.5	33	■ Owen Roe "Abbot's Table" Columbia Valley, WA '11			58
Saint M Germany '13			36	Marques St. Caceres Grand Reserve Rioja Spain '08			69
Trefethen Dry Napa Valley '13	12	17	63	Louis Bernard Chateaufeuf Du-Pape France '09			79
Chateau Ste. Eroica Yakima Valley, WA '13			56	■ Delas Freres Chateaufeuf Du-Pape France '10			84
■ Dr. Loosen, "Blue Slate" Germany '14			57	■ Massolini Barolo Italy '11			95
Trimbach Alsace France '09			61	Trefethen "Dragon's Tooth" Napa Valley '11			115
<b>PINOT GRIS/GRIGIO</b>				■ Altos Hormigas Vista Flores Mendoza '12			85
Ecco Domani Pinot Grigio Italy '14	8	11	31	<b>MERLOT</b>			
Mac Murray Ranch Pinot Grigio Russian River Valley '13			39	Red Rock California '12	8.5	11.5	33
Benton Lane Pinot Gris Oregon '11			47	Hogue Genesis Columbia Valley, WA '10			39
King Estate "Signature" Pinot Gris OR '14	12.5	17	49	J. Lohr Los Osos Paso Robles '13			42
Santa Margherita Alto Adige Pinot Grigio Italy '14			55	Chateau Ste. Michelle "Indian Wells" Washington '12	11	15	43
<b>SAUVIGNON BLANC / FUME BLANC</b>				Duckhorn "Decoy" Sonoma County '13			55
Seaglass Santa Barbara '13	8.5	11.5	33	Stags' Leap Napa Valley '13			71
Ferrari Carano Fume Blanc Sonoma Valley '13			41	Merryvale Starmont Napa Valley '13			79
Matanzas Creek Sonoma County '13			42	Northstar Merlot Columbia Valley '09/'11			69
Honig Napa Valley '14	11	15	43	■ Twomey by Silver Oak Napa Valley '12			89
Kim Crawford New Zealand '14	12.5	17.5	49	<b>BLENDS</b>			
Pascal Jolivet, "Attitude" France '14			50	Veramonte Primus Chile '12	11.5	16	54
■ Veramonte "Ritual" Chile '13			52	Ghost Pines Red Blend, California '12/'13	13	18	51
■ Cloudy Bay New Zealand '14			62	Mulderbosch "Faithful Hound" '13			55
<b>INTERESTING WHITES</b>				■ North Star Stella Maris Columbia Valley '10			59
Montevina White Zinfandel Amador '14	7.5	10	29	Hess Collection "Block 19 Cuvee" Napa Valley '11			66
Côtes-du-Rhône Belleruche Rosé France '14	9	12.5	38	Estancia Meritage Paso Robles '12			73
Alamos Torrontes Argentina '13			35	Cain Cuvee Napa Valley NV			80
Martin Codax Albarino Spain '13	9.5	13	37	Duckhorn "Paradox" Napa Valley '12			89
Colome Torrontes Argentina '14	9.5	13	37	Leviathan California '12			99
■ Laurenz "Singing" Gruner Veltliner Austria '13	11	15	43	Pahlmeyer "Jayson" Napa Valley '13			105
Caymus Conundrum White California '13	11.5	16	49	Chateau Mont Cotes Du Rhone, France '12			108
St. Suprey "Virtu" White Blend Napa Valley '12			48	■ Franciscan "Magnificant" Napa Valley '12			110
Miner Viognier "Simpson Vineyard" Napa Valley '12			49	■ Justin "Isosceles" Napa Valley '12			125
Miraval Côtes de Provence Rosé France '14			52	■ Continuum, "Proprietary Red" Napa Valley '12			225
■ Trimbach Gewurztraminer France '12			53	Joseph Phelps, "Insignia" Napa Valley '11			250
■ Maison Louis Jadot Pouilly Fuisse France '13			55	■ Opus One Napa Valley '09/'12			275
■ Chimney Rock "Elevage Blanc" Napa Valley '10			85	<b>CABERNETS</b>			
<b>CHARDONNAY</b>				Red Diamond Washington '12			33
Edna Valley "Paragon" San Luis Obispo '13			36	Chateau Souverain California '13	8.5	11.5	33
J. Lohr "Riverstone" Arroyo Seco '14	10	14	40	Joel Gott "815 Blend" California '12	11	15.5	43
Line 39 California '15	12.5	17.5	49	Benziger Sonoma County '12			45
Bernardus Monterey '11			64	Chateau Ste. Michelle Indian Wells Columbia Valley '12			46
Cuvaison "Carneros" Napa Valley '12			58	Frei Brothers Reserve Alexander Valley '11/'12			55
Stag's Leap "Karia" Napa Valley '13			66	Franciscan Nappa Valley '13			59
Rombauer Carneros '12			65	J. Lohr Hilltop Paso Robles '12	14	20	65
Patz & Hall "Dutton Ranch" Russian River Valley '13			69	■ Emblem Nappa Valley '13			62
■ Jordan Russian River Valley '13	19	27	75	Ferrari Carano Sonoma '13			75
Mer Soleil "Silver" Santa Lucia Highlands '13			55	Simi Landslide Alexander Valley '11	17.5	24	79
■ Cakebread Cellars Napa Valley '13			81	Terra Valentine Spring Mountain District Napa Valley '13			69
■ Grgich Hills Napa Valley '10			78	■ Stag's Leap "Artemis" Napa Valley '13			99
Miner "Wild Yeast" Napa Valley '09			95	Martin Ray "Diamond Mountain Vineyard" Napa Valley '12			100
Ramey Hudson Napa Valley '10			63	Jordan Alexander Valley '12			101
■ Far Niente Napa Valley '13			103	Groth Napa Valley '12			105
■ Kistler "Les Noisetiers" Sonoma County '11			105	Robert Mondavi "Oakville" Napa Valley '12			106
■ Dumol "Chloe" Russian River Valley '12			115	Ghost Block "Oakville" Napa Valley '13			110
<b>PINOT NOIR</b>				■ Silver Oak Alexander Valley '11			115
Castle Rock Monterey County '11			35	■ Shafer "One Point Five" Napa Valley '12			149
Bogle California '14	9.5	15	37	Caymus California '13			140
MacMurray Ranch Sonoma Valley '13			52	Nickel & Nickel "Quarry Vineyard" Napa Valley '12			155
La Crema Pinot Noir Monterey '14	12.5	17	47	Silver Oak Napa Valley '10			160
Talbott "Kali Hart Vineyard" Monterey County '12			53	Hall "Kathryn" '13			180
Wild Horse Central Coast '13			54	■ Paul Hobbs Napa Valley '11			170
Willamette Valley Vineyard "Founder's Reserve" OR '14	15	21	55	■ Merus Cabernet Napa Valley '12			225
Au Bon Climat Santa Barbara '14			61	■ Heitz "Martha's Vineyard" Napa Valley '08/'12			265
Meiomi Pinot Noir Sonoma County '14			49				
Chanson Pinot Noir Bourgogne France '12			65				
Erath Estate Selection Willamette Valley '13			72				
■ Sokol Blosser Dundee Hills, OR '13			79				
■ Gary Farrell Russian River Valley, CA '12			84				
■ Beauv Fereres "Willamette" Willamette Valley, OR '13			100				
■ Ponz "Aurora" Oregon '10			135				
Domain Serene "Evenstad" Willamette Valley, OR '11			115				

**SUNDAY WINE SPECIAL**

HALF PRICE BOTTLES OF WINE UNDER \$100 OR 25% OFF BOTTLES OF WINE \$100 AND OVER.

Vintages are subject to change due to availability.

■ Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast