

STARTERS

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

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

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

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

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

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

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

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 18

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

TODAY'S FRESH FISH

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

ATLANTIC SALMON (Canada) 18

RAINBOW TROUT (N. Carolina) 18

SWORDFISH (Ecuador) 21

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 46

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. 41 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

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)

BLUEPOINT (Long Island)

POWDER POINT (Duxbury, MA)

BEAU SOLEIL (New Brunswick)

MALPEQUE (Prince Edward 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

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

SANDWICHES

Served with choice of vegetable or french fries

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 15

MINI FILET SLIDERS* watercress, shallot jam,

gorgonzola 14

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 14.5

BLACK ANGUS BURGER* sharp cheddar, lettuce, tomato, egg bun 11 | add bacon 1

MESQUITE GRILLED CHICKEN applewood bacon,

pepper jack, caramelized onions, lettuce, tomato,

roasted red pepper mayo, egg bun 12.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano

reggiano, croutons, asiago crisp 12.5

with grilled salmon 16

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted

onions, vine-ripe

tomatoes, basil oil, balsamic vinaigrette 16

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked

bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon

ranch dressing 20

MESQUITE GRILLED TENDERLOIN SALAD* grilled romaine, red onion, corn,

gorgonzola, tomato, buttermilk blue dressing 21

ENTRÉES

Add lobster bisque, spicy creole gumbo, baby greens or

caesar salad for \$4.5

JOYCE FARMS MESQUITE GRILLED CHICKEN whipped yukon mashed potatoes, grilled asparagus 19

JUMBO LUMP CRAB CAKES creole remoulade, mango

tartar sauce, roasted yukon gold potatoes, grilled

asparagus 25

BLACKENED CHICKEN PENNE PASTA leeks, snow peas, shiitake mushrooms, red

pepper cream, red pepper pesto 19

LOBSTER MAC N' CHEESE white truffle bread crumbs 15

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, roasted yukon gold potatoes, grilled asparagus 26

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

50 Years of Washington's Founding Winery

Chateau Ste. Michelle's rich heritage dates back to the era of the prohibition repeal in 1912. Originally established on an estate in Seattle, Chateau's founding fathers set to prove wrong the idea that great wine can only come from California or Italy. The winery has established itself as a pioneer of the Washington wine region, producing award-winning wines that come from combining Old World winemaking traditions with New World innovation. Enjoy these special selections of Ste. Michelle offerings, including the Anniversary Cabernet Sauvignon to celebrate 50 years – and more to come – of remarkable Ste. Michelle wines.

	6oz	9oz	Btl		6oz	Btl
CSM Sauvignon Blanc	10	14	39	<i>Captain's List</i>		
Erath Resplendent Pinot Noir	12	17	47	Spring Valley Uriah Red	22	87
CSM Cabernet Sauvignon 50 th Anniversary	12	17	47	Col Solare Cabernet	26	95
Northstar Merlot	17	23	67	Castelle Della Sala Chardonnay	24	95
CHAMPAGNE & SPARKLING WINE				INTERESTING REDS		
La Marca Prosecco, Italy NV (187ml)			10	Gascon Malbec Mendoza '14	8.5	11.5
Domaine Ste. Michelle Brut				Luigi Bosca Malbec Mendoza '12		49
Columbia Valley, WA	9.5		39	Colome Estate Malbec Argentina '13		59
Cantine Maschio Prosecco Brut Italy	10.5		43	Achaval Ferrer Malbec Mendoza '13		66
"Domaine Carneros" Brut by Taittinger Napa Valley '10			73	■ Vina Cobos by Paul Hobbs "Riglos" Gran Malbec Mendoza '13		70
Francois Montand Blanc de Blanc 1.5L			90	Layer Cake Zinfandel Puglia Italy '10		44
■ Roederer Estates "L'Ermitage" Anderson Valley '06			99	Rosenblum Red Zinfandel Vintners Cuvee '10	12	17
■ Moet Chandon Imperial France	24		105	Frog's Leap Zinfandel Napa Valley '12		63
■ Veuve Clicquot, "Yellow Label" Brut France			110	Spellbound Petite Syrah California '13	9.5	13
■ Taittinger "Prestige" Brut Rose France			115	■ Cline "Cool Climate" Syrah Sonoma Valley '12	11	15.5
■ Tattinger Cuvee Rose 1.5 L			220	Two Hands "Gnarly Dudes" Shiraz Australia '12		70
■ Moet & Chandon "Cuvee Dom Perignon" France '03			250	Shatter Gernache, France '12		55
Louis Roederer "Cristal" Brut France '05			275	Ruffino Chianti Classico Reserve Italy '12		57
RIESLING				■ Owen Roe "Abbot's Table" Columbia Valley, WA '11		58
Ch. Ste. Michelle Columbia Valley, WA '14	8.5	11.5	33	Marques St. Caceres Grand Reserve Rioja Spain '08		69
Saint M Germany '13			36	Louis Bernard Chateaneuf Du-Pape France '09		79
Trefethen Dry Napa Valley '13	12	17	63	■ Delas Freres Chateaneuf Du-Pape France '10		84
Chateau Ste. Eroica Yakima Valley, WA '13			56	■ Massolini Barolo Italy '11		95
■ Dr. Loosen, "Blue Slate" Germany '14			57	Trefethen "Dragon's Tooth" Napa Valley '11		115
Trimbach Alsace France '09			61	■ Altos Hormigas Vista Flores Mendoza '12		85
PINOT GRIS/GRIGIO				MERLOT		
Ecco Domani Pinot Grigio Italy '14	8	11	31	Red Rock California '12	8.5	11.5
Mac Murray Ranch Pinot Grigio Russian River Valley '13			39	Hogue Genesis Columbia Valley, WA '10		39
Benton Lane Pinot Gris Oregon '11			47	J. Lohr Los Osos Paso Robles '13		42
King Estate "Signature" Pinot Gris OR '14	12.5	17	49	Chateau Ste. Michelle "Indian Wells" Washington '12	11	15
Santa Margherita Alto Adige Pinot Grigio Italy '14			55	Duckhorn "Decoy" Sonoma County '13		55
SAUVIGNON BLANC / FUME BLANC				Stags' Leap Napa Valley '13		71
Seaglass Santa Barbara '13	8.5	11.5	33	Merryvale Starmont Napa Valley '13		79
Ferrari Carano Fume Blanc Sonoma Valley '13			41	Northstar Merlot Columbia Valley '09/'11		69
Matanzas Creek Sonoma County '13			42	■ Twomey by Silver Oak Napa Valley '12		89
Honig Napa Valley '14	11	15	43	BLENDS		
Kim Crawford New Zealand '14	12.5	17.5	49	Veramonte Primus Chile '12	11.5	16
Pascal Jolivet, "Attitude" France '14			50	Ghost Pines Red Blend, California '12/'13	13	18
■ Veramonte "Ritual" Chile '13			52	Mulderbosch "Faithful Hound" '13		55
■ Cloudy Bay New Zealand '14			62	■ North Star Stella Maris Columbia Valley '10		59
INTERESTING WHITES				Hess Collection "Block 19 Cuvee" Napa Valley '11		66
Montevina White Zinfandel Amador '14	7.5	10	29	Estancia Meritage Paso Robles '12		73
Côtes-du-Rhône Belleruche Rosé France '14	9	12.5	38	Cain Cuvee Napa Valley NV		80
Alamos Torrontes Argentina '13			35	Duckhorn "Paraduxx" Napa Valley '12		89
Martin Codax Albarino Spain '13	9.5	13	37	Leviathan California '12		99
Colome Torrontes Argentina '14	9.5	13	37	Pahlmeyer "Jayson" Napa Valley '13		105
■ Laurenz "Singing" Gruner Veltliner Austria '13	11	15	43	Chateau Mont Cotes Du Rhone, France '12		108
Caymus Conundrum White California '13	11.5	16	49	■ Franciscan "Magnificent" Napa Valley '12		110
St. Suprey "Virtu" White Blend Napa Valley '12			48	■ Justin "Isosceles" Napa Valley '12		125
Miner Viognier "Simpson Vineyard" Napa Valley '12			49	■ Continuum, "Proprietary Red" Napa Valley '12		225
Miraval Côtes de Provence Rosé France '14			52	Joseph Phelps, "Insignia" Napa Valley '11		250
■ Trimbach Gewurztraminer France '12			53	■ Opus One Napa Valley '09/'12		275
■ Maison Louis Jadot Pouilly Fuisse France '13			55	CABERNETS		
■ Chimney Rock "Elevage Blanc" Napa Valley '10			85	Red Diamond Washington '12		33
CHARDONNAY				Chateau Souverain California '13	8.5	11.5
Edna Valley "Paragon" San Luis Obispo '13			36	Joel Gott "815 Blend" California '12	11	15.5
J. Lohr "Riverstone" Arroyo Seco '14	10	14	40	Benziger Sonoma County '12		45
Line 39 California '15	12.5	17.5	49	Chateau Ste. Michelle Indian Wells Columbia Valley '12		46
Bernardus Monterey '11			64	Frei Brothers Reserve Alexander Valley '11/'12		55
Cuvaison "Carneros" Napa Valley '12			58	Franciscan Nappa Valley '13		59
Stag's Leap "Karia" Napa Valley '13			66	J. Lohr Hilltop Paso Robles '12	14	20
Rombauer Carneros '12			65	■ Emblem Nappa Valley '13		62
Patz & Hall "Dutton Ranch" Russian River Valley '13			69	Ferrari Carano Sonoma '13		75
■ Jordan Russian River Valley '13	19	27	75	Simi Landslide Alexander Valley '11	17.5	24
Mer Soleil "Silver" Santa Lucia Highlands '13			55	Terra Valentine Spring Mountain District Napa Valley '13		69
■ Cakebread Cellars Napa Valley '13			81	■ Stag's Leap "Artemis" Napa Valley '13		99
■ Grgich Hills Napa Valley '10			78	Martin Ray "Diamond Mountain Vineyard" Napa Valley '12		100
Miner "Wild Yeast" Napa Valley '09			95	Jordan Alexander Valley '12		101
Ramey Hudson Napa Valley '10			63	Groth Napa Valley '12		105
■ Far Niente Napa Valley '13			103	Robert Mondavi "Oakville" Napa Valley '12		106
■ Kistler "Les Noisetiers" Sonoma County '11			105	Ghost Block "Oakville" Napa Valley '13		110
■ Dumol "Chloe" Russian River Valley '12			115	■ Silver Oak Alexander Valley '11		115
PINOT NOIR				■ Shafer "One Point Five" Napa Valley '12		149
Castle Rock Monterey County '11			35	Caymus California '13		140
Bogle California '14	9.5	15	37	Nickel & Nickel "Quarry Vineyard" Napa Valley '12		155
MacMurray Ranch Sonoma Valley '13			52	Silver Oak Napa Valley '10		160
La Crema Pinot Noir Monterey '14	12.5	17	47	Hall "Kathryn" '13		180
Talbott "Kali Hart Vineyard" Monterey County '12			53	■ Paul Hobbs Napa Valley '11		170
Wild Horse Central Coast '13			54	■ Merus Cabernet Napa Valley '12		225
Willamette Valley Vineyard "Founder's Reserve" OR '14	15	21	55	■ Heitz "Martha's Vineyard" Napa Valley '08/'12		265
Au Bon Climat Santa Barbara '14			61	SUNDAY WINE SPECIAL		
Meiomi Pinot Noir Sonoma County '14			49	HALF PRICE BOTTLES OF WINE UNDER \$100 OR 25% OFF BOTTLES OF WINE \$100 AND OVER.		
Chanson Pinot Noir Bourgogne France '12			65	Vintage are subject to change due to availability.		
Erath Estate Selection Willamette Valley '13			72	■ Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast		
■ Sokol Blosser Dundee Hills, OR '13			79			
■ Gary Farrell Russian River Valley, CA '12			84			
■ Beau Fereres "Willamette" Willamette Valley, OR '13			100			
■ Ponzi "Aurora" Oregon '10			135			
Domain Serene "Evenstad" Willamette Valley, OR '11			115			