

## STARTERS

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

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

CORN & CRAB FRITERS corn & lump crab baked 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-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

## 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

LANE SNAPPER (Florida) 24

## STEAKS | CRAB | LOBSTER | COMBOS

CENTER CUT FILET MIGNON 6oz. 32 | 8oz. 38

10oz. USDA PRIME TOP SIRLOIN 29

12oz. USDA 1855 KANSAS CITY STRIP 36

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. 41 and a choice below:

TEMPURA FRIED SHRIMP

JUMBO LUMP CRAB CAKE

SEARED SEA SCALLOPS (add\$2)

## CHILLED SHELLFISH

FRESH OYSTERS\*\* 3 each

COCKENOE (Connecticut)

MALPEQUE (Prince Edward Island)

POWDER POINT ( Duxbury, MA)

LITTLE SHEMOGUE (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

## 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

## SEASONAL SIDES

GRILLED ASPARAGUS

PARMESAN-HERB ROASTED POTATOES

ZUCCHINI CORN RAGOUT

WHIPPED YUKON GOLD POTATOES

CITRUS GARLIC BROCCOLINI

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

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