

THURSDAY 10•18•18

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

- BLUE POINT (CT)
- NAUTI PILGRIM (MA)
- PARAMOUR (NS)
- PICKLE POINT (ME)
- SWFFT NFOCK (MA)

WEST COAST 3.25

- ANCHOR BAY (WA)
- COMPASS POINT (WA)
- EMERALD COVE (BC)

PREMIUM 3.50

- CAVENDISH CUP (PEI)
- SHIGOKU (WA)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED SOURDOUGH 11.95

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.95

***BERMUDA FISH CHOWDER** OUTER BRIDGES SHERRY PEPPER SAUCE 8.95

***MARYLAND CRAB SOUP** 7.95

NEW ENGLAND CLAM CHOWDER 7.95

CLASSIC STARTERS & STEAMER POTS

PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.95

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 13.95

HOT CRABMEAT AND ARTICHOKE DIP 12.95

SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 28.50

LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

*SPICY GINGER DRUNKEN 12.95 RED CURRY 12.95 *SHERRY STYLE 12.95

“MOULES FRITES” MEDITERRANEAN MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 14.95

***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 17.95

LOCAL BEETS & BABY KALE CHILI OIL, SESAME SEEDS, PICKLED GINGER AIOLI 10.95

ARTISAN BURRATA & FIELD GREENS CRISPY SERRANO HAM, BOURBON-FIG COMPOTE 12.95

CHEESE PLATE LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN, GOAT), ST. STEPHEN TRIPLE CRÈME (NY, COW), PONT L'ÈVEQUE (FR, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 17.25

SALADS

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 25.95

***ORGANIC FIELD GREENS SALAD** PICKLED PEARS, SPICED PECANS, HERB GOUDA, RASPBERRY VINAIGRETTE 10.95

***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.95/6.25

CRABCAKE SALAD CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 16.25

***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.95/6.25

CHOPPED ICEBOX SALAD CREAMY GARLIC HERB DRESSING 9.95/5

CAESAR SALAD ROMAINE, CROUTONS, REGGIANO, CAESAR DRESSING 9.95/5

NON-SEAFOOD FARE

***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 35.95

SURF & TURF FILET MIGNON, JUMBO LUMP CRABCAKE, LEMON-MINT PESTO, GRILLED VINE RIPE TOMATO, PINEAPPLE REMOULADE, FIELD GREENS 42.50

12OZ NEW YORK STRIP FRIED BRUSSEL SPROUTS, MAPLE BACON BUTTER, CRANBERRY VINAIGRETTE, DEMI GLACE 34.95

SIDES

***WILD FORAGED CHICKEN OF THE WOODS MUSHROOMS** 6.95 •

ISRAELI COUSCOUS & HARISSA CARROT JAM 4.95 • **FRESH CUT FRIES** 4.95 •

***LOBSTER MASHED POTATOES** 20.00 • ***TRUFFLE SCENTED WILD MUSHROOMS** 5.95 •

***TOASTED GARLIC NEW POTATOES** 6.95 • ***STEAMED ASPARAGUS** 6.95 •

TRUFFLED PARMIGIANO REGGIANO FRIES 9.95 •

WHITE ASPARAGUS, MICRO HERBS & LEMON OIL 4.95 •

***SRIRACHA SCALLION MASHED POTATOES** 5.95 •

* = GLUTEN FREE. MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS: MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS AND PEANUTS.

WE USE ONLY PURE PEANUT OIL FOR ALL FRIED MENU ITEMS.

^SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF FOODBORNE ILLNESS

^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS FROM OUR LOCAL FARMS & FISHING GROUNDS

RAW BAR

GRAND SEAFOOD PLATEAU OYSTERS, MUSSELS, SHRIMP, CRAB 25.50

GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED 45.00

***CHILLED HALF MAINE LOBSTER** 20.00

***JUMBO SHRIMP COCKTAIL** 3.75 EA

***TOPNECK CLAMS ON THE HALF SHELL** 1.75 EA

OYSTER SHOOTER ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 8.00

SASHIMI SELECTIONS 7.50/EACH SELECTION • WAKAMI, WASABI & GINGER •

AHI TUNA • BIG EYE TUNA • HAMACHI • WILD SOCKEYE SALMON

SASHIMI TASTING BIG EYE TUNA, SOCKEYE SALMON, HAMACHI, SCALLOP 16.95

CEVICHE & SPECIALTIES

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 14.50

BIG EYE TUNA TIMBALE AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 14.00

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 13.75

SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 13.00

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 14.50

CEVICHE SAMPLER OYSTER, SCALLOP, SCARLET SNAPPER 12.50

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 12.95

RAINBOW TIRADITO HAMACHI, AHI TUNA, SOCKEYE SALMON, SOY, LIME, SESAME SEEDS 13.50

CITRUS AHI TUNA POKE MARCONA ALMONDS, PINEAPPLE 13.75

SMOKED SALMON CRISPS CITRUS CRÈME FRAICHE, CAPERS, YUZU TOBIKO 9.95

FIN FISH

DORADE ALA PLANCHA ROASTED BUTTERNUT SQUASH, BRUSSELS SPROUTS, LOCALLY FORAGED WILD MUSHROOMS, PIMENTO COULIS, GREEK OLIVES 30.95

***PAN ROASTED POMPANO** LOCALLY FORAGED MAITAKE MUSHROOMS, ROASTED CHILIES, CORN CITRONETTE 32.95

SHRIMP & CORVINA FISH POT BUTTERNUT SQUASH, CHARRED TOMATILLOS, RED ONION, CILANTRO, CUMIN-LOBSTER BUTTER CROUTON 28.95

GRILLED SOCKEYE SALMON ISRAELI COUSCOUS, HARISSA CARROT JAM, PRESERVED LEMON & APRICOT COULIS, SPICED FRIED PASTRY 29.95

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOT, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32.95

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 25.95

LOBSTERS & SHELLFISH

***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER

MARKET PRICE: 1 LB 35.50 1½ LB 43.95 2½ LB 57.95

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 59.00

LOBSTER CIOPPINO & ROUILLE CROUTON MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 44.50

BROILED JUMBO LUMP CRABCAKES CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 30.95

***PAN SEARED LOCAL SEA SCALLOPS**

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 31.50

NON-ALCOHOLIC BEVERAGES

CHEF'S COCKTAIL CRANBERRY JUICE, CLUB SODA & LIME 3.95

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, FRESH LIME JUICE & CLUB SODA 4.95

LAVENDER SPRITZ FRESH LEMON JUICE, GRENADINE, MOROCCAN & SAFFRON BITTERS, LAVENDER SIMPLE SYRUP & CLUB SODA 5.95

CRAFT SODAS GRAPEFRUIT, BLACKBERRY-LIME, GINGER-VANILLA, BASIL-BLUEBERRY 4.95