

# FRIDAY 1•17•2020

## \*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED AND COUNTING

### EAST COAST 2.75

- BLUE POINT (CT)
- LADY CHATTERLY (NS)
- WESKEAG (ME)

### WEST COAST 3.25

- STEAMBOAT (BC)

### PREMIUM 3.5

- ELK HORN (WA)
- SAIKO (WA)
- STELLAR BAY (BC)

## SOUPS, STEWS & CHOWDERS

**OYSTER PAN ROAST** CREAM, CHILI SAUCE, TOASTED SOURDOUGH 12

### CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 12

### CREAM OF MUSHROOM & SUN-DRIED TOMATO SOUP

REGGIANO CRISPS 9

\***MARYLAND CRAB SOUP** 8.5

**NEW ENGLAND CLAM CHOWDER** 8.5

## CLASSIC STARTERS & STEAMER POTS

**FRIED PICKLES** GARLIC HERB SAUCE 6

**SALMON CONFIT BUTTERCUPS** PICKLED RED ONION, TOMATOES 11

**PANKO FRIED GULF OYSTERS** CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 15

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, RED CURRY CREMA 14.5

**HOT CRABMEAT AND ARTICHOKE DIP** 13.5

**SEAFOOD NACHOS FOR 2** BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 29

### LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

\*SPICY GINGER DRUNKEN 13 RED CURRY 13

“**MOULES FRITES**” MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 14.5

\***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 19

**WILD THYME FLOWER HONEY BEETS** LEMON WHIPPED RICOTTA, MICRO SALAD, SMOKED MARCONA ALMONDS-BASIL PESTO 12.5

**CHEESE PLATE** LA PERAL BLEU (SPAIN, COW), CANA DE CABRA (SPAIN, GOAT), ST. STEPHEN TRIPLE CRÈME (NY, COW), PIERRE ROBERT (FRANCE, COW), CLOTH BOUND CABOT CHEDDAR (VT, COW) 18

## SALADS

\***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 29

\***ORGANIC FIELD GREENS** PICKLED PEARS, SPICED PECANS, MANCHEGO, RASPBERRY VINAIGRETTE 12

\***BABY SPINACH** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.5/7

**BANKS JUMBO LUMP CRABCAKE** MIXED GREENS, TOMATOES, OLIVES, CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 18.5

\***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 11.5/7.5

**CLASSIC CHOPPED ICEBOX** CREAMY GARLIC HERB DRESSING 9.5/6

## NON-SEAFOOD FARE

**SURF & TURF** PLANCHA SEARED FILET MIGNON, JUMBO LUMP CRABCAKE, HORSERADISH CREMA, PIQUILLO COULIS, SPICED RAPINI 44

**12OZ NEW YORK STRIP** LEMON LABNEH, WATERMELON RADISH & PARSLEY SALAD, CHILI FLAKES 36

**8OZ FILET MIGNON** CELERIAC PUREE, BLACKBERRY DEMI, POMMERY MUSTARD PASTRY 38

## SIDES

**FRIED BRUSSELS SPROUTS, MAPLE-BACON BUTTER** 8 •

\***TRUFFLED MUSHROOMS** 8 • **FRESH CUT FRIES** 6 •

\***LOBSTER MASHED POTATOES** 22 • **HARICOT VERT** 6.5

\***TOASTED GARLIC NEW POTATOES** 7 • \***STEAMED ASPARAGUS** 8 •

**TRUFFLED PARMIGIANO REGGIANO FRIES** 9.5 • **BARCELONA FRIES** 9

\***SRIRACHA SCALLION MASHED POTATOES** 7 •

\*= 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 FOOD BORNE ILLNESS

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

## RAW BAR

### FLORIDA STONE CRAB CLAWS

KEY LIME-MUSTARD DIPPING SAUCE 1LB 42 - 1/2LB 22

**GRAND SEAFOOD PLATEAU** OYSTERS, MUSSELS, CLAMS, SHRIMP, CRAB 29

**GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED** 50

\***CHILLED HALF MAINE LOBSTER** 21

\***JUMBO SHRIMP COCKTAIL** 3.75 EA

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

**OYSTER SHOOTER** ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 10

**SASHIMI SELECTIONS** 8.5/EACH SELECTION • WAKAMI, WASABI & GINGER •

**AHI TUNA • BIG EYE TUNA • HAMACHI • SALMON TROUT**

**SASHIMI TASTING** BIG EYE TUNA, SALMON TROUT, HAMACHI, SCALLOP 20

## CEVICHE & SPECIALTIES

**AHI TUNA TARTARE** MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY PRESERVED LEMON, BLACK PEPPER TUILES 13.5

**AHI TUNA CRISPS** MISO & YUZU CREMA, SWEET SOY, GREEN ONION, TOASTED WONTON CRISPS 15

**SCARLET SNAPPER CEVICHE** TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 13

**BIG EYE TUNA TOGARASHI** THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 15

**CEVICHE SAMPLER** OYSTER, SCALLOP, SCARLET SNAPPER 12

**SRIRACHA CRAB TIMBALE** AVOCADO & WAKAME 13

**RAINBOW TIRADITO** HAMACHI, AHI TUNA, SOCKEYE SALMON, SOY, LIME, SESAME SEEDS 15

## FIN FISH

**FIRE ROASTED MAHI-MAHI** VERACRUZ, POBLANO CEVICHE, OLIVES, CAPERS, SPICED TOMATO SAUCE 30

**PAN SEARED CARIBBEAN KINGKLIP** MOROCCAN SPICED EGGPLANT, HARISSA, MICRO SALAD 29

**PAN ROASTED NORTH CAROLINA WEAKFISH** BRAISED FENNEL, CAROLINA PICKLED YELLOW BEETS, SWISS CHARD COULIS 29

**GRILLED FAROE ISLAND SALMON** YUZU TOBIKO GRIBICHE, CAULIFLOWER, LOBSTER MIROIR 29

**RARE SEARED BIG EYE TUNA** YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, FRISÉE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 27.5

## LOBSTERS & SHELLFISH

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

MARKET PRICE: 1 LB 38 1½ LB 48 2½ LB 59

\***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER, REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 60

**LOBSTER CIOPPINO & ROUILLE CROUTON** MAINE LOBSTER, MUSSELS, SHRIMP, SHELLFISH BROTH 46

### BROILED JUMBO LUMP CRABCAKES

MICRO SALAD, CHILIE-LEMON & CORN PUREE, TOBACCO ONIONS 31

### PAN SEARED LOCAL SEA SCALLOPS

SPICED ISRAELI COUS COUS, TAHINI, CILANTRO, PRESERVED LEMON, PEARL ONIONS 31

## NON-ALCOHOLIC BEVERAGES

**PUREZZA WATER** SPARKLING OR STILL 4

**CHEF'S COCKTAIL** CRANBERRY JUICE, SELTZER, LIME 4

**SPARKY** HABANERO AGAVE SYRUP, PINEAPPLE JUICE, LIME, SELTZER 5

**LAVENDER SPRITZ** LEMON, GRENADINE, MOROCCAN & SAFFRON BITTERS 6