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## RAW BAR

Mystic Oysters (E.C) 3

Blue Point Oysters (E.C) 3

Elliot Maine Oysters (E.C) 3

Fanny Bay Oysters (W.C) 3

Little Neck Clams 2

Top Neck Clams 2

Kumamoto Oysters (W.C) 4

Beau Soleil Oysters (PEI) 3

Pink Moon Oysters (PEI) 3

### Florida Red Snapper Crudo

sliced orange, lemon juice,  
olive oil, micro fennel  
18

### Seafood Tower for 2 or 4

lobster tail, jumbo shrimp,  
colossal lump crab, clams,  
oysters  
70/130

### Himachi Crudo

lime, jalapeno slices,  
chili oil, micro fennel  
21

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## SHAREABLES

### Shrimp Cocktail

wild jumbo shrimp,  
cocktail sauce,  
horseradish aioli  
26

### BUTTER FLIGHT TRIO

infused with lobster, shrimp,  
cajun herbed,  
served with warm baguette  
10

### Grilled Octopus

sliced cucumber, green olives,  
capers, red wine vinegar,  
oregano, evoo  
26

### Fried Calamari

shishito peppers,  
citrus aioli  
22

### Tuna Tartare

avocado mousse, sesame oil,  
wasabi cucumber  
26

### Crab Arancini

risotto, crab meat,  
spicy sriracha  
18

### Fried Oysters

pickled jalapeno aioli  
20

### Chicken Bites

crispy coated, honey garlic glaze,  
crushed peanuts, lettuce wrap  
19

### Cauliflower Bites

garlic parm roasted  
18

### Brussel Sprout Skewers

grilled, honey garlic glaze,  
crushed peanuts  
14

### Hush Puppies

jalapeno honey butter  
14

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Please advise management of any food allergies in advance  
Consuming raw or undercooked meats, poultry, seafood or  
eggs may increase your risk of foodborne illness  
20% gratuity will be added to parties of 6 or more

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## SOUPS/SALADS

**Lobster Bisque Soup** 14

**Corn and Crab Chowder** 14

### Oyster Caesar Salad

romaine, caesar dressing,  
crispy pancetta, fried oyster croutons,  
shaved parmesan  
22

### Pearl Salad

mixed greens, roasted golden beets,  
crispy onions, crumbled goat cheese,  
lemon chive dressing  
20

### Green Tide Salad

cucumber, avocado, thin sliced red onion, lime,  
olive oil, dill, mint, lime herb dressing  
18

## HANDHELDS

### Truffle Brie Burger

28 days dry aged prime beef, caramelized  
onions, black truffle aioli, shoestring fries  
25

### Fried Chicken Sandwich

shredded lettuce, roasted red pepper ranch,  
shoestring fries  
16

### Crab Cake Sandwich

brioche bun, lemon caper aioli,  
arugula, pickled cabbage slaw  
32

### Fish Tacos

mahi, miso ginger glaze, sesame slaw  
24

### Smoked Gouda Lobster Grilled Cheese

sourdough bread, shoestring fries  
28

## MAIN DISHES

### Fish N Chips

cornmeal crusted cod  
tarter sauce, malt vinegar,  
shoe string fries  
22

### Steak & Frites

grilled flat iron, chimichurri,  
shoestring fries  
34

### Chicken Paillard

thinly pounded, panko crusted,  
topped with chopped tomato,  
cucumber, onion, pepper salsa,  
shaved pecorino  
28

### Black Sea Bass

cilantro, lime, street corn  
32

### FISH OF THE DAY

whole fish fried or grilled,  
pick your side  
market price

### Gnocchi

charred corn, brown butter,  
shallots, thyme, ricotta salata,  
calabrian chili honey glaze  
26

### Faroe Island Salmon

ginger honey glaze,  
string beans  
32

### Filet Mignon

sliced, herbed butter,  
smashed potatoes  
48

### Lollipop Lamb Chops

grilled, lemon, oregano,  
smashed potatoes  
48

## SIDES

CHARRED STREET CORN 10

SHOESTRING FRIES 12

SMASHED GARLIC PARM POTATOES 12

GARLIC STRING BEANS 10

COLE SLAW 8

VEGGIE OF THE DAY 12

## DESSERT

Toasted Almond Cake

Chocolate Lava Cake

Key Lime Pie

NY Cheesecake