

OYSTER BAR

- *FANNY BAY — BRITISH COLUMBIA
- *MALPEQUE — P.E.I.
- *PINK MOONS — P.E.I.

- *OCEANAIRE SALTS — MASSACHUSETTS
- *SEA SIREN — MASSACHUSETTS
- *HOLLYWOOD — MARYLAND

- *CHOPTANK SWEETS — MARYLAND
- *JERSEY GEM — NEW JERSEY
- *KINGS POINT — VIRGINIA

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

- JUMBO SHRIMP COCKTAIL
- *CEVICHE MIXTO
- COLOSSAL CRABMEAT COCKTAIL

CHEF SELECT OYSTERS

- MIDDLE NECK CLAMS
- KING CRAB LEGS
- MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

FRESH SEAFOOD

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

- SHRIMP & GRITS
CAJUN BUTTER SAUCE
- *SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION
- CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE
- BUTTERMILK FRIED CALAMARI
TOMATO & RAISIN CHUTNEY
- ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY
- GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN
- *HAWAII AHI TUNA CRUDO
YUZU EMULSION, PICKLED JALAPEÑOS
- CHARRED MEDITERRANEAN OCTOPUS
GRILLED ARTICHOKE, OLIVES, & HEIRLOOM TOMATO
- FOIE GRAS
DUCK CONFIT, CRACKLINGS, BRIOCHE, APRICOT JAM
- SPICY TEMPURA ROCK SHRIMP
DIABLO CHILI GLAZE, AVOCADO AIOLI

- CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE
- CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE
- JUMBO SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA
- SHELLFISH MIXED GRILL
5 OZ. LOBSTER TAIL, JUMBO SCALLOPS, SHRIMP, ASPARAGUS
- GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER
- PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER
- *SESAME SEARED YELLOWFIN "AHI" TUNA
WASABI EMULSION, SOY CARAMEL, WAKAME

- 6 OZ. CENTER-CUT FILET MIGNON
- BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP
- PAN-ROASTED CHICKEN CHOP
- 10 OZ. CENTER-CUT FILET MIGNON
- 16 OZ. PRIME NEW YORK STRIP
- SNAKE RIVER FARMS 8 OZ. WAGYU ZABUTTON

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*HAWAII AHI TUNA

MARYLAND WILD ROCKFISH

ECUADOR MAHI MAHI

JUMBO MAINE DIVER SCALLOPS

"MSC CERTIFIED" CHILEAN SEABASS

LIVE MAINE LOBSTERS 2# AND UP

CHEF'S SPECIALTIES

ENRICHMENTS

- PISTACHIO CRUSTED NEW ZEALAND RACK OF LAMB
SAGE PESTO, ROASTED ROOT VEGETABLES, DEMI
- HOLLAND DOVER SOLE
A LA MEUNIERE

- TRUFFLE BUTTER
- 5 OZ. MAINE LOBSTER TAIL
- FOIE GRAS

SOUPS & SALADS

- GRILLED ECUDAOR MAHI MAHI
ROASTED YELLOW PEPPER POTATO GRATIN, LOBSTER CROQUETTES
- SEARED CHILEAN SEABASS
CRISPY SUSHI RICE, YAMAGOBO, MAITAKE MUSHROOMS, BLISTERED SHISHITO PEPPERS, MISO GINGER BROTH

- LUMP BLUE CRABMEAT
- BLUE CRAB & CAPER LOUIS

NEW ENGLAND CLAM CHOWDER

- GRILLED JUMBO MAINE DIVER SCALLOPS
WINTER SQUASH PUREE, ROASTED CHESTNUT & CRANBERRY HASH, BACON LARDONS

SIDES

- LOBSTER BISQUE
SHERRY CREMA, FRESH LOBSTER
- SEAFOOD CHOPPED SALAD
CRABMEAT, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE
- CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE
- CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN
- ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLUE CHEESE DRESSING

- SEARED MARYLAND ROCKFISH
MASHED SWEET POTATOES, BRUSSELS, CHORIZO, APRICOT PRESERVES

- TRUFFLE WHIPPED POTATOES
- GRILLED ASPARAGUS
- CREAMED CORN
- AU GRATIN POTATOES
- MAPLE BOURBON GLAZE BABY CARROTS

- KALE & BEET SALAD
CANDIED PECANS, GOAT CHEESE, LEMON PRESERVES, MAPLE BALSAMIC VINAIGRETTE

- CULINARY TEAM
- EXECUTIVE CHEF - BRANDON ADLER
- EXECUTIVE SOUS CHEF - MATTHEW DECIO
- SOUS CHEF - JOEY TAYLOR

- SMOKED GOUDA MAC & CHEESE
TOPPED WITH LUMP CRAB - ADD 15

- PEAR & WALNUT SALAD
BLUE CHEESE, SWEET POTATO CRISPS, APPLE CIDER VINAIGRETTE

- AUTUMN SHRIMP RISOTTO
BUTTERNUT SQUASH, FRESH HERBS, PARMESAN

- SAUTÉED SPINACH
CHARRED LEMONS & ROASTED GARLIC

- PAN ROASTED BRUSSELS SPROUTS
BACON VINAIGRETTE, ALMONDS



Wild, Natural & Sustainable®

*Denotes items served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.