

OYSTER BAR

\*CALM COVE — WASHINGTON  
\*CHURCH POINT — WASHINGTON

\*MALPEQUE — PRINCE EDWARD ISLAND  
\*BEACH PLUM — MASSACHUSETTS

\*WELLFLEET — MASSACHUSETTS  
\*OCEANAIRE SALTS — CAPE COD  
\*BLUE POINT — LONG ISLAND

JUMBO SHRIMP COCKTAIL

COLOSSAL CRABMEAT COCKTAIL

\*CHEF SELECT OYSTERS

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

ITALIAN OSCIETRA ROYAL CAVIAR 10 GRAM

KING CRAB LEGS

ITALIAN OSCIETRA ROYAL CAVIAR 30 GRAM

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS  
CAJUN BUTTER SAUCE

\*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE

ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK  
TENDERBELLY BACON, SPINACH PERSILLADE, PARMESAN

CRISPY TEMPURA ROCK SHRIMP  
DIABLO GLAZE, AVOCADO AIOLI

BUTTERMILK FRIED CALAMARI  
FRESNO, JALAPENO, WHOLE GRAIN MUSTARD AIOLI

\*PEI STEAMED MUSSELS  
GARLIC, SHALLOTS, SOURDOUGH TOAST

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

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

BRUSSELS SPROUT SALAD  
PISTACHIO, POMEGRANATE, MIDNIGHT MOON

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES  
CREAMY MUSTARD MAYONNAISE

CHICKEN FRIED LOBSTER  
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

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

GRAND BANKS SWORDFISH "BLACK & BLEU"  
CARAMELIZED SHERRY ONION, BLEU CHEESE BUTTER

CHEF'S SPECIALTIES

JUMBO SEA SCALLOPS  
CAULIFLOWER, RUTABAGA, DEMI, TAPENADE

HAWAII MAHI MAHI  
LOBSTER DUMPLING, BRAISED FENNEL, SWISS CHARD

WHOLE FRIED BRANZINO "ANGRY"  
FRESNO & JALAPENO, BASIL, RED CHILI GLAZE

WILD ALASKA COD "DYNAMITE"  
SPICY CRAB CRUST, SWEET CHILI BEURRE BLANC

RYE CRUSTED 60 SOUTH SALMON  
MAPLE CREAM, BRAISED SAVOY, CARAWAY

SHRIMP SCAMPI  
ANGEL HAIR, GARLIC BUTTER

CULINARY TEAM  
EXECUTIVE CHEF - JODIE VALENZUELA  
SOUS CHEF - AARON BUCHHOLZ



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

22 OZ. BONE IN PRIME RIBEYE

10 OZ. CENTER-CUT FILET MIGNON

16 OZ PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

WILD ALASKA COD

MASSACHUSETTS JUMBO SEA SCALLOPS

GRAND BANKS SWORDFISH

HAWAII MAHI MAHI

60 SOUTH SALMON

EUROPEAN BRANZINO

LIVE MAINE LOBSTER | 1/4, 3 & 3 1/2 LB

ENRICHMENTS

DYNAMITE

BLACK & BLEU

ROCK SHRIMP LOUIE

MAINE LOBSTER

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

PARMESAN TRUFFLE FRIES

BUTTER BRAISED MUSHROOMS & SPINACH

CRISPY TEMPURA CAULIFLOWER  
WHOLE GRAIN MUSTARD AIOLI

BONE MARROW  
TENDERBELLY BACON JAM, RUSTIC BREAD

TENDERBELLY BACON STEAK  
MAPLE CURED, CHERRY WOOD SMOKED

\*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.