

OYSTER BAR

- *NISQUALLY — WASHINGTON
- *FOREST CREEK — WASHINGTON
- *JONES CREEK — WASHINGTON

- *BLUE POINT — CONNECTICUT
- *RIPTIDE — MASSACHUSETTS

- *BARNSTABLE — MASSACHUSETTS
- *SPINDRIFT — MASSACHUSETTS
- *TABOR POINT — MASSACHUSETTS

JUMBO SHRIMP COCKTAIL

*CHEF SELECT OYSTERS

*ITALIAN OSCIETRA ROYAL CAVIAR 30G

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

KING CRAB LEGS

*ITALIAN OSCIETRA ROYAL CAVIAR 10 GRAM

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

CRISPY TEMPURA SHRIMP
DIABLO GLAZE, AVOCADO AIOLI

BUTTERMILK FRIED CALAMARI
FRESNO, POBLANO, RED CHILI AIOLI

CRAB & ARTICHOKE DIP
POBLANO, LOVASH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLEU CHEESE DRESSING

REBEL FARM MIXED GREEN SALAD
PASSION FRUIT GOAT CHEESE, MACADAMIA, BLACKBERRY

BRUSSELS SPROUT SALAD
POMEGRANATE, CANDIED HAZELNUT, AGED CHEDDAR

RED LEAF CAESAR SALAD
SHAVED PARMESAN, PECAN, CROUTON

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER

PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER

WILD NICELAND COD 'DYNAMITE'
SPICY CRAB CRUST, SWEET CHILI BEURRE BLANC

CHEF'S SPECIALTIES

WILD NICELAND WOLFFISH
WAGYU SHORT RIB RISOTTO, CHARRED GREEN ONION

MASSACHUSETTS JUMBO SEA SCALLOPS
PARSNIP, VEAL DEMI, APPLE SLAW

WHOLE FRIED BRANZINO 'ANGRY'
FRESNO, LEMONGRASS, RED CHILI GLAZE

NICELAND ARCTIC CHAR 'BLACK & BLEU'
CARAMELIZED SHERRY ONION, BLEU CHEESE BUTTER

LOBSTER LOVERS MENU
\$69 PER PERSON

FIRST COURSE

CHOICE OF
LOBSTER BISQUE
OR
LOBSTER AVOCADO TOAST

SECOND COURSE

LOBSTER CARBONARA

THIRD COURSE

CRAB CAKE STUFFED LOBSTER TAIL
WITH TRUFFLED BÉARNAISE

CULINARY TEAM

EXECUTIVE CHEF - JODIE VALENZUELA
SOUS CHEF - AARON BUCHHOLZ
SOUS CHEF - DANIEL ANDERSON



PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

10 OZ. CENTER-CUT FILET MIGNON

22 OZ. BONE IN PRIME RIBEYE

16 OZ PRIME NEW YORK STRIP STEAK

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*NICELAND SALMON

MASSACHUSETTS JUMBO SEA SCALLOPS

WILD NICELAND WOLFFISH

NICELAND ARCTIC CHAR

WILD NICELAND COD

LIVE MAINE LOBSTER | 1/4 & 3 LBS

ENRICHMENTS

DYNAMITE

BLACK & BLEU

SHRIMP LOUIE

SOUTH AFRICAN 5 OZ LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

ROSEMARY-PARMESAN TRUFFLE FRIES

PAN ROASTED ZUCCHINI & REBEL FARM KALE

SAUTEED GREEN BEANS & MUSHROOM

CRISPY TEMPURA MUSHROOMS

IN ACCORDANCE WITH OUR VALUES, OUR CHEFS SELECT ONLY
ULTRA-FRESH, TOP OF THE CATCH AND SUSTAINABLE SEAFOOD
AVAILABLE AND USE LOCAL INGREDIENTS WHEREVER POSSIBLE

*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.