



OYSTER BAR

- *GLACIER POINT — ALASKA
- *KUMAMOTO — CALIFORNIA
- *RASPBERRY POINT — P.E.I.
- *WELLFLEET — CAPE COD

- *BLUE POINT — LONG ISLAND
- *HOLLYWOOD — MARYLAND
- *OCEANAIRE SALT — CAPE COD
- *DELAWARE BAY — NEW JERSEY

<p>JUMBO SHRIMP COCKTAIL</p> <p>COLOSSAL CRABMEAT COCKTAIL</p> <p>CHEF SELECT OYSTERS</p>	<p>~THE RAW BAR~</p> <p>GRAND SHELLFISH TOWER A LA CARTE MKT A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS</p> <p>1 OZ. AMERICAN PADDLEFISH CAVIAR</p>	<p>1/2 DZ. CLAMS ON A HALF SHELL</p> <p>MAINE 1/2 LOBSTER COCKTAIL</p> <p>SMOKED SALMON & KALAMATA TOAST</p>
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APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

*SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
LEMON AIOLI

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

STRAWBERRY ARUGULA SALAD
GOAT CHEESE, GOLDEN RAISINS, CANDIED PECANS, YUZU VINAIGRETTE

HEIRLOOM TOMATO & BURRATA CHEESE SALAD
DIJON BALSAMIC VINAIGRETTE, BASIL OIL

SEAFOOD CHOPPED SALAD
CRAB, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE

SPICY TEMPURA ROCK SHRIMP
DIABLO CHILE GLAZE, AVOCADO AIOLI

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

NEW BEDFORD JUMBO SEA SCALLOPS

WILD ALASKA HALIBUT

RHODE ISLAND MONKFISH

ICELANDIC COD

FAROE ISLANDS SALMON

WILD YELLOWFIN AHI TUNA

LIVE MAIN LOBSTER | 1/4 LB.

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

TRUFFLE FRIES

CRISPY BRUSSELS SPROUTS

WILD RICE BLEND
WILD RICE, KAMUT

BACON STEAK
BOURBON MAPLE GLAZED

SWEET POTATO TIPS
BOURBON, BROWN SUGAR

CULINARY TEAM
EXECUTIVE CHEF - ANDREW RIZKALLA
EXECUTIVE SOUS CHEF - QUIANO THOMPSON

CHEF'S SPECIALTIES

STEAMED MUSSELS & CROSTINI
MUSSELS, GARLIC, WHITE WINE, SHALLOTS, LEMON

JUMBO LUMP CRAB CAKE SANDWICH
BRIOCHE, APPLEWOOD BACON, LETTUCE, TOMATO

FAROE ISLANDS SALMON PASTA
ROTINI, CAPERS, TOMATOES, LEMON, CREAM

4 OZ. SWORDFISH BLACK & BLEU
WHIPPED POTATOES, CARAMELIZED ONIONS, BLUE CHEESE BUTTER

PRIME 'BLACK & BLEU' BURGER
BRIOCHE BUN, SHERRIED ONION, BLUE CHEESE BUTTER

4 OZ. PAN SEARED ICELANDIC COD
WILD RICE, BABY BOK CHOY, DYNAMITE SAUCE

4 OZ. GRILLED HALIBUT
HERB MUSHROOM RISOTTO, CHERRY TOMATOES, BASIL OIL

CRAB CAKE SLIDERS
BRIOCHE SLIDER BUNS, CREOLE REMOULADE, LETTUCE, TOMATOES

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

*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.