



OYSTER BAR

- *CHICO BAY — WASHINGTON
- *FLAPJACK — WASHINGTON
- *KUMAMOTO — CALIFORNIA
- *OCEANAIRE SALTS — CAPE COD

- *KUSSHI — BRITISH COLUMBIA
- *MISTY POINT — VIRGINIA
- *PLYMOUTH CHAMPAGNE — VIRGINIA
- *TOTTEN INLET — WASHINGTON

JUMBO SHRIMP COCKTAIL

*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

~ **THE RAW BAR** ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

*CALVISIUS TRADITION PRESTIGE WHITE STURGEON CAVIAR

KING CRAB BROILER CLAW

SNOW CRAB COCKTAIL CLAWS

APPETIZERS

- SHRIMP & GRITS
CAJUN BUTTER SAUCE
- *SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION
- CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE
- BUTTERMILK FRIED CALAMARI
MARINARA SAUCE, BASIL PESTO AIOLI
- ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY
- NEW ENGLAND CLAM CHOWDER
- GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN
- ROASTED TOMATO & MOZZARELLA SALAD
MARINATED FRESH MOZZARELLA, SLOW ROASTED TOMATOES,
BALSAMIC VINAIGRETTE, BASIL
- CRISPY MAINE LOBSTER CAKES
GREEN GODDESS DRESSING, PETITE HERB SALAD
- SPICY TEMPURA ROCK SHRIMP
DIABLO CHILE GLAZE, AVOCADO AIOLI

SIMPLY PREPARED

- BRUSHED WITH LEMON BUTTER
- *MAINE DIVER SCALLOPS
 - *WASHINGTON STEELHEAD TROUT
 - *NEW ZEALAND JOHN DORY
 - *HAWAII AHI TUNA
 - *ECUADOR SWORDFISH
 - *FAROE ISLAND SALMON
 - *NORTH PACIFIC COD
 - LIVE COLD WATER MAINE LOBSTER

SIDES

- GRILLED ASPARAGUS
- HASHED BROWNS
A'LA OCEANAIRE — ADD
- NUESKE'S BACON STEAK
- PARMESAN TRUFFLE FRIES
- SAUTEED GREEN BEANS
MUSHROOMS, ROASTED GARLIC
- LOBSTER MAC & CHEESE
PARMESAN PANKO BREADCRUMB
- ROASTED SWEET POTATO
CINNAMON SUGAR SAGE BUTTER
- CULINARY TEAM
- EXECUTIVE CHEF - ADAM WALDRIP
- SOUS CHEF - MARCY BRECKENRIDGE
- SOUS CHEF - JACK GRAFF

CHEF'S SPECIALTIES

- CUBAN SANDWICH
PULLED PORK, MUSTARD, SWISS CHEESE, PICKLE, FRENCH FRIES
- THE "S.S" COBB SALAD
GRILLED SHRIMP, SCALLOPS
- BELGIAN WHEAT ALE BEER BATTER FISH & CHIPS
TARTAR SAUCE, FRENCH FRIES
- LOBSTER GRILLED CHEESE
SWISS CHEESE, FONTINA CHEESE, MILD CHEDDAR CHEESE
- TEMPURA FRIED COD SANDWICH
LETTUCE, TOMATO, LOUIE DRESSING, FRENCH FRIES
- SEAFOOD CHOPPED SALAD
CRAB, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE
- BLACKEND FISH TACOS
SLAW, PICO DE GALLO, CREOLE REMOULADE
- CHESAPEAKE BAY STYLE CRABCAKES
CREAMY MUSTARD MAYONNAISE

*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.