

*CALM COVE — WASHINGTON
 *NISQUALLY — WASHINGTON
 *FLAPJACK — WASHINGTON

OYSTER BAR

*ICHIBAN — WASHINGTON
 *OCEANAIRE SALTS — CAPE COD
 *PLEASANT BAY — CAPE COD

*RIPTIDE — MASSACHUSETTS
 *RAPPAHANNOCK — VIRGINIA
 *OLDE SALT — VIRGINIA

JUMBO SHRIMP COCKTAIL
 CEVICHE MIXTO*
 COLOSSAL CRABMEAT COCKTAIL
 CHEF SELECT OYSTERS*

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

*SIBERIAN OSETRA CAVIAR 90
 KING CRAB LEGS

KING CRAB CLAWS
 MAINE | 1/4 LB LOBSTER COCKTAIL
 SNOW CRAB CLAWS

APPETIZERS

SHRIMP & GRITS
 CAJUN BUTTER SAUCE

*SPICY TUNA POKE
 CRISPY WONTONS, WASABI EMULSION

JUMBO LUMP CRAB CAKE
 CREAMY MUSTARD MAYONNAISE

ESCARGOTS BOURGUIGNONNE
 BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK
 SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

GRILLED SPANISH OCTOPUS
 CRISPY POLENTA, BLISTERED CHERRY TOMATOES, CHIMICHURRI

*HAWAII KAMPACHI CRUDO
 WHITE SOY, JALAPENO, CUCUMBER, MACADAMIA, FINGER LIME

BUTTERMILK FRIED CALAMARI
 HOUSE HOT SAUCE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

MAINE LOBSTER BISQUE
 BRIOCHE CROUTON, TARRAGON CREMA

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

FRISÉE & RADICCHIO SALAD
 GREEN APPLE, CANDIED HAZELNUT, MAYTAG BLUE CHEESE, WARM BACON VINAIGRETTE

FRESH SEAFOOD

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 HAWAII #1 AHI TUNA
 SEAWEEED SALAD, WASABI, SOY Caramel, PICKLED GINGER

CHEF'S SPECIALTIES

MISO GLAZED ICELAND COD
 YUZU BEURRE BLANC, TOASTED SESAME, SUGAR SNAP PEAS

PAN SEARED MEXICO MAHI MAHI
 CARROT-GINGER PUREE, SAUTEED FIDDLEHEAD FERNS, ENGLISH PEAS,
 CRISPY QUINOA, ORANGE-SOY GLAZE

PAN SEARED NEW ZEALAND JOHN DORY
 YUZU BEURRE BLANC, PETITE SALAD OF ORANGE, RADISH, BLONDE
 FRISÉE & HEARTS OF PALM

BLACKENED NEW ZEALAND ORA KING SALMON
 SUNCHOKE, LEMON CHEVRE, HEIRLOOM TOMATO CHUTNEY, MACADAMIA
 GREMOLATA

PAN SEARED JUMBO SCALLOPS
 ROASTED HEIRLOOM CARROTS, SORGHUM, BLACK GARLIC & BUTTERMILK
 VINAIGRETTE, PISTACHIO

CENTER CUT MEXICO SWORDFISH DYNAMITE
 SPICY CRAB CRUST, TOGARASHI BUTTER SAUCE, SOY Caramel, CILANTRO

CULINARY TEAM

EXECUTIVE CHEF - KYLE VIERA
 SOUS CHEF - BRANDON GARCIA
 SOUS CHEF - REID NICHOLS



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

22 OZ. BONE IN PRIME RIBEYE

BLUE CHEESE CRUSTED 16 OZ. PRIME STRIP

10 OZ. CENTER-CUT FILET MIGNON

8 OZ. DARLING DOWNS WAGYU FLAT IRON

PAN ROASTED JIDORI CHICKEN CHOP

16 OZ. PRIME NY STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

MASSACHUSETTS JUMBO SEA SCALLOPS

ICELAND COD

CENTER CUT MEXICO SWORDFISH

MEXICO MAHI MAHI

NEW ZEALAND ORA KING SALMON

NEW ZEALAND JOHN DORY

HAWAII OPAH

2# LIVE MAINE LOBSTERS

ENRICHMENTS

JUMBO SEA SCALLOPS

BLACK & BLEU

JUMBO LUMP CRAB LOUIS

GRILLED SHRIMP

DYNAMITE

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
 A'LA OCEANAIRE — ADD

CREAM CORN

OVEN ROASTED BROCCOLINI
 CHARRED GREEN ONION SAUCE, TOASTED WALNUT, CILANTRO

SAUTEED MUSHROOMS
 GARLIC BUTTER, WILTED ARUGULA

CRISPY BRUSSELS SPROUTS
 VERMONT MAPLE, PICKLED MUSTARD SEEDS

*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.