

\*PICKERING PASSAGE — WASHINGTON  
 \*BARRON POINT — WASHINGTON  
 \*FLAPJACK — WASHINGTON  
 \*WILDCAT COVE — WASHINGTON

\*CALM COVE — WASHINGTON  
 \*WOLF BEACH — WASHINGTON  
 \*OCEANAIRE SALT — CAPE COD  
 \*BEACH PLUM — MASSACHUSETTS

\*PINK RIBBON — LONG ISLAND  
 \*BARNSTABLE — MASSACHUSETTS  
 \*RIPTIDE — MASSACHUSETTS  
 \*SUNBERRY POINT — PRINCE EDWARD ISLAND

OYSTER BAR

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

\*SIBERIAN OSETRA CAVIAR 120  
 KING CRAB LEGS

KING CRAB CLAWS

MAINE | 1/4 LB LOBSTER COCKTAIL

SNOW CRAB CLAWS

JUMBO SHRIMP COCKTAIL

\*\*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

\*CHEF SELECT OYSTERS

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  
 SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

SHRIMP DIABLO  
 TEMPURA BATTERED, SPICY DIABLO GLAZE, AVOCADO CREMA,  
 TOASTED SESAME SEEDS, SCALLION

GRILLED SPANISH OCTOPUS  
 CRISPY POLENTA, BLISTERED CHERRY TOMATOES, CHIMICHURRI

COCONUT SHRIMP  
 5 SHRIMP, CABBAGE SLAW, MAE PLOY, TOASTED SESAME SEEDS

YELLOW FIN TUNA CRUDO  
 MANGO PUREE, ENGLISH CUCUMBER, SOY CARAMEL REDUCTION,  
 JALAPENO, CHILE FRESNO, TOGARASHI

BUTTERMILK FRIED CALAMARI  
 TRIO OF CHILIS, HOUSE HOT SAUCE

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

CRAB & LOBSTER SALAD  
 GRAPEFRUIT, HEIRLOOM TOMATO, RADISH, GREEK VINAIGRETTE, LEMON  
 EMULSION

TOMATO & BURRATA SALAD  
 ARUGULA PESTO, BALSAMIC REDUCTION, HEIRLOOM TOMATO, MIXED GREENS

SALT ROASTED BEET SALAD  
 RED & YELLOW BEETS, WHIPPED GOAT CHEESE WITH ORANGE AND  
 GRAPEFRUIT ZEST, GRAPEFRUIT SEGMENTS, ROCKET ARUGULA, SANTA  
 BARBARA PISTACHIOS, BEET CHIPS

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

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

BLACK & BLEU COSTA RICA SWORDFISH  
 BLUE CHEESE BUTTER, CARAMELIZED ONIONS, CRISPY BUTTERMILK  
 TABASCO ONIONS

SESAME SEARED YELLOW FIN TUNA  
 GOMA WAKAME SALAD, SOY CARAMEL REDUCTION, PICKLED GINGER, WASABI

CELEBRATE NATIONAL SEAFOOD MONTH

TWIN COLD WATER LOBSTER TAILS  
 5OZ TAILS WITH CHAMPAGNE TARRAGON BUTTER

CHEF'S SPECIALTIES

WHOLE 2# BAJA SCULPIN ANGRY  
 TRIO OF CHILIS, SRIRACHA, ROASTED GARLIC, LEMON JUICE, CRISP BASIL

GUAJILLO ANTARTIC KING SALMON  
 NEW MEXICO CHILI PUREE, BLACK BEANS, RICE, BEURRE BLANC, FRESH  
 MANGO SALSA

BROILED ICELAND COD  
 SMASHED ENGLISH PEAS, FRIED BRUSSELS SPROUTS, WEISER FARMS PEE WEE  
 POTATOES, PATTY PAN SQUASH, LEMON BEURRE BLANC, PETITE PEA GREENS

PAN SEARED MASSACHUSETTS JUMBO SEA  
 SCALLOPS  
 CREAMY GRITS, BACON BRAISED "THE GARDEN OF..", MIXED BABY KALE,  
 ROASTED BUTTERNUT SQUASH, BACON LARDONS

FLORIDA SKATE WING A LA MEUNIERE  
 ISRAELI COUSCOUS, MEYER LEMON VINAIGRETTE, MACHE SALAD

8 OZ MAPLE LEAF FARMS PAN SEARED DUCK  
 BREAST  
 FARRO RISOTTO WITH GOLDEN RAISIN & DRIED CRANBERRIES,  
 BUTTERNUT SQUASH PUREE, GRILLED JUMBO ASPARAGUS, DRIED CHERRY  
 DEMI GLACE, POMEGRANATE SEEDS

MACADAMIA CRUSTED CHILE SEA BASS  
 PINEAPPLE BEURRE BLANC, ASPARAGUS, PAPRIKA ROASTED PINEAPPLE,  
 MASHED POTATO PUREE

CULINARY TEAM

EXECUTIVE CHEF - JOHN MEDALL  
 SOUS CHEF - BRANDON GARCIA  
 SOUS CHEF - CHRIS DIONISIO



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

PAN-ROASTED CHICKEN CHOP

16 OZ. PRIME N.Y. STRIP

PRIME 6OZ FILET MIGNON AND SHRIMP

8 OZ. PRIME TOP SIRLOIN COULOTTE

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

MASSACHUSETTS JUMBO SEA SCALLOPS

60 SOUTH ANTARCTIC KING SALMON

FLORIDA SKATE WING

COSTA RICA SWORDFISH

CHILE SEA BASS

ICELAND COD

NEW ZEALAND BLUENOSE

1 1/4# & 2# LIVE MAINE LOBSTERS

ENRICHMENTS

JUMBO SEA SCALLOPS

DYNAMITE

ROCK SHRIMP

GRILLED SHRIMP

BLACK & BLEU

MAINE LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS

A'LA OCEANAIRE — ADD

AU GRATIN POTATOES

HEIRLOOM BABY CARROTS AND BROCCOLINI  
 PACIFIC NORTHWEST FORAGED YELLOW FOOT  
 CHANTERELLE MUSHROOMS ON BRIOCHE TOAST  
 SHALLOT, GARLIC, SHERRY, DEMI GLACE, POACHED HILLIKER'S RANCH  
 EGG, MICRO ARUGULA

SAUTEED MUSHROOMS

SHALLOTS, GARLIC BUTTER, WILTED ARUGULA

FARMERS MARKET CRISPY CAULIFLOWER & ROOT  
 VEGETABLES

BLACK SHEEP FARM CAULIFLOWER, COLMAN FAMILY FARM FRENCH  
 BREAKFAST RADISH, COASTAL FARMS HINAO KABU TURNIPS, TUTTI  
 FRUITY FARM DELICATA SQUASH, SRIRACHA-AGAVE GLAZE

CRISPY BRUSSELS SPROUTS

VERMONT MAPLE SYRUP, PICKLED MUSTARD SEEDS, GREEN ONION

\*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.