

*ARCADIA — WASHINGTON
 *CHICO BAY — WASHINGTON
 *FOREST CREEK — WASHINGTON
 *BARRON POINT — WASHINGTON

OYSTER BAR
 *CALM COVE — WASHINGTON
 *HAMMERSLY — WASHINGTON
 *EAGLE ROCK — WASHINGTON
 *KUMAMOTO — CALIFORNIA

*BEACH PLUM — MASSACHUSETTS
 *FISHER ISLAND — NEW YORK
 *RIPTIDE — MASSACHUSETTS
 *CUPIDS ARROW — MAINE

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

*CHEF SELECT OYSTERS
 SIBERIAN OCETRA CAVIAR

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

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
 DIABLO CHILE GLAZE, AVOCADO AIOLI, SESAME SEEDS, SCALLION

GRILLED SPANISH OCTOPUS
 CRISPY POLENTA, BLISTERED CHERRY TOMATOES, CHIMICHURRI

*HAWAII KANPACHI CRUDO
 GRAPEFRUIT, ORANGE, AVOCADO PUREE, PIMENT D'ESPELETTE, FRESNO PEPPERS, YUZU

BUTTERMILK FRIED CALIMARI
 HOUSE HOT SAUCE, LEMON, TRIO OF CHILI'S, FRIED PARSLEY

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE
 CREME FRESH, SHERRY, LOBSTER MEAT, CHIVES

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
 LOBSTER TAIL, GRAPEFRUIT, HEIRLOOM TOMATO, LEMON EMULSION

SALT ROASTED BEET SALAD
 WHIPPED GOAT CHEESE, GRAPEFRUIT, 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

GRILLED FILET MIGNON AND SHRIMP
 PARMESAN GARLIC BUTTER

*SESAME SEARED #1 FIJI AHI TUNA
 GOME WAKAME SALAD, PINK GINGER, WASABI, SOY CARAMEL

CHEF'S SPECIALTIES

WHOLE 2-3# MEXICO HUACHINANGO ANGRY
 SRIRACHA AIOLI, MASHED POTATOES, GARLIC, TRIO OF PEPPERS, CRISP BASIL

GUAJILLO WILD ISLES KING SALMON
 BLACK BEANS, RICE, MANGO SALSA, NEW MEXICO CHILI PUREE

MEXICO MAHI MAHI RATATOUILLE
 CHIPOTLE-TOMATO PUREE, ISRAELI COUS COUS, TRIO OF BELL PEPPERS

MASSACHUSETTS JUMBO SEA SCALLOPS
 CHEESY GRITS, BACON LARDONS, RAINBOW SWISS CHARD, LEMON BUERRE BLANC

BRAISED MEXICO BAQUETTA
 SOY GINGER DASHI, SESAME OIL, MARBLE POTATOES, BOK CHOY, SHIITAKE MUSHROOMS, FRESNO PEPPERS, SESAME SEEDS

HAWAII OPAH DYNAMITE
 CRAB TOPPING, SRIRACHA, GREEN ONION, ROOSTER SAUCE, SOY CARAMEL, CILANTRO

GRILLED COSTA RICA SWORDFISH
 TRIO OF CAULIFLOWER HASH, CASHEW CREAM, PAPRIKA, FRISEE SALAD

CULINARY TEAM

EXECUTIVE 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 NEW YORK STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

MASSACHUSETTS JUMBO SEA SCALLOPS

WILD ISLES KING SALMON

COSTA RICA SWORDFISH

MEXICO MAHI MAHI

MEXICO BAQUETTA

HAWAII OPAH

ICELAND COD

1 1/4#, 2#, & 3# LIVE MAINE LOBSTERS

ENRICHMENTS

ANGRY

DYNAMITE

BLACK & BLEU

GRILLED SHRIMP

MAINE LOBSTER TAIL

JUMBO SEA SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
 A'LA OCEANAIRE — ADD

AU GRATIN

HEIRLOOM CARROTS & BROCCOLINI

ALASKA KING CRAB MAC&CHEESE

CRISPY BRUSSELS SPROUTS
 SRIRACHA - AGAVE GLAZE

SAUTEED MUSHROOMS
 CREMINI & BUTTON MUSHROOMS, ARUGULA

*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.