

OYSTER BAR

- *FLAPJACK — WASHINGTON
- *SEQUIEM BAY — WASHINGTON
- *BALD POINT — WASHINGTON

- *CALM COVE — WASHINGTON
- *CARIBOU — NOVA SCOTIA

- *SUNBERRY — PRINCE EDWARD ISLAND
- *OCEANAIRE SALTS — NEW YORK
- *ICHIBAN — WASHINGTON

~ 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

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

- 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

- GRILLED SPANISH OCTOPUS
- CRISPY POLENTA, BLISTERED CHERRY TOMATOES, CHIMICHURRI

- FRIED ROCK SHRIMP
- DIABLO GLAZE, AVOCADO AIOLI, CRISP GREEN ONION, SESAME SEEDS

- BUTTERMILK FRIED CALAMARI
- HOUSE HOT SAUCE

- *HAWAII KAMPACHI CRUDO
- MANGO, CITRUS SOY REDUCTION, JALAPENO, MACADAMIA, CILANTRO, ESPELETTE

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 & MOZZARELLA SALAD
- PESTO, BALSAMIC REDUCTION, PINE NUTS, PARMESAN PANKO

FRESH SEAFOOD

- CHICKEN FRIED LOBSTER
- TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

- CHESAPEAKE BAY STYLE CRAB CAKES
- CREAMY MUSTARD MAYONNAISE

- 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

- SSESAME SEARED #1 AHI TUNA
- WAKAME SALAD, PICKLED GINGER, WASABI, SOY CARAMEL

- STEAMED ATLANTIC RAZOR CLAMS
- WHITE WINE, BUTTER, GARLIC, SHALLOT, CHIVE, HEAVY CREAM, PERNOD

CHEF'S SPECIALTIES

- WHOLE 2.5# BAJA STRIPED BASS ANGRY
- TRIO OF CHILI'S, LOUIE DRESSING, SRIRACHA, GARLIC, BASIL

- PAN SEARED ALASKA HALIBUT
- BONIATO PUREE, HERICOT VERT, CARAMELIZED ONIONS, OVEN ROASTED HEIRLOOM GRAPE TOMATOES, MANGO-PAPAYA COULIS, MACADAMIA

- GRILLED 60 SOUTH CHILE SALMON
- FIRE ROASTED HEIRLOOM CHERRY TOMATOES, CRISPY SUNCHOKES, LEMON CHEVRE, MACADAMIA GREMOLATA

- CIOPPINO
- ATLANTIC RAZOR CLAMS, PACIFIC LITTLE NECK CLAMS, BAY SCALLOP, MEXICAN WHITE SHRIMP, ALASKAN HALIBUT, PEI MUSSELS, GRILLED SOURDOUGH

- FLORENTINE CRUSTED MEXICO MAHI MAHI
- CRAB, SHRIMP, SPINACH, TOMATO, PARMESAN CHEESE, LEMON BEURRE BLANC

- MISO GLAZED COD
- SAUTEED SUGAR SNAP PEAS, YUZU BUERRE BLANC, TOASTED SESAME SEEDS, GREEN ONION

- MACADAMIA CRUSTED CHILEAN SEA BASS
- ROASTED GARLIC MASHED POTATO, JUMBO ASPARAGUS, SPANISH PAPRIKA, ROASTED PINEAPPLE, PINEAPPLE BEURRE BLANC

- CULINARY TEAM
- EXECUTIVE CHEF - JOHN MEDALL
- 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
- 16 OZ. PRIME NY STRIP
- PAN ROASTED CHICKEN CHOP
- WAGYU FLAT IRON

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

- MASSACHUSETTS JUMBO SEA SCALLOPS
- 60 SOUTH CHILE SALMON
- COSTA RICA SWORDFISH
- CHILEAN SEA BASS
- WILD WAHOO
- ICELAND COD
- MEXICO WHITE BASS
- HAWAII OPAH
- ALASKA HALIBUT
- 1 1/4# & 2# LIVE MAINE LOBSTERS

ENRICHMENTS

- JUMBO SEA SCALLOPS
- DYNAMITE
- ROCK SHRIMP
- GRILLED SHRIMP
- BLACK & BLEU
- LOBSTER TAIL

SIDES

- TRUFFLE WHIPPED POTATOES
- GRILLED ASPARAGUS
- HASHED BROWNS
- A'LA OCEANAIRE — ADD
- CREAM CORN
- ROASTED BROCCOLI & HEIRLOOM CARROTS
- LEMON BUTTER, TOASTED WALNUT, PARMESAN BREADCRUMBS
- SAUTEED MUSHROOMS
- SHALLOTS, GARLIC BUTTER, WILTED ARUGULA
- HARICOTS VERTS
- CARAMELIZED ONIONS, GARLIC, WHITE WINE, RED PEPPER FLAKES
- 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.