

OYSTER BAR

- *TOTTEN INLET — WASHINGTON
- *RASPBERRY POINT — P.E.I.
- *SUNBERRY POINT — P.E.I.
- *OCEANAIRE SALTS — MASSACHUSETTS

- *WELLFLEET — MASSACHUSETTS
- *DUXBURY — MASSACHUSETTS
- *WILD GOOSE — RHODE ISLAND

- *BATTLE CREEK — VIRGINIA
- *SEA STONE — VIRGINIA
- *WAR SHORE — VIRGINIA
- *CANNON COVE — VIRGINIA

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

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

1 OZ. OSETRA CAVIAR

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

*SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
CHARRED TOMATO SALSA

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

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

STEAMED P.E.I. MUSSELS
ANDOUILLE, CHERRY TOMATOES, WHITE WINE

CHAR BROILED OCTOPUS
GREEN PAPAYA, JICAMA, CASHEWS, THAI BASIL, LIME

SPICY TEMPURA ROCK SHRIMP
DIABLO CHILI GLAZE, CILANTRO AIOLI

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE
GARNISHED WITH LOBSTER & CHIVES

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLUE CHEESE DRESSING

TOMATO & MOZZARELLA SALAD
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, BASIL

RED & GOLD BEET SALAD
GOAT CHEESE, WATERCRESS, WALNUTS, HONEY-GINGER 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

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

WHOLE ROASTED GREEK BRANZINO
MEDITERRANEAN VINAIGRETTE

CHEF'S SPECIALTIES

SEARED PANAMA MAHI MAHI
FINGERLING POTATOES, HARICOT VERTS, CHERRY TOMATOES
HOT BACON VINAIGRETTE

GRILLED SCOTTISH SALMON
CANTONESE VEGETABLES, UDON NOODLES, PASSION FRUIT-MISO

SEARED JUMBO MAINE SCALLOPS
MUSHROOM RISOTTO, GRILLED ASPARAGUS, SHORT RIB DEMI

SESAME SEARED AHI TUNA
WASABI, SOY, PICKLED GINGER, WAKAME SEAWEED SALAD

GRILLED ECUADOR SWORDFISH
PARMESAN POLENTA, SWISS CHARD, PANCETTA BUTTER

TRUE DOVER SOLE
À LA MEUNIÈRE

SEARED NEW ZEALAND BLUENOSE BASS
FRENCH GREEN LENTILS, HARICOT VERTS, SHIITAKE, ROASTED GARLIC AIOLI

CULINARY TEAM

EXECUTIVE CHEF - JOSEPH PASTORE
EXECUTIVE SOUS CHEF - MANUEL SOLANO
SOUS CHEF - GORDON FORESTER



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

22 OZ. BONE IN PRIME RIBEYE

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. PRIME NEW YORK STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

NEW ZEALAND BLUENOSE BASS

PANAMA MAHI MAHI

ECUADOR SWORDFISH

"MSC" CERTIFIED CHILE SEA BASS

SCOTTISH SALMON

JUMBO MAINE SCALLOPS

LIVE MAINE LOBSTER

ENRICHMENTS

ANGRY

LUMP BLUE CRAB

JUMBO AFRICA PRAWN

LUMP BLUE CRAB, CAPER "LOUIS"

5 OZ. CANADA LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
A'LA OCEANAIRE — ADD

LOBSTER MAC & CHEESE

SAUTÉED SPINACH

CREAM CORN

SAUTÉED BRUSSELS SPROUTS
BACON, ONIONS, CIDER VINEGAR REDUCTION

NUESKE'S SLAB BACON STEAK
WARM MAPLE GLAZE

SWEET POTATO FRIES
CINNAMON BUTTER

*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.