

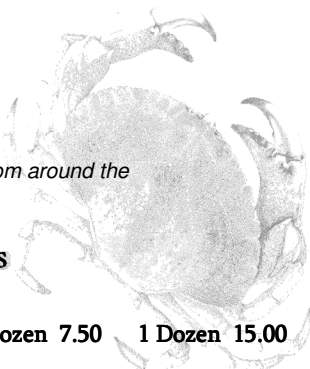
# Crab & Fin

Wednesday, July 31, 2013

Our Menus are printed daily to reflect the freshest seafood available. We are committed in offering only pristine & unique seafood from around the world coming from ecologically responsible fisheries who promote only sustainable seasonal or aqua-cultured varieties.

## Clams, Oysters & Raw Bar Selections

Champagne-cracked black pepper mignonette is served with all raw oysters



Live Cedar Creek Little Neck Clams	served chilled on the half shell or steamed with warm drawn butter	by the piece 1.25	Half Dozen 7.50	1 Dozen 15.00
Washington Hood Canals-	a deep cup firm oyster with a lettuce and lemon zest flavor, saltier taste and less sweet than traditional pacific oysters		Piece 2.75	1/2 Dozen 16.50
Prince Edward Island Passions-	medium to small sized, mild salinity with rich mineral flavors and a crisp clean finish		Piece 2.75	1/2 Dozen 16.50
New Hampshire Little Bays	- small in size with full meats, a medium salinity and a crisp sweet finish.		Piece 2.75	1/2 Dozen 16.50
Rhode Island East Beach Blondes-	earthy and savory tones presenting a slightly thin texture, mostly briny complimented by a mild sweetness		Piece 2.80	1/2 Dozen 16.80
Connecticut Blue Points-	medium to large size, cultivated in the wild in natural oyster beds, chock full of mildly salty, mouthwatering meats		Piece 2.75	1/2 Dozen 16.50

### Oyster Tasting

2 Washington Hood Canals,  
2 Rhode Island East Beach Blondes, 2 Connecticut Blue Points  
16.60

### Grand Oyster Tasting

3 Washington Hood Canals, 3 New Hampshire Little Bays,  
3 Rhode Island East Beach Blondes, 3 Connecticut Blue Points  
33.15

### Yellowfin Tuna Tartare

chili lime aioli, aji soy marinade,  
crispy filo, fresh guacamole  
14.50

### Petite Indulgence

½ lb. Alaskan Red King Crab,  
½ lb. Alaskan Snow Crab,  
3 Gulf Shrimp, 3 Clams, 3 Oysters  
60.00

### Grande Indulgence

1 lb. Alaskan Red King Crab,  
1 lb. Alaskan Snow Crab,  
6 Gulf Shrimp, 6 Clams, 6 Oysters  
120.00

### Yellowfin Tuna Tataki

sesame seed crusted & seared rare, pickled  
cucumber, wasabi, ginger & soy sauce  
14.50

### Raw Bar Wine Recommendation – 2011 Château du Poyet Muscadet Loire, France

\$8.00

## Starters & Apéritifs

Caesar Salad fresh romaine tossed with our housemade caesar dressing with croutons & anchovies 6.75 half order 4.75

Martha’s Vineyard Salad baby field greens, crumbled bleu cheese, toasted pine nuts, red onion & housemade raspberry maple vinaigrette 8.75

Charley’s Chowder a classic mediterranean fish chowder 5.25

New England Clam Chowder 6.95

Shrimp Bisque seasoned with tarragon & sherry 9.25

Gazpacho chilled tomato soup with crispy vegetables, sour cream and croutons 7.75  
add baby gulf shrimp 2.00

Shrimp Cocktail with cocktail sauce and lemon 12.00

Wild Cape Cod Mussels steamed with garlic butter and sherry 9.75

Baked Brie Almondine with toasted almonds, french bread and fresh fruit 9.50

Crispy Fried Oysters panko crusted and crispy fried with charred corn & roasted pepper salsa and chili-lime aioli 9.50

Portuguese Grilled Octopus cork braised with preserved lemon, oregano, capers, oven dried tomatoes, olive oil, grilled focaccia and petite greens 14.50

Calamari crispy fried and served with a sesame dipping sauce 8.50 Cajun Style 8.75

Crepes Aubergine two fresh eggplant crepes stuffed with cheeses and served over our tomato provençale sauce 8.75

Smoked Scottish Salmon with capers, onions, cream cheese and toast points 11.75

Caviar Sarasota Mote Marine Siberian Sturgeon or Israeli Galilee Osetra served with traditional condiments and toast points Tasting notes available upon request

## Entrées

Half-Pound Burger chargrilled and served with french fries 9.95

Fish Tacos blackened Mahi Mahi, cabbage, jalapeno crème & roasted corn and watermelon salsita served in soft corn tortillas 12.95

Shrimp “Po-Boy” cajun spice dusted & crispy fried baby gulf shrimp served with creole mustard sauce & french fries 10.50

Yellowfin Tuna Melt fresh Yellowfin Tuna salad on hearty wheat bread, cheddar cheese & beefsteak tomato served with housemade apple slaw 9.75

Chicken Salad Croissant chicken breast meat with toasted almonds, onions & raisins served on a croissant and served with housemade apple slaw 8.75

Crabcake Sandwich lump crabmeat broiled and served on a toasted english muffin with tomato and cheddar cheese, served with housemade apple slaw 14.00

Market Catch Sandwich Gulf Grouper, crispy fried & served with french fries 16.95

Italian Chicken Steak Sandwich Italian marinated chicken breast chargrilled with mozzarella cheese & basil aioli on a toasted housemade roll, served with french fries 8.75

Roasted Portobello Mushroom Sandwich marinated and served with caramelized onions, roasted tomato & spinach with garlic aioli on parmesan & herb crusted focaccia 8.95

Smoked Salmon & Brie Grilled Cheese served with apple slaw 12.00

Caesar Salad with chicken 9.75 with chilled gulf shrimp 14.50

Crab & Fin Cobb Salad crisp romaine lettuce tossed in a honey mustard dressing topped with applewood smoked bacon, bleu cheese, diced tomato, chopped egg and black olives with chicken 13.50 with baby gulf shrimp 16.50

Calamari Salad lightly poached calamari served chilled in a marinade of olive oil, garlic, capers and fresh herbs 10.50

Asian Chicken Salad baby greens tossed with a Thai peanut dressing, marinated vegetables and crispy noodles 11.95

Hearts of Romaine Wedge Salad with chilled grilled chicken breast, applewood smoked bacon, oven dried cherry tomatoes, pickled red onion, bleu cheese & aged balsamic drizzle 13.50

Taco Salad mixed baby field greens tossed with tex mex dressing, with grilled chicken, black olives, three cheeses, jalapeños, pico de gallo, sour cream & guacamole 11.75

White Clam Pasta sautéed with garlic, olive oil, tomatoes and tossed with housemade spaghettiini 12.50

Chicken & Artichoke Spaghettini chicken, artichoke hearts and black olives sautéed in a light garlic tomato provençale sauce over housemade spaghettiini 12.00

Shrimp Chimichanga shrimp, Monterey jack & cheddar cheese, baked in a soft flour tortilla topped with sour cream and guacamole 14.25

Nachos crispy corn chips with grilled chicken or shrimp, black olives, salsa, jalapeños, three cheeses, shredded lettuce, pico de gallo, sour cream & guacamole with chicken 9.50 with baby gulf shrimp 12.50

Chicken Gumbo sautéed chicken in hearty creole sauce infused with andouille sausage & okra served with rice pilaf 10.50

Gulf Grouper pan roasted, tomato caper butter, served with sautéed vegetables & rice pilaf 21.00

Scottish Salmon broiled, stone ground mustard vinaigrette, served with brocolinni & rice pilaf 21.00

Alaskan Red King Crab served chilled with warm drawn butter ½ lb. 26.00 1 lb. 52.00

Alaskan Opilio Snow Crab served chilled with warm drawn butter 1 cluster 14.00 2 clusters 28.00

For Parties of 6 or more, a gratuity of 18% will be added

\* Please let us know if you are allergic to any specific foods. We offer a large menu and make everything from scratch and are unable to list every ingredient in each dish

W h i t e   W i n e s   b y   t h e   g l a s s

<i>2011</i> Coastal Vines Chardonnay, California	\$6.50
<i>2011</i> Chalone Vineyards Chardonnay, Monterey	\$8.50
<i>2011</i> Coastal Vines Pinot Grigio, California	\$6.50
<i>2011</i> Bollini Pinot Grigio, Trentino, Italy	\$8.75
<i>2011</i> Coastal Vines Sauvignon Blanc, California	\$6.50
<i>2011</i> Kono Sauvignon Blanc, Marlborough	\$8.50
<i>2011</i> Château du Poyet Muscadet Loire, France	\$8.00
<i>2011</i> Coastal Vines White Zinfandel, California	\$6.00

S p a r k l i n g

Zonin Prosecco, Italy	<i>split</i>	\$7.75
Kenwood Sparkling, California	<i>split</i>	\$9.00
Piper Heidsieck Brut Champagne, France	<i>split</i>	\$19.50

W h i t e   W i n e s   b y   t h e   B o t t l e

<i>2011</i> Coastal Vines Chardonnay, California	\$24.00
<i>2011</i> Domaine de Bernier Chardonnay, Loire France	\$29.00
<i>2011</i> Chalone Vineyards Chardonnay, Monterey	\$34.00
<i>2011</i> Casale Del Giglio Chardonnay, Italy	\$36.00
<i>2011</i> Chamisal Unoaked Chardonnay, Central Coast	\$36.00
<i>2011</i> Lola Chardonnay, Sonoma	\$39.50
<i>2010</i> Steele <i>Cuvée</i> Chardonnay, California	\$40.00
<i>2010</i> Benziger Chardonnay, Carneros	\$49.95
<i>2010</i> Mer Soleil Chardonnay, Santa Lucia Highlands	\$56.00
<i>2011</i> Cakebread Chardonnay, Napa Valley	\$70.00
<i>2010</i> Chalk Hill Chardonnay, Napa Valley	\$79.00
<i>2010</i> Chablis, Vins Helene Perrot, France	\$39.00
<i>2010</i> Pouilly-Fuisse, Pierre Janny, France	\$56.00
<i>2011</i> Château du Poyet Muscadet Loire, France	\$32.00
<i>2011</i> Thomas Schmitt Riesling, Germany	\$32.00

R e d   W i n e s   b y   t h e   B o t t l e

<i>2012</i> Lattanzio Rosé of Pinot Noir , Sonoma	\$36.00
<i>2011</i> Cono Sur Pinot Noir, Chile	\$32.00
<i>2011</i> A to Z Pinot Noir, Oregon	\$39.00
<i>2009</i> Steele Pinot Noir, Carneros	\$42.00
<i>2008</i> Miura Pinot Noir, Monterey County	\$53.00
<i>2009</i> Lattanzio Pinot Noir W.E. Bottoms Vineyard, Russian River	\$64.00
<i>2011</i> Belle Glos <i>Clark &amp; Telephone</i> Pinot Noir, Santa Maria Valley	\$65.00
<i>2010</i> Penner Ash Pinot Noir, Willamette Valley Oregon	\$78.00
<i>2010</i> Sopenia Synthesis Malbec, Tupungato Mendoza	\$59.00
<i>2011</i> Luzon Monastrell/Syrah Blend, Jumilla Spain	\$29.00
<i>2009</i> Bula Red Blend, Montsant Spain	\$32.00
<i>2009</i> Bodegas Volver Tarima Hill Monstrell, Spain	\$34.00
<i>2010</i> Coastal Vines Merlot, California	\$28.00
<i>2010</i> Casale Del Giglio Merlot, Italy	\$36.00
<i>2010</i> Frog’s Leap Merlot, Rutherford Napa Valley	\$60.00
<i>2009</i> Nickel & Nickel Harris Vineyard Merlot, Napa Oakville	\$65.00
<i>2010</i> Coastal Vines Cabernet Sauvignon, California	\$28.00
<i>2009</i> Benziger Cabernet Sauvignon, Sonoma County	\$42.00
<i>2011</i> Molly Dooker Maitre D Cabernet Sauvignon, Australia	\$48.00

C h a m p a g n e   &   S p a r k l i n g s

Maschio Prosecco Sparkling, Italy	\$34.00
Oudinot Cuvée Brut Champagne, Epernay France	\$60.00
Oudinot Cuvée Rose Brut Champagne, Epernay France	\$69.00

P r o p r i e t o r ’ s   R e s e r v e

The following wines are allocated and may be limited in availability

<i>2011</i> Puligny-Montrachet, Paul Pernot, France	\$135.00
<i>2006</i> Villa Erbice Amarone, Mezzane Verona Itay	\$115.00
<i>2010</i> Joseph Phelps Cabernet Sauvignon, Napa Valley	\$105.00
<i>2008</i> Silver Oak Cabernet Sauvignon, Alexander Valley	\$115.00
<i>2010</i> Caymus Cabernet Sauvignon, Napa Valley	\$125.00
<i>2010</i> Caymus Cabernet Sauvignon Magnum, Napa Valley	\$260.00
<i>1999</i> Matanzas Creek Journey Merlot, Sonoma County	\$160.00
<i>2010</i> Sea Smoke Pinot Noir, Southing, Sta. Rita Hills	\$150.00

R e d   W i n e s   b y   t h e   g l a s s

<i>2010</i> Masciarelli Montepulciano D’Abruzzo, Italy	\$6.75
<i>2010</i> Coastal Vines Merlot, California	\$6.95
<i>2010</i> Coastal Vines Cabernet Sauvignon, California	\$6.95
<i>2011</i> Cono Sur Pinot Noir, Chile	\$8.00

S p e c i a l t y   W i n e s   b y   t h e   g l a s s

<i>2010</i> Mer Soleil Chardonnay, Santa Lucia Highlands	\$14.00
<i>2011</i> Conundrum, California White Table Wine by Caymus	\$9.75
<i>2009</i> Turnbull Cabernet Sauvignon, Napa Valley	\$16.00

<i>2011</i> Conundrum, California White Table Wine	\$39.00
<i>2009</i> Racchus Reserve White Wine, California White Table Wine	\$36.00
<i>2011</i> Coquena Torrontes, Argentina White Table Wine	\$38.00
<i>2011</i> Peitán Albariño, Spain	\$36.00
<i>2011</i> Coastal Vines Sauvignon Blanc, California	\$24.00
<i>2011</i> Kono Sauvignon Blanc, Marlborough	\$36.00
<i>2011</i> Benziger Sauvignon Blanc, Sonoma Valley	\$33.00
<i>2010</i> Chalk Hill Sauvignon Blanc, Napa Valley	\$46.00
<i>2011</i> Cakebread Sauvignon Blanc, Napa Valley	\$52.00
<i>2011</i> Domaine Daulny Clos de Chaudenay Sancerre, France	\$49.50
<i>2010</i> Coastal Vines Pinot Grigio, California	\$24.00
<i>2011</i> Bollini Pinot Grigio, Trentino, Italy	\$35.00
<i>2011</i> Casale Del Giglio Satrico Chardonnay/Sauvignon , Italy	\$36.00
<i>2011</i> King’s Estate Pinot Gris, Oregon	\$36.00

<i>2011</i> Justin Cabernet Sauvignon, Paso Robles	\$49.00
<i>2006</i> Collier Falls Cabernet Sauvignon, Dry Creek Valley	\$64.00
<i>2007</i> Hidden Ridge Cabernet Sauvignon, Sonoma	\$60.00
<i>2009</i> Turnbull Cabernet Sauvignon, Napa Valley	\$65.00
<i>2007</i> Collier Falls Zinfandel Dry Creek Valley	\$50.00
<i>2009</i> Santa Luz Gran Corte Cabernet/Syrah, Chile	\$46.00
<i>2007</i> Collier Falls Petite Sirah, Dry Creek Valley	\$60.00
<i>2008</i> Lattanzio Syrah Frederick Ranch, Sonoma Coast	\$59.00
<i>2006</i> Chateau Pipeau Saint Emilion, France	\$65.00
<i>2009</i> Chateau Siran Margaux, France	\$68.00
<i>2011</i> Cotes- Du-Rhone, Saint Cosme	\$34.00
<i>2009</i> Chateaneuf du Pape, Camille Cayran	\$65.00
<i>2009</i> Château Des Launes Cabernet/Syrah, Côtes De Provence	\$48.00
<i>2010</i> Masciarelli Montepulciano D’Abruzzo, Italy	\$27.00
<i>2009</i> Enzo Di Sette Rue Nero D’Avola, Sicilia Italy	\$29.00
<i>2009</i> Banfi Chianti Classico Riserva, DOCG Italy	\$36.50
<i>2009</i> Sant’ Antonio Valpolicella Superiore Ripasso , Italy	\$42.00
<i>2009</i> Capanna Rossi Di Montalcino	\$48.00
<i>2007</i> San Silvestro Barolo, DOCG Italy	\$50.00

Veuve Clicquot Brut Champagne, France	\$105.00
Taittinger Prestige Rosé Brut Champagne, France	\$120.00
2005 Louis Roederer Cristal Champagne, France	\$365.00



# Crab & Fin

Tuesday, July 30, 2013

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## Clams, Oysters & Raw Bar Selections

Champagne-cracked black pepper mignonette is served with all raw oysters

Live Cedar Creek Little Neck Clams	served chilled on the half shell or steamed with warm drawn butter	by the piece 1.25	Half Dozen 7.50	1 Dozen 15.00
Prince Edward Island Shiny Seas	— the cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish		Piece 2.75	1/2 Dozen 16.50
Prince Edward Island Passions-	medium to small sized, mild salinity with rich mineral flavors and a crisp clean finish		Piece 2.75	1/2 Dozen 16.50
New Hampshire Little Bays	- small in size with full meats, a medium salinity and a crisp sweet finish.		Piece 2.75	1/2 Dozen 16.50
Rhode Island East Beach Blondes-	earthy and savory tones presenting a slightly thin texture, mostly briny complimented by a mild sweetness		Piece 2.80	1/2 Dozen 16.80
Connecticut Blue Points-	medium to large size, cultivated in the wild in natural oyster beds, chock full of mildly salty, mouthwatering meats		Piece 2.75	1/2 Dozen 16.50

### Oyster Tasting

2 Prince Edward Island Shiny Seas,  
2 Rhode Island East Beach Blondes, 2 Connecticut Blue Points  
16.60

### Grand Oyster Tasting

3 Prince Edward Island Shiny Seas, 3 Prince Edward Island Passions,  
3 Rhode Island East Beach Blondes, 3 Connecticut Blue Points  
33.15

### Yellowfin Tuna Tartare

chili lime aioli, aji soy marinade,  
crispy filo, fresh guacamole  
14.50

### Petite Indulgence

½ lb. Alaskan Red King Crab,  
½ lb. Alaskan Snow Crab,  
5 Gulf Shrimp, 5 Clams, 5 Oysters  
75.00

### Grande Indulgence

1 lb. Alaskan Red King Crab,  
1 lb. Alaskan Snow Crab,  
10 Gulf Shrimp, 10 Clams, 10 Oysters  
150.00

### Yellowfin Tuna Tataki

sesame seed crusted & seared rare, pickled  
cucumber, wasabi, ginger & soy sauce  
14.50

Raw Bar Wine Recommendation — 2011 Château du Poyet Muscadet Loire, France

\$8.00

## Apéritifs & Starters

Wild Cape Cod Bay Mussels steamed with garlic butter and sherry 9.75

Gulf Grouper Cheeks panko crusted and crispy fried, brown butter whipped cauliflower,  
tomato marmalade and stone ground mustard vinaigrette 10.50

Calamari Salad lightly poached calamari served chilled in a marinade of olive oil, capers,  
garlic & fresh herbs 10.50

Baked Brie Almondine with toasted almonds, french bread and fresh fruit 9.50

Portuguese Grilled Octopus cork braised with preserved lemon, oregano, capers,  
oven dried tomatoes, olive oil, grilled focaccia and petite greens 14.50

Shrimp Cocktail with cocktail sauce and lemon 12.00

Calamari crispy fried and served with a sesame dipping sauce 8.50 cajun style 8.75

Crispy Fried Oysters panko crusted, crispy fried with charred corn-watermelon salsita,  
creamy grits and andouille cream 9.50

Smoked Scottish Salmon served with capers, onions, cream cheese and  
toast rounds 11.75

Lump Crab Cake broiled and served with ruie sauce 14.50

\*Crepes Aubergine two fresh eggplant crepes stuffed with cheeses, served with our tomato  
provençale sauce 8.75 \*single crepe served during early dining

Caviar Mote Marine Siberian Sturgeon or Israeli Galilee Osetra served with traditional  
condiments and toast points Tasting notes available upon request

## Soups & Salads

\*Gazpacho chilled tomato soup with crisp vegetables, sour cream and croutons 7.75  
add baby gulf shrimp 2.00

\*Charley’s Chowder a classic mediterranean fish chowder 5.25

New England Clam Chowder 6.95

Shrimp Bisque seasoned with tarragon & sherry 9.25

Braised Beet and Mandarin Orange Salad mesclun greens, candied walnuts, blue  
cheese crumbles served with a champagne-balsamic vinaigrette 9.95

Hearts of Romaine Wedge Salad applewood smoked bacon, oven dried cherry  
tomatoes, pickled red onion, bleu cheese & aged balsamic drizzle 10.95

\*Martha’s Vineyard Salad baby field greens, crumbled bleu cheese, toasted pine nuts,  
red onion, & housemade raspberry maple vinaigrette 8.75 \*petite salad served for early dining

Caesar Salad fresh romaine tossed with our housemade caesar dressing with croutons &  
anchovies 6.75 \*a half-order 4.75 with chicken 9.75 chilled shrimp 14.50

\*Asterisked items denote Early Dining starter options\*

## This Evening’s Offerings

Early Dining prices available inside from 5:00-5:45 pm daily. Not available outdoors.

Wild Alaskan Smoked Sockeye Salmon Ravioli organic smoked salmon, ricotta  
cheese, tomato-basil cream, crimini mushrooms & english peas 23.00 early dining 18.40

Frutti di Mare baby gulf shrimp, mussels & clams sautéed with fresh local tomatoes,  
garlic & olive oil tossed with housemade spaghettini 19.00 early dining 15.20

Shrimp Alfredo baby gulf shrimp sautéed with spinach, olive oil & garlic tossed in  
parmesan cream sauce with housemade fuscilli & pinenut gremolatta 24.00 early dining 19.20

Chicken & Artichoke Spaghettini chicken, artichoke hearts & black olives sautéed in  
a light tomato garlic sauce over housemade spaghettini 16.50 early dining 13.20

Grilled Portobello Mushroom caramelized onions, melted bleu cheese &  
roasted red pepper vinaigrette, artichoke flan, frizzled onions & garlic mashed potatoes 14.50

Half Pound Burger chargrilled and served with french fries 9.95

Shrimp Chimichanga shrimp, monterey jack & cheddar cheese, baked in a soft flour  
tortilla topped with guacamole & sour cream 14.25

Seafood Gumbo fresh fish, mussels & baby gulf shrimp in a hearty creole sauce infused  
with andouille sausage & okra served with rice pilaf 19.00 early dining 15.20

Shrimp Scampi chargrilled gulf shrimp with garlic, lemon and capers, served with  
applewood smoked bacon parmesan grits 26.00 early dining 20.80

Grilled Pork Porterhouse 16 oz. cut with sautéed napa cabbage, roasted red bliss  
potatoes and a ginger-tomato chutney 23.00 early dining 18.40

Coconut Crusted Chicken served with a rum-raisin glaze, rice pilaf and  
julienne vegetables 18.00 early dining 14.40

Steak Frites 8 oz. USDA Prime Sirloin Steak chargrilled and served with french fries &  
brocolinni 24.95 early dining 19.95

USDA Prime 14 oz. Ribeye Steak chargrilled with frizzled onions, brocolinni and  
roasted garlic mashed potatoes 42.00

Filet Mignon served with an artichoke flan, frizzled onions, roasted red pepper vinaigrette  
and garlic mashed potatoes Sterling Silver 5 oz. 26.00 8 oz. 38.50

## Featured Land & Sea Specialties

The following 4 combinations are served with roasted garlic mashed potatoes, brocolinni & creole hollandaise

5 oz. Filet Mignon & Gulf Shrimp Scampi 34.00 5 oz. Filet Mignon & Snow Crab 35.00

5 oz. Filet Mignon & Lump Crab Cake 39.00 5 oz. Filet Mignon & Half Lobster Tail 53.00

## Fin Fish, Crab & Crustaceans

Domestic Black Grouper pan roasted, cape cod mussels, zucchini “pasta”, puttanesca  
sauce & crispy artichokes hearts 32.00 early dining 25.60

Gulf Amberjack pan seared, Two Hearted Ale pearled barley, applewood smoked bacon  
brussels sprouts & sweet corn sauce 26.00 early dining 20.80

Gulf Yellowfin Tuna and Shrimp cast iron seared rare, sesame-ginger quinoa, miso  
soy glaze, baby bok choy & crispy bean thread noodles 30.00 early dining 24.00

Apalachicola Cobia sautéed, summer pea and basil risotto, carrot-bacon emulsion,  
haricot vert & lemon-almond gremolatta 28.00 early dining 22.40

Scottish Salmon chargrilled, tomato infused couscous, curry roasted cauliflower &  
andouille cream sauce 26.00 early dining 20.80

New Bedford Sea Scallops & Braised Beef Short Ribs pan seared,  
whipped vanilla parsnips, braised baby carrots, citrus-melon vinaigrette, frizzled onions &  
pickled watermelon 30.00 early dining 24.00

Lump Crab Cakes broiled, served with ruie sauce 29.00 early dining 23.20

16 oz. North Atlantic Lobster Tail broiled and served with warm drawn butter  
whole tail 55.00 half tail 27.50 crab stuffed 65.00

Fresh Baja Stone Crab Claws served chilled with Dijon mustard sauce  
½ lb. 20.00 1 lb. 40.00

Alaskan Opilio Snow Crab served chilled with warm drawn butter  
½ lb. 14.00 1 lb. 28.00

Alaskan Red King Crab served chilled with warm drawn butter  
½ lb. 26.00 1 lb. 52.00

For parties of 6 or more, a gratuity of 18% will be added

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