



APPETIZERS

SMOKED FRESH OYSTERS
Apple marmalade, mignonette

TARTARE
Yellowfin tuna, avocado, radish, micro greens

GRILLED OCTOPUS
Charred tender octopus, hummus & arugula salad

SOFTSHELL CRAB
Roasted red pepper coulis, baby greens

CALAMARI
Served golden with lemon aioli, marinara

LOBSTER MAC & CHEESE
Four cheese garlic butter crust, crustacean jus

SOUPS & SALADS

CORN & CRAB CHOWDER
Sweet corn, creamy leek, roasted garlic & thyme

CIOPPINO
Fisherman's stew, grilled garlic sourdough

CRABLOUIE
Lump crabmeat, baby shrimp, mixed greens

HOUSE SALAD
Crisp iceberg tossed with diced cucumber, tomatoes, red onion in a sherry vinaigrette

DESSERTS

TIRAMISÙ
The original!

CRÈME BRÛLÉE
Bourbon vanilla

PAVLOVA
Crisp meringue, light cream, fresh berries & mint

TROPICAL FRUIT
Seasonal fruit

ICE CREAM & SORBET
Daily selection

ENTREES

CATCH OF THE DAY
Grilled or pan-fried.
Asparagus, baby tomatoes, butternut cider beurre blanc

BBQ SHRIMPS & GRITS
New Orleans jumbo shrimp, smoky grits

BROILED LOBSTER TAIL
Asparagus risotto, melted butter

DOVER SOLE
Roasted brussels sprouts, garlic, parsley brown butter

COCKEREL
Boneless & grilled in a sweet garlic confit. Steak fries, herb aioli, roasted jus

BLACKANGUS NEW YORK STRIP, 14 oz
Cheesy onion rings, port wine jus

WINE BY THE GLASS

MATUA, SAUVIGNON BLANC
Marlborough-New Zealand

ROBERT MONDAVI, PRIVATE SELECTION
Chardonnay

ERRAZURIS, CARMÉNÈRE
Aconcagua-Chile

TERRAZAS DE LOS ANDES, MALBEC

GÉRARD BERTRAND, CÔTE DES ROSES
Languedoc-France

DOMAINE CHANDON, BRUT CLASSIC