

OYSTERS & RAW BAR

DOZEN HOUSE OYSTERS 1 dozen raw - cocktail sauce & horseradish	15
OYSTERS ROCKEFELLER 6 house oysters, spinach, shallots, pernod, parmesan cream stuffing	12
BLUE FISH MUSSELS tomatoes, garlic, shallots, white wine, cream, grilled ciabatta bread	12
CLASSIC SHRIMP COCKTAIL 6 large chilled shrimp, cocktail sauce, lemon	10

OYSTERS SAMPLER 6 house oysters, half bacon cheddar, half rockefeller	12
FRIED OYSTERS CASINO bacon, parmesan, green onions, garlic, shallot, fried oysters, butter sauce	12
BACON CHEDDAR STUFFED OYSTERS 6 house oysters stuffed with apple wood smoked bacon, white cheddar cheese & scallions	12

STARTERS

CRISPY FRIED GREEN TOMATOES roasted red pepper coulis, goat cheese crumbles	10
COCONUT FRIED SHRIMP house-made orange horseradish dipping sauce	12
LOUISIANA CRAB DIP crab, scallops, pepper jack cheese, parmesan, ciabatta toast points	12
TEMPURA CAULIFLOWER deep fried, spicy chili sauce, sesame seeds, scallions	10

HOUSE-MADE TUNA POKE BOWL poke sauce, scallion, sesame seeds, jasmine rice	13
SOCK IT TO ME SHRIMP tossed in our own thai spiced sauce	11
PAN SEARED CRAB CAKES 2 jumbo lump crab cakes, onion, peppers, celery, mayonnaise, beurre blanc	12

SOUPS & SALADS

CRAB BISQUE rich cream based soup laced with sherry & lots of crab meat 5 cup / 7 bowl	
SOUP DU JOUR made with fresh seasonal ingredients 5 cup / 7 bowl	
CAESAR SALAD romaine, caesar dressing, parmesan, croutons	6
HOUSE SALAD mixed greens, tomatoes, cucumbers, carrots, sunflower seeds, choice of dressing	6

FRIED OYSTER CAESAR SALAD romaine, caesar dressing, parmesan, croutons, corn meal fried oysters	12
ARUGULA & PEAR SALAD seasoned walnuts, dried cranberries, crumbled bleu cheese, orange miso dressing	9
GOAT CHEESE SALAD organic mixed greens with goat cheese medallion, house made balsamic vinaigrette	9

FRESH CATCH PREPARED YOUR WAY

RAINBOW TROUT	19
ATLANTIC COD	19
SALMON	22

SNAPPER	25
SWORDFISH	24
MAHI	22

PREPARATION STYLES

GRILLED house-made beurre blanc	
PAN SEARED LEMON CAPER white wine, lemon, capers	
PAN SEARED RAINBOW CURRY jasmine rice, stir fried vegetables, curry sauce	
GRILLED CUBAN MOJO lime-mojito sauce, cuban black beans, yucca fries GF	

PREMIUM PREPARATION STYLES

CRESCENT CITY SEARED crawfish, crabmeat, shrimp, tomato cream, jasmine rice	6
OLD BAY MIXED GRILL shrimp, scallops, berre blanche	6
HERB CRUSTED & JUMBO LUMP CRAB pan seared, white wine, house-made berre blanc	6
BLACKENED & JUMBO LUMP CRAB andouille sausage, red beans & rice	6

HOUSE SPECIALTIES

CRISPY FRIED SHRIMP simply the best, served with fries and cole slaw	25
SHRIMP & GRITS mushrooms, cajun spices, green onion, shrimp stock, stone ground grits GF	25
SEARED SCALLOPS & SHRIMP WHITE CHEDDAR MAC & CHEESE cavatappi pasta, asparagus, white truffle oil	29
HERB CRUSTED TUNA WITH SPICY PONZU fresh herbs, seared rare, jasmine rice, tempura asparagus	29
ASIAN TUNA sesame crusted, napa cabbage, carrots, cucumbers, edamame, grape tomatoes, red peppers, fried wonton strips, soy ginger vinaigrette	29

CHICKEN PICATTA pan seared, lemon, capers, garlic, white wine sauce, roasted vegetable farro	19
NEW YORK STEAK FRITES grilled 12oz New York steak sliced, sriracha steak sauce, french fries	27
MAINE LOBSTER RAVIOLI maine lobster ravioli, sautéed string vegetables, lobster sherry cream sauce, shredded parmesan cheese, seared shrimp	28
BLUE FISH SEAFOOD CIOPPINO shrimp, scallops, mussels, assorted fish, clams, tomato, seafood broth, garlic, onions, linguine, grilled ciabatta bread	30
CENTER CUT FILET grilled vegetables, bordelaise sauce	30

SIDES

MAC & CHEESE, SAUTÉED SPINACH, ASPARAGUS, RED BEANS & RICE, TURNIP SLAW, FRIES, FRESH VEGETABLES