

# OYSTER BAR

## RAW BAR

Selection of East & West Coast Oysters (Changes Daily)

Lemon, Cocktail Sauce or Mignonette

Half Dozen: \$16 Dozen: \$29

### Shrimp Cocktail

Wild Caught Shrimp, Cocktail & Dijon Sauce, Lemon

\$13

### Florida Stone Crab

Very Seasonal!

Market Price

### Seafood on Ice

Shrimp, Lobster, East & West Oysters, Littleneck Clams, Sauce trio

\$24pp

### Ahi Tuna Tacos

Spicy Aioli, Yuzu Guacamole, Pickled Chile

\$16

## STARTERS

### Calamari "Fries"

Sriracha Aioli, Sweet Soy, Crushed Peanuts, Chives

\$16

### Crab Cakes

Shaved Kale Slaw

\$14

### Poblano Corn Chowder

Charred Corn, Potatoes, Garlic Oil

\$ 9

### Fried Oysters & Pickles

Buttermilk Caper Sauce

\$13

### Pan Roasted P.E.I. Mussels

Onion, Fennel, Bacon, Beer, Grilled Rosemary Bread

\$17

### Black Garlic Caesar

Salad Shaved Parmesan, Old Bay Croutons

\$10

*Add Shrimp \$6 / Add Fried Oysters \$8 / Lump Crab \$12 / Maine Lobster \$15*

## CLASSIC PAN ROASTS

Shrimp \$19 / Crab \$21 / Lobster \$22 / All in \$24

## HOUSE SPECIALTIES

### San Francisco Style Cioppino

Shellfish, Seasonal Fish, Red Potatoes, Garlic Bread

\$25

### Shrimp Scampi

House Made Linguini, Garlic Bread Crumbs, Italian Parsley

\$19

### Rockin' Rice

Blue Crab, Kimchi, Bacon, Ginger, Sunny Up Egg

\$18

### Fried Oyster Po' Boy

Jalapeno Mayo, Iceberg lettuce, Tomato, Pickle

\$16

### Curried Coconut Seafood Stew

Jasmine Rice, Pickled Chile

\$23

### Fish & Chips

Loup De Mer, Malt Vinegar Aioli, Strong Cocktail Sauce

\$21

### Gumbo

Andouille Sausage, Free Range Chicken, Fried Okra, Rice

\$18

### Linguini & Clams

Garlic, White Wine, House Made Pasta, Crushed Red Chile

\$19

### Shrimp & Grits

New Orleans Style BBQ Shrimp, Sharp Cheddar & Andouille Sausage Grits

\$21

### Lobster Roll

Maine Lobster, Butter Toasted Roll, More Butter

\$22