

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