

OYSTER BAR

RAW BAR*

Selection of East & West Coast Oysters (Changes Daily)

Lemon, Cocktail Sauce or Mignonette

Half Dozen: \$16 Dozen: \$32

Shrimp Cocktail

Wild Caught Shrimp, Cocktail & Dijon Sauce, Lemon \$15

Seafood on Ice

Shrimp, Lobster, East & West Oysters, Littleneck Clams, Sauce trio \$26pp

Ahi Tuna Tacos

Spicy Aioli, Yuzu Guacamole, Pickled Chile \$14

Oyster Shooters

Cucumber Gin or Classic Spiced Tomato Vodka \$10

Crispy Rice Poppers

Ahi Tuna Poke, Unagi Sauce, Togarashi \$13

STARTERS

Calamari "Fries"

Sriracha Aioli, Sweet Soy, Crushed Peanuts, Chives \$16

Crab Cakes

Shaved Kale Slaw \$16

Poblano Corn Chowder

Charred Corn, Potatoes, Bacon, Garlic Oil \$ 9 \$ 5

Fried Oysters & Pickles

Buttermilk Caper Sauce \$14

Pan Roasted P.E.I. Mussels

Onion, Fennel, Bacon, Beer, Grilled Garlic Bread \$17

Black Garlic Caesar Salad*

Grated Parmesan, Old Bay Croutons \$10 \$ 6

Add Shrimp \$9 / Add Fried Oysters \$8 / Lump Crab \$12 / Maine Lobster \$15

CLASSIC PAN ROASTS

Tomato, Cream, Brandy, Creole

Shrimp \$21 / Crab \$23 / Lobster \$26 / All in \$28

HOUSE SPECIALTIES

San Francisco Style Cioppino

Shellfish, Seasonal Fish, Red Potatoes, Grilled Garlic Bread \$25

Shrimp Scampi

House Made Linguini, Garlic Bread Crumbs, Italian Parsley \$21

Fried Oyster Po' Boy

Jalapeno Mayo, Iceberg lettuce, Tomato, Pickle \$16

Fish & Chips

Loup De Mer, Malt Vinegar Aioli, Strong Cocktail Sauce \$24

Gumbo

Andouille Sausage, Free Range Chicken, Fried Okra, Rice \$19

Linguini & Clams

Garlic, White Wine, House Made Pasta, Crushed Red Chile \$20

Shrimp & Grits

New Orleans Style BBQ Shrimp, Sharp Cheddar & Andouille Sausage Grits \$21

Crab Louie Cobb Salad

Lump Crab, Asparagus, Boiled Egg, Tomato, Smoked Bacon, Louie Dressing \$21

Korean Fried Shrimp Bowl

Kim Chee, Cucumber, Green Onion, Ginger Carrots, Sriracha Sauce \$21

Shrimp & Crab Roll

Blue Crab, Wild Shrimp, Lemon, Fresh Herbs \$19