


RAW + CHILLED

- ICED OYSTERS*** horseradish, hot sauce, mignonette 4 ea
- SHRIMP COCKTAIL** cocktail & creole mustard sauce 20
- SNAPPER CEVICHE*** leche di tigre, avocado, red onion, black garlic, tostada  16
- SALMON CRUDO*** roasted tomato caper relish, lemon zest, olive oil, chive 14
- SMOKED MUSSELS ESCABECHE** sherry vinegar, calabrian chili, fennel, olives, rosemary 12
- KING CRAB** 1 lb, chilled with lemon vinaigrette & chive or warm with drawn butter MP
- TUNA POKE TOWER*** avocado, sesame, chili aioli, seaweed salad, sticky rice, furikake 20
- ROYAL SEAFOOD TOWER*** 12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche 110



SHARE PLATES

- SMOKED SALMON TARTINE** urfa crema, avocado, radish, pickled red onion 14
- PEI MUSSELS** salsa negra, chicharrón, crema, mexican oregano, scallion salsa verde, avocado, sourdough  20
- SHRIMP TOAST** sourdough, sweet soy, chili aioli, sesame, green onion 15
- SMOKED FISH SPREAD** everything spice, dill, pickled red onion, comeback crackers 14
- CRAB & CURRY BASMATI RICE** vadouvan curry, egg, cilantro, green onion 18
- MAC & CHEESE** mornay, potato crumble, smoked paprika, chive 14 add king crab +15
- CRISPY BRUSSELS SPROUTS** miso-chili sauce, almond 13
- CALAMARI** pickled red onion, aji aioli, cilantro 15
- BEIGNET STYLE HUSHPUPIES** sweet corn fritters, chive, jalapeño jam 10
- GRILLED SEAFOOD TOWER** 5 shrimp, 3 scallops, 1 lb mussels, 6 oysters, 1 1/2 lobster tails, tarragon butter, grilled sourdough 130

SOUP + SALAD

- THAI CLAM CHOWDER** bacon, potato, coconut milk, green curry, cilantro  10
- GOLDEN BEETS** goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12
- GRILLED CAESAR*** parmesan, soft egg, breadcrumb 13
- HARVEST SALAD** apricot, hazelnut, blue cheese, mint, date vinaigrette 12
- Salad adds herb chicken breast +9 / salmon* +11 / shrimp +11

HANDHELDS

- JALAPEÑO SALMON BURGER** tempura jalapeño, pickled red onion, sweet soy, everything cream cheese, fries  20 add smoked trout roe +4
- CHEESE BURGER*** bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard aioli, fries 18
- FRIED SNAPPER SANDWICH** pickle, lettuce, tomato, creole tartar sauce, fries 20
- BLACKENED FISH TACOS** salsa negra crema, avocado, slaw, calabrian vinaigrette, fries  19

SEAFOOD + MEAT

- ATLANTIC SALMON*** spice fried black rice, pickled asparagus, fennel pollen, turmeric aioli 27
- AHI TUNA*** ginger scallion noodles, mushrooms, charred green onion, yuzu, bonito 33
- BACON WRAPPED SHRIMP** jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade 29
- WALLEYE** hazelnut brown butter, fingerling potato, broccolini 35
- BLACKENED CATFISH** dirty rice, french green beans, creole beurre blanc, crawfish, tomato 27
- SEA SCALLOPS*** squid ink linguini, calabrian chili, coconut milk, sourdough gremolata, carrot ginger puree  47
- STRIPED BASS** farro succotash, salsa verde, radish, pickled red onion, parsley 36
- SOUTHERN FRIED SHRIMP** calabrian slaw, hushpuppies, fries, cocktail & tartar sauce 25
- LEMON & HERB TAGLIATELLE PASTA** smoked chili, white wine, butter, herbs, lemon, tomato 19
- add herb grilled chicken +7 / rock shrimp +9
- CENTER CUT FILET MIGNON*** (8 oz), broccolini, fingerling potato, herbed compound butter 52
- RIBEYE STEAK*** (14 oz) broccolini, fingerling potato, herbed compound butter 56
- MAKE ANY STEAK SURF + TURF lobster tail +30 / rock shrimp +15



SCAN for
CURRENT
SOURCING



SCAN FOR
oyster bar,
gluten sensitive,
& happy hour

