

RAW + CHILLED:

- ICED OYSTERS**,* horseradish, hot sauce, mignonette / 3.75 ea
- DRESSED OYSTERS**,* jalapeño shoyu, smoked trout roe / 5 ea
- SNAPPER CEVICHE**,* leche di tigre, avocado, red onion, black garlic, tostada (S) / 16
- SALMON CRUDO**,* roasted tomato caper relish, lemon zest, olive oil, chive / 14
- TUNA POKE TOWER**,* avocado, sesame, chili aioli, seaweed salad, sticky rice, furikake / 20
- SHRIMP COCKTAIL**, cocktail & creole mustard sauces / 20
- YELLOWTAIL PRESSED SUSHI**,* spicy yellowtail, avocado, jalapeño ponzu, green onion (S) / 17
- CRISPY RICE CAKE**,* tempura rice, spicy salmon, chili aioli, sweet soy, green onion (S) / 15
- KING CRAB**, 1/2 lb, chilled with lemon vinaigrette & chives or warm with drawn butter / MP

SHARE PLATES:

- GOLDEN BEETS**, goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette / 12
- SMOKED FISH DIP**,* everything spice, dill, pickled red onion, comeback crackers / 14
- CALAMARI**, pickled red onion, aji aioli, cilantro / 15
- PEI MUSSELS**, salsa negra, chicharrón, crema, mexican oregano, scallion salsa verde, avocado, sourdough (S) / 20
- OYSTERS AU GRATIN**, breadcrumb, horseradish, crème fraiche, parmesan, herbs / 25
- SHRIMP TOAST**, sourdough, sweet soy, chili aioli, sesame, green onion / 17

SOUP + SALAD:

- THAI CLAM CHOWDER**, bacon, potato, coconut milk, green curry, thai basil (S) / 10
- GRILLED CAESAR**,* parmesan, soft egg, breadcrumb / 13
- HARVEST SALAD**, apricot, hazelnut, blue cheese, mint, date vinaigrette / 12
- SHRIMP LOUIE**,* red onion, tomato, capers, soft egg, louie dressing / 26
- SALAD ADDS**, herb chicken breast 9 / salmon* 11 / shrimp 11

GRILLED:

- 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, yukon potato, broccolini / 35
- HALIBUT**,* french green beans, salsa verde, roasted tomato caper relish, crispy potato / 44
- CHEESE BURGER**,* bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard aioli, fries / 18

STEAKS:

<p><i>we serve aged</i> NIMAN RANCH BEEF</p> <hr/> <p>served with potato puree, herbed compound butter (<i>no modifications please</i>)</p> <p>CENTER CUT FILET MIGNON* (8 oz) / 52</p> <p>RIBEYE STEAK* (14 oz) / 56</p>	<p><i>make it</i> SURF & TURF</p> <hr/> <p>LOBSTER TAIL, tarragon butter / 30</p> <p>SEA SCALLOPS* / 20</p> <p>ROCK SHRIMP, white wine, butter, lemon / 15</p> <p>KING CRAB, in drawn butter / 30</p>
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SCAN for CURRENT SOURCING

SEAFOOD TOWERS

(no modifications please)

- PETITE*** 70
12 oysters, shrimp cocktail, salmon crudo
- GRAND*** 100
12 oysters, 4 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche
- ROYAL*** 110
12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, snapper ceviche
- GRILLED SEAFOOD TOWER*** 130
5 shrimp, 3 scallops, 1 lb mussels, 6 oysters, 1 1/2 lobster tails, tarragon butter, grilled sourdough

add **KING CRAB TO ANY TOWER** MP

SIDES TO SHARE

- CRAB & CURRY BASMATI RICE**,* vadouvan curry, egg, cilantro, green onion / 18
- CRISPY BRUSSELS SPROUTS**, miso-chili sauce, almond / 13
- MAC & CHEESE**, mornay, potato crumble, smoked paprika, chives / 14
add king crab +15
- CHARRED BROCCOLINI**, garlic, olive oil, calabrian chili, parsley / 12
- BEIGNET STYLE HUSHPUPIES**, sweet corn fritter, chives, jalapeño jam / 10
- ROASTED POTATOES**, lemon, parsley, chive, olive oil, sea salt / 10

PLANK PLATES:

- BLACKENED CATFISH**, dirty rice, french green beans, creole buerre blanc, crawfish, tomato / 27
- SEA SCALLOPS**,* squid ink linguini, calabrian chili, coconut milk, sourdough gremolata, carrot ginger puree (S) / 47
- SOUTHERN FRIED SHRIMP**, calabrian slaw, hushpuppies, fries, cocktail & tartar sauces / 25
- FRIED SNAPPER SANDWICH**, pickle, lettuce, tomato, creole tartar sauce, fries / 20
- BLACKENED FISH TACOS**, salsa negra crema, avocado, slaw, calabrian vinaigrette, fries (S) / 19
- LEMON & HERB TAGLIATELLE PASTA**, smoked chili, white wine, butter, herbs, lemon, tomato / 19
add herb grilled chicken +7 • rock shrimp +9

DAILY CATCH:

grilled or blackened, yukon potato, french green beans, and choice of salsa verde, romesco, or naked
(no modifications please)

- AHI TUNA*** 32
- ATLANTIC SALMON*** 26
- SEA SCALLOPS*** 46
- HALIBUT*** 43
- SHRIMP** 28
- SNAPPER** 29
- WALLEYE** 34

*Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness. (S) This dish can be spicy. Bones can happen in dishes with fish. We do not list all ingredients on our menus. Please notify server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or ingredients. 18% gratuity added to parties of 6 or more.