

# RAW + CHILLED

<b>SMOKED SALMON CROSTINI</b> . . . . .	12
cream cheese, pickled red onion, caper, dill, everything spice	
<b>BAJA SHRIMP CEVICHE*</b> . . . . .	14
cucumber, tomato, avocado, cilantro, red onion, macha chili crisp, plank hot sauce, tostadas	
<b>SIGNATURE CRUDO*</b> . . . . .	14
assortment of sushi-grade fish, lemon, olive oil, shallot, caper, sea salt, chive	
<b>PEEL &amp; EAT SHRIMP</b> . . . . .	14
easy peel, cocktail sauce, mustard aioli	
<b>CHILLED SEAFOOD PLATTER*</b> . . . . .	39
6 oysters, peel & eat shrimp, baja shrimp ceviche	

## STARTERS

<b>PARKER HOUSE ROLLS</b> (6 ea) . . . . .	8
everything spice, lemon & herb butter, sea salt, chive	
<b>BEIGNET STYLE HUSHPUPPIES</b> . . . . .	10
jalapeño jam, chive	
<b>BRUSSELS SPROUTS</b> . . . . .	11
ancho chili & honey glaze, pumpkin seed crunch, lime, cilantro	
<b>CRISPY RICE CAKE*</b> (5 pcs) . . . . .	14
topped with spicy yellowtail, serrano, cilantro & ponzu or spicy tuna, scallion & ponzu	
<b>FRIED OYSTERS</b> . . . . .	15
lettuce cups, chili & lime aioli, escabeche, plank hot sauce	
<b>PLANK TRUFFLE FRITES</b> . . . . .	12
parsley, pecorino, mustard aioli, aji verde sauce, ketchup	
<b>MARYLAND STYLE CRAB DIP</b> . . . . .	15
blue crab, jack cheese, old bay, roasted red pepper, plank hot sauce, focaccia	
<b>CALAMARI</b> . . . . .	14
artichoke, fennel, lemon, parsley, aji verde sauce	
<b>BROILED OYSTERS</b> (6 ea) . . . . .	17
lemon & herb butter, tamari, chive	
<b>LEMON &amp; GARLIC MUSSELS</b> . . . . .	17
white wine, chili, herb butter, roasted tomato, fennel, focaccia	

## SOUP + SALAD

<b>LOBSTER BISQUE</b>	<b>CURRY CLAM CHOWDER</b>
crème fraîche, sherry, tarragon, chive	thai-inspired green curry, potato, bacon,
12	cilantro 9

<b>WABI SABI GREENS</b> . . . . .	5 / 9
romaine, butter lettuce, radish, cucumber, carrot, scallion, nori crunch, wasabi & soy vinaigrette	
<b>BUTTER LETTUCE SALAD</b> . . . . .	6 / 11
candied walnuts, celery, apple, herbs, pecorino, champagne vinaigrette	
<b>CACIO E PEPE CAESAR*</b> . . . . .	6 / 11
romaine, kale, pecorino, focaccia crouton, cracked black pepper, chive	
<b>THE "OG" WEDGE</b> . . . . .	7 / 13
baby iceberg, scallion, roasted tomato, pickled red onion, bacon, blue cheese dressing & crumbles	

### Salad adds

herb chicken breast +7 / lemon & garlic shrimp +10 / blackened salmon skewer\* +11

## SANDWICHES

(Served with wabi sabi greens or plank fries)

<b>DIABLO CHICKEN MELT</b> . . . . .	15
blackened chicken breast, poblano pepper, pickled red onion, jack cheese, cilantro, chili & lime aioli	
<b>R&amp;D SMASH BURGER*</b> . . . . .	17
american cheese, pickle, onion, lettuce, mustard aioli	
<b>THE CRISPY FISH SANDWICH</b> . . . . .	16
pacific cod, lettuce, pickle, onion, tartar sauce	
<b>"NEARLY FAMOUS" LOBSTER &amp; SHRIMP ROLL</b> . . . . .	35
brown butter vinaigrette, chive	



PROVISIONS

ESTD 2013

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## SEAFOOD CLASSICS

**TACOS** (3 ea) cucumber pico de gallo, cilantro, chili & lime slaw, creamy avocado salsa

**GRILLED SHRIMP** . . . . . 19

**GRILLED MAHI MAHI** . . . . . 20

**FRIED OYSTER** . . . . . 25

**PACIFIC COD FISH & CHIPS** . . . . . 21

plank fries, dill cole slaw, tartar sauce, malt vinegar

**BLACKENED MISSISSIPPI CATFISH** . . . . . 25

dirty rice, green beans, roasted tomato, crawfish beurre blanc

**SHRIMP BROCHETTE** . . . . . 25

bacon-wrapped, stuffed with jalapeño & jack cheese, served with dirty rice, green beans, lemon & herb butter

### SOUTHERN FRIED SEAFOOD

served with dirty rice or plank fries, dill cole slaw, cocktail & tartar sauces

**CATFISH** 21

**SHRIMP** 22

**OYSTERS** 25

## SEAFOOD SPECIALTIES

**CRISPY WALLEYE PUTTANESCA** . . . . . 31

kale & pecorino polenta, tomato, olive, caper, fennel, chive

**FAROE ISLAND SALMON\*** . . . . . 28

herb roasted potato, spinach, roasted red pepper coulis, chive

**PEPITA AHI TUNA\*** . . . . . 33

grilled pineapple salsa, bucatini verde, pecorino, pumpkin seed crunch

**SHRIMP & LOBSTER PASTA SAUCE AMÉRICAINÉ** . . . . . 34

paccheri pasta, leek, crème fraîche, lobster & sherry sauce, parsley

**SCALLOP ORZO\*** . . . . . 36

saffron orzo risotto, charred red pepper, roasted tomato, herb pesto, chive

\*\*SIMPLY PREPARED SEAFOOD AVAILABLE. ASK SERVER FOR TODAY'S FEATURE.\*\*

## NOT SEAFOOD

**EGGPLANT BOLOGNESE** (can be made vegan) . . . . . 15

rigatoni, basil, pecorino, olive oil

**CHICKEN PICCATA & ANGEL HAIR PASTA** . . . . . 19

caper, spinach, lemon & white wine beurre blanc, parsley

**CENTER CUT BEEF FILLET\*** (8 oz) . . . . . 49

scallion mashed potato, broccolini with roasted red pepper, herb butter

## KIDS TACKLE BOXES

(Served with fries, carrot sticks and mandarin orange)

**CHICKEN STRIPS** . . . . . 10

served with ranch

**CHEESEBURGER** . . . . . 10

**FISH & CHIPS** . . . . . 12

served with tartar sauce

**BUTTERED NOODLES** . . . . . 9

**SALMON SKEWER\*** . . . . . 12

\*Items contain raw seafood, beef, or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food borne illness. 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. 20% gratuity added to parties of 6 or more.