## RAW + CHILLED

ICED OYSTERS* horseradish, hot sauce, mignonette 4 ea
SHRIMP COCKTAIL cocktail \& creole mustard sauce 21
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
ROYAL SEAFOOD TOWER* 12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche 110

## SHARE PLATES

CRAB \& CURRY BASMATI RICE vadouvan curry, egg, cilantro, green onion 18

## SOUP + SALAD

THAI CLAM CHOWDER bacon, potato, coconut milk, green curry, cilantro (5) 10
GOLDEN BEETS goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12
HARVEST SALAD apricot, hazelnut, blue cheese, mint, date vinaigrette 13
Salad adds herb chicken breast +9 / salmon ${ }^{*}+11 /$ shrimp +11

## SEAFOOD + MEAT

ATLANTIC SALMON* spice fried black rice, pickled asparagus, fennel pollen, turmeric aioli 27
BACON WRAPPED SHRIMP jalapeño, aged white cheddar, dirty grits, tomato, crawfish beurre blanc 29
REDFISH hazelnut brown butter, fingerling potato, broccolini 38
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 +39 / rock shrimp +15

## KIDS TACKLEBOXES:

(for kids 12 and under)
served with carrots sticks, ranch, fruit, yogurt and a snack
GRILLED SALMON / 14
GRILLED CHICIKEN BREAST / 13

## DESSERT

## CHOCOLATE TERRINE / 12

peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon
is


