



RAW + CHILLED

- ICED OYSTERS* horseradish, hot sauce, mignonette 4 ea
- SHRIMP COCKTAIL cocktail & creole mustard sauce 21
- REDFISH CEVICHE* leche di tigre, avocado, red onion, black garlic, tostada **S** 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**
- "ALL ABOARD" pick 3 or more above dishes and our chefs will create a custom tower from your selections
- 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 **S** 20
- SHRIMP TOAST sourdough, sweet soy, chili aioli, sesame, green onion 15
- SMOKED FISH SPREAD* everything spice, dill, pickled red onion, comeback crackers 15
- CRAB & CURRY BASMATI RICE vadouvan curry, egg, cilantro, green onion 18
- MAC & CHEESE mornay, potato crumble, smoked paprika, chive 14 *add king crab +20*
- CRISPY BRUSSELS SPROUTS miso-chili sauce, almond 13
- CALAMARI pickled red onion, aji aioli, cilantro 15
- BEIGNET STYLE HUSHPUPPIES 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 **S** 10
- GOLDEN BEETS goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12
- CAESAR* parmesan, soft egg, breadcrumb 13
- HARVEST SALAD apricot, hazelnut, blue cheese, mint, date vinaigrette 13
- 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 **S** 20 *add smoked trout roe +4*
- CHEESE BURGER* bacon-onion jam, raclette, pickle, lettuce, tomato, creole mustard aioli, fries 18
- FRIED REDFISH SANDWICH pickle, lettuce, tomato, creole tartar sauce, fries 20
- BLACKENED FISH TACOS salsa negra crema, avocado, slaw, calabrian vinaigrette, fries **S** 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 grits, tomato, crawfish beurre blanc 29
- REDFISH hazelnut brown butter, fingerling potato, broccolini 38
- SEA SCALLOPS* squid ink linguini, calabrian chili, coconut milk, sourdough gremolata, carrot ginger puree **S** 47
- FRIED FLOUNDER potato crusted, hushpuppies, fries, calabrian chili slaw, tartar sauce 24
- 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 +39 / rock shrimp +15*



SCAN for
CURRENT
SOURCING



SCAN FOR
oyster bar,
gluten sensitive,
& happy hour

