



### OYSTERS\*

<b>CONWAY ROYAL, P.E.I.</b> mild brine & sweet	3.9 ea
<b>MALPEQUE, P.E.I.</b> high brine & crisp	3.5 ea
<b>BLUE POINT, CT</b> high brine & full bodied	3.5 ea
<b>RAPPAHANNOCK, VA</b> buttery & sweet	3.5 ea

### CHILLED SEAFOOD PLATTER\*

6 oysters, shrimp cocktail, redfish ceviche 53

### TODAY'S SEAFOOD SELECTION

*served with market side and choice of sauce  
lemon beurre blanc / red chimichurri / hazelnut pesto*

<b>SCALLOPS</b>	40
<b>LOUP DE MER</b>	43
<b>HALIBUT</b>	42

### MARKET SIDE

<b>BROCCOLINI</b> garlic, chili, lemon, parsley	8
<b>FINGERLING POTATOES</b> parmesan crisp, chili aioli, chive	9
<b>MUSHROOM RISOTTO</b> brussels sprouts, parmesan, chive	10
<b>GREEN BEAN ALMANDINE</b> sherry gastrique, bacon, crispy shallot	10
<b>DIRTY GRITS</b> scallion, parmesan, olive oil	9

\*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.



# VIRTUAL SOMMELIER

NEED A DRINK TO GO WITH THAT?



SCAN FOR THE PERFECT  
WINE RECOMMENDATION