

OYSTER BAR

- *SUMMER LOVE — P.E.I.
- *BLACK POINT — P.E.I.
- *HONEYMOON — NEW BRUNSWICK

- *MER BLEUE — NEW BRUNSWICK
- *CHEBOOKTOOK — NEW BRUNSWICK

- *VILLAGE BAY — MASSACHUSETTS
- *WELLFLEET — MASSACHUSETTS
- *PATRIOT POINT — MASSACHUSETTS

JUMBO SHRIMP COCKTAIL

**CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

*CHEF SELECT OYSTERS

SNOW CRAB CLAWS COCKTAIL (5)

KING CRAB LEGS

*WILD CAUGHT PADDLEFISH CAVIAR

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

**SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
SPICY SAUCE DIABLO, SALSA VERDE, JALAPENO, FRIED LEMON

*ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

CRISPY ROCK SHRIMP TEMPURA
SPICY DIABLO GLAZE, AVOCADO AIOLI

STEAMED P.E.I. MUSSELS
TARRAGON, LEMON, BUTTER, WHITE WINE

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL SEAFOOD GUMBO
SHRIMP, CRAWFISH, CRAB CLAW, ANDOUILLE SAUSAGE

SEAFOOD CHOPPED SALAD
CRABMEAT, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLUE CHEESE DRESSING

BURRATA & HEIRLOOM TOMATO CAPRESE
BALSAMIC VINAIGRETTE, FRESH BASIL LEAVES

THAI CALAMARI SALAD
SWEET CHILI VINAIGRETTE, ASIAN SLAW

FRESH SEAFOOD

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

JUMBO SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER

PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER

STUFFED FLOUNDER FLORENTINE
LUMP CRAB, SHRIMP, SPINACH, CREAM CHEESE
TOMATO & CHIVE LEMON BEURRE BLANC

CHEF'S SPECIALTIES

WHOLE OVEN ROASTED DOVER SOLE
CAPER BROWN BUTTER

GRILLED COSTA RICA SWORDFISH
JUMBO LUMP CRAB RISOTTO, BEURRE BLANC

MACADAMIA CRUSTED PALACIOS, TEXAS REDFISH
SAUTEED FRISEE, LEMON BASIL VINAIGRETTE

GRILLED WILD ALASKA HALIBUT
BACON BRAISED BRUSSELS SPROUTS, SWEET CHIPOTLE AIOLI

SEARED PANAMA MAHI MAHI
CAJUN BUTTER POLENTA, MELTED BRIE CHEESE

GRILLED 16 OZ WILD ALASKA HALIBUT T-BONE
CAPER BEURRE BLANC

CULINARY TEAM
EXECUTIVE CHEF - CHRISTIAN STEWART
EXECUTIVE SOUS CHEF - J.P. SHANKS
SOUS CHEF - RYAN SIMPSON



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. 44 FARMS ALL NATURAL NY STRIP

22 OZ. 44 FARMS ALL NATURAL RIBEYE

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

JUMBO NEW BEDFORD SEA SCALLOPS

PALACIOS, TX REDFISH

BAY OF FUNDY SALMON

WILD PANAMA MAHI MAHI

WILD COSTA RICA SWORDFISH

WILD ALASKA HALIBUT

10 OZ WILD NEW ZEALAND BARRAMUNDI

LIVE MAINE LOBSTER 1-1/4#

ENRICHMENTS

GARLIC SAUTEED ROCK SHRIMP

"BLACK & BLEU"

"DYNAMITE"

5 OZ MAINE LOBSTER TAIL

GRILLED GULF SHRIMP

JUMBO NEW BEDFORD SEA SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS
A'LA OCEANAIRE — ADD

CREAMED CORN

CHARDONNAY ROASTED MUSHROOMS

PAN ROASTED SHISHITO PEPPERS

LOBSTER MAC & CHEESE
SMOKED APPLEWOOD BACON, SMOKED GOUDA, CHEDDAR, PARMESAN
BREADCRUMBS

BACON BRAISED NAPA CABBAGE
GRANA PADANO

STEAMED BROCCOLINI
GRANA PADANO

*Denotes items served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.