



OYSTERS

BLUE POINT – LONG ISLAND SOUND, CT
(SWEET AFTERTASTE THAT SPARKLES WITH SALINITY)

BEAVERTAIL – NARRAGANSETT BAY, RI
(BRINY FLAVOR WITH HINTS OF SWEETNESS)

SERVED WITH: COCKTAIL SAUCE / FLORIDA CITRUS / RED WINE MIGNONETTE

ALL OYSTERS ARE \$3

THE "RAW" BAR

1/2 LB KING CRAB LEGS -18-

1 LB LOBSTER COCKTAIL -19-

SHRIMP COCKTAIL -3EA-

TOP NECK CLAMS – NARRA BAY, RI -2 EA-

POKE OF THE MOMENT -15-
CUCUMBER / PLUM / GINGER / CURRY

SASHIMI OF THE MOMENT -10-
STICKY PURPLE RICE / DAIKON KIMCHI

A RAW BAR TASTING -49-

LOBSTER / POACHED SHRIMP / CLAMS / OYSTERS

STARTERS

MAINE MUSSELS -13-

ANCHOR STEAM / LEMON / HERBS

BURRATA -12-

HEIRLOOM TOMATO / COUNTRY HAM / CIABATTA / BLOOD ORANGE

SMOKED IDAHO TROUT DIP -11-

LEMON / CRÈME FRAÎCHE / HERBS

CARROT BISQUE -8-

CARDAMON / ROCK SHRIMP / SHRIMP TOAST

MELON SALAD -10--

COUNTRY HAM / WATERCRESS / RED FRILLED MUSTARD GREENS / WHITE BALSAMIC

GRILLED OCTOPUS -13-

GARLIC AIOLI / CONCORD GRAPE / SLAB BACON

SUMMER SALAD -11-

CUCUMBER / FIGS / MIZUNA / CHERRY-WOOD SMOKED PECANS

FRIED OYSTERS -8-

PADRON PEPPER / PEACH / BEER-MUSTARD

SHRIMP BEIGNETS -9-

SPICY PEANUT SAUCE / CILANTRO / COCONUT

MAIN COURSE

IDAHO RIVER TROUT -24-

PATTY PAN SQUASH / BABY EGGPLANT / SWEET PEPPERS / ROASTED TOMATO VINAIGRETTE

WHOLE BRONZINI -27-

ORANGE THYME JAM / CHARRED TOMATO

ROASTED YARDBIRD -23-

MUSHROOM – CHICKEN FRICASSEE / GOAT CHEESE / PINENUTS

SCOTTISH SALMON -28-

MUSTARD CRUST / KALE DAIKON KIMCHI / CITRUS BUTTER

WEST FLORIDA GROUPER -29--

HEIRLOOM TOMATO / PEACH / BLUEBERRIES

FILET OF BEEF -39-

DUCK FAT FRIED POTATOES / BABY CARROTS / RED WINE REDUCTION

NORTHEASTERN FLUKE -28-

POACHED OYSTERS / LEMON / GRILLED MUSHROOMS / SHERRY VINEGAR

CENTER-CUT RIBEYE -40-

WILD MUSHROOMS / BOK CHOY / BLACK GARLIC

EAST FLORIDA SWORDFISH -35-

BACON / ENGLISH PEAS / MUSHROOMS / PRESERVED MEYER LEMON

MAINE MUSSELS -25-

ANCHOR STEAM / LEMON / HERBS

SCALLOPS AND CLAMS -28-

BRUSSEL SPROUTS / GRILLED BACON / MARBLED POTATOES / ALMOND BUTTER

SIDE ITEMS

VEGETABLE TEMPURA -8-

HOT SAUCE / LEMON

SQUASH & CORN CREAM GRATIN -7-

SEA SALT / BASIL

DEVEILED EGGS -5-

PICKLED PEPPERS / ESPELETTE

ROASTED RAINBOW CARROTS -

8-

TARRAGON / SEA SALT

DUCK FAT SCENTED FINGERLING POTATOES -6-

THYME / GARLIC

BABY BOK CHOY -6-

ORANGE SCENTED OLIVE OIL

CHARRED PADRON & BABY BELL PEPPERS -8-

OLIVE OIL / SEA SALT

