



# OYSTER BAR

- \*BEAUSOLEIL — P.E.I.
- \*BOOMAMOTO — CAPE COD
- \*CALM COVE — WASHINGTON
- \*DUXBURY — MASSACHUSETTS

- \*EAGLE ROCK — WASHINGTON
- \*NISQUALLY — WASHINGTON
- \*TOTTEN INLET — WASHINGTON

JUMBO SHRIMP COCKTAIL

COLOSSAL CRABMEAT COCKTAIL

KING CRAB LEGS

**~ THE RAW BAR ~**

**GRAND SHELLFISH TOWER A LA CARTE MKT**

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

MAINE | 1/4 LB LOBSTER COCKTAIL

\*CALVISIUS OSCIETRA CLASSIC RUSSIAN STURGEON CAVIAR

SNOW CRAB COCKTAIL CLAWS

KING CRAB BROILER CLAW

## APPETIZERS

- SHRIMP & GRITS  
CAJUN BUTTER SAUCE
- \*SPICY TUNA POKE  
CRISPY WONTONS, WASABI EMULSION
- CHESAPEAKE BAY STYLE CRAB CAKE  
CREAMY MUSTARD MAYONNAISE
- BUTTERMILK FRIED CALAMARI  
MARINARA SAUCE, BASIL PESTO AIOLI
- ESCARGOTS BOURGUIGNONNE  
BURGUNDY BUTTER AND PUFF PASTRY
- NEW ENGLAND CLAM CHOWDER
- GRILLED OYSTERS ROCK  
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN
- CRISPY TEMPURA ROCK SHRIMP  
DIABLO GLAZE, AVOCADO AIOLI, GREEN ONION
- INDIANA EARTHLINK FARMS  
TOMATO & MOZZARELLA SALAD  
FRESH BASIL, BALSAMIC VINAIGRETTE, BASIL OIL

## SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

- \*MAINE DIVER SCALLOPS
- \*NORTH PACIFIC SABLEFISH
- \*WILD ALASKA HALIBUT
- \*HAWAII AHI TUNA
- \*PACIFICO FARM MEXICO STRIPED BASS
- \*WILD ALASKA KETA SALMON
- \*NORTH PACIFIC COD
- LIVE COLD WATER MAINE LOBSTER

## SIDES

- GRILLED ASPARAGUS
- HASHED BROWNS  
A'LA OCEANAIRE — ADD
- NUESKE'S BACON STEAK
- PARMESAN ROSEMARY TRUFFLE FRIES
- CREAM CORN
- LOBSTER MAC & CHEESE
- HERB ROASTED REDSKIN POTATOES
- IN ACCORDANCE WITH OUR VALUES, OUR CHEFS SELECT ONLY  
ULTRA-FRESH, TOP OF THE CATCH AND SUSTAINABLE SEAFOOD  
AVAILABLE AND USE LOCAL INGREDIENTS WHEREVER POSSIBLE

CULINARY TEAM  
EXECUTIVE CHEF - ADAM WALDRIP  
EXECUTIVE SOUS CHEF - MARCY BRECKENRIDGE

## CHEF'S SPECIALTIES

- TWIN NEW ENGLAND LOBSTER ROLLS  
SESAME SEED FINGER ROLL, FRENCH FRIES
- THE "S.S" COBB SALAD  
GRILLED SHRIMP, SCALLOPS
- BELGIAN WHEAT ALE BEER BATTER FISH & CHIPS  
TARTAR SAUCE, FRENCH FRIES
- LOBSTER GRILLED CHEESE  
SWISS CHEESE, FONTINA CHEESE, MILD CHEDDAR CHEESE
- TEMPURA FRIED COD SANDWICH  
LETTUCE, TOMATO, LOUIE DRESSING, FRENCH FRIES
- SEAFOOD CHOPPED SALAD  
CRAB, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE
- ACHIOTE SPICED FISH TACOS  
ROASTED CORN SALSA, CHILI-LIME MAYO, COTIJA CHEESE, MICRO CILANTRO

CHESAPEAKE BAY STYLE CRABCAKES  
CREAMY MUSTARD MAYONNAISE

\*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.