

raw bar

Littleneck Clams* • 2.60 each
Cherrystone Clams* • 2.60 each
Baltimore Shrimp 1/2 Lb • 15.50
Shrimp Cocktail • 4.40 each
Chilled ½ Lobster • 16
Old Bay Crab Cocktail • 15.50
Tuna Tartare Lettuce Cups • 10
Scallop & Mango Ceviche • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
Old Bay Crab Cocktail
2 Tuna Tartare
Calamari Salad
Scallop Ceviche

Hi-Rise of Raw Bar • 76
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
Old Bay Crab Cocktail
4 Tuna Tartare
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 137.50
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
Old Bay Crab Cocktail
6 Tuna Tartare
Calamari Salad
Scallop Ceviche

Valentine's Day Pre-Fixe \$99 per person

Appetizer

Beet & Buratta Salad *gf

Roasted beets, pickled onion, frisee, watercress, pistachios, quince vinaigrette

Grilled Chilli Lime Jumbo Shrimp 3 each *gf

Drunken tomatillo salsa, tostones, salsa verde aioli

Coconut Curried Lobster Bisque or Classic Clam Chowder

Fried Calamari

Watercress, radicchio, miso tahini, kimchee remoulade

Lump Crab Cake

Meyer lemon aioli, lemon dressed greens, crispy capers

Classic Caesar Salad *gf

Romaine, garlic croutons, parmesan

Crudo Trio *gf

Salmon, scallop, tuna, trout roe, tobiko caviar, avocado, miso tahini, aji amarillo

Entree

Lobster Pan Roast *gf

Porcini and local mushroom risotto, vanilla bourbon cream, pink peppercorns

Kumquat Glazed Duck Breast *gf

Kimchee fried rice, duck confit, bok choy, grande marnier duck jus

Grilled Salmon or Tuna *gf

Truffle soy butter, purple sweet potato, swiss chard, herb salad, crispy shallots

12 oz New York Steak & Jumbo Shrimp *gf

Creamy mashed potatoes, roasted asparagus, red wine demi-glace, scampi sauce

Chilean Sea Bass *gf

Hazelnut & roasted beet vinaigrette, delicata & butternut squash, grains, pickled onion

Scallops A la Plancha

Mustard spaetzle, grapes, kale, cauliflower puree, pickled onion

Seafood Paella *gf

Clams, calamari, chicken, chorizo, scallop, shrimp, mussels

Dessert

Key Lime Tart

Graham cracker crust, whipped cream, coconut

Chocolate Mousse Cake *gf

Chocolate ganache, strawberry coulis

Assorted Box of Chocolates *gf

Dark chocolate covered strawberries & chocolate truffles

Crème Brulee Napoleon

Strawberry, crispy phyllo pastry, pistachio

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

No Substitutions

*gf item is gluten free or can be gluten free

fish