



OYSTERS*

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| GOLDBLOCK VA , sweet and salt | 3.50 ea |
| BLUE POINT VA , slightly briny, mild flavor | 3.75 ea |
| RUDOLPH RESERVE VA , sweet, vegetal notes | 3.75 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*

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| FLOUNDER | 22 |
| RAINBOW TROUT | 32 |
| MAHI MAHI | 27 |

MARKET SIDE

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| BROCCOLINI garlic, chili, lemon, parsley | 8 |
| FINGERLING POTATOES parmesan crisp, chili aioli, chive | 9 |
| MUSHROOM RISOTTO brussels sprouts, parmesan, chive | 10 |
| GREEN BEAN ALMANDINE sherry gastrique, bacon, crispy shallot | 10 |

*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