



### OYSTERS\*

<b>GOLDILOCK VA</b> , sweet and salt	3.50 ea
<b>BLUE POINT VA</b> , slightly briny, mild flavor	3.75 ea
<b>MALPEQUE PEI</b> , rich, briny, fruit-like finish	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*

<b>FLOUNDER</b>	22
<b>RAINBOW TROUT</b>	32
<b>MAHI MAHI</b>	27

### MARKET SIDE

<b>BROCCOLINI</b> garlic, chili, lemon, parsley	8
<b>FINGERLING POTATOES</b> parmesan crisp, chili aioli, chive	9
<b>MUSHROOM RISOTTO</b> brussels sprouts, parmesan, chive	10
<b>GREEN BEAN ALMANDINE</b> 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