



Our gluten sensitive menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten sensitive items may come in contact with products containing gluten.

RAW + CHILLED

SIGNATURE CRUDO*	14
PEEL & EAT SHRIMP	14

STARTERS

BROILED OYSTERS (6 ea) . . lemon & herb butter, tamari, chive

SOUP + SALAD

LOBSTER BISQUE

crème fraîche, sherry, tarragon, chive 12

CURRY CLAM CHOWDER

thai-inspired green curry, potato, bacon, cilantro 9

WABI SABI GREENS
BUTTER LETTUCE SALAD
THE "OG" WEDGE
Salad adds herb chicken breast +7 / Jemon & garlis shrimp +10 / blackened salmon skewer* +11

herb chicken breast +7 / lemon & garlic shrimp +10 / blackened salmon skewer* +11

SEAFOOD CLASSICS

TACOS (3 ea) cucumber pico de gallo, cilantro, chili & lime slaw, creamy avocado salsa

GRILLED SHRIMP . . . 19

green beans, lemon & herb butter

GRILLED MAHI MAHI . . . 20

BLACKENED MISSISSIPPI CATFISH dirty rice, green beans, roasted tomato, crawfish beurre blanc SHRIMP BROCHETTE

bacon-wrapped, stuffed with jalapeño & jack cheese, served with dirty rice,

SEAFOOD SPECIALTIES

FAROE ISLAND SALMON* herb roasted potato, spinach, roasted red pepper coulis, chive

SIMPLY PREPARED SEAFOOD AVAILABLE.

NOT SEAFOOD

CENTER CUT BEEF FILLET* (8 oz) 49 scallion mashed potato, broccolini with roasted red pepper, herb butter

*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. We do not list all ingredients on our menus. Please notify server of any food allergies before ordering. We are not responsible for an individual's allergic reaction to our food or ingredients. 20% gratuity added to parties of 6 or more.