



FROM THE CLAW BAR

SHRIMP COCKTAIL 28

WHOLE MAINE LOBSTER 59

✿ **SASHIMI SCALLOPS 26**
wakame, sweet chili sauce, pickled red onion

SNOW CRAB MKT

✿ CLAW BAR TOWERS

CLAW BAR FOR ONE 49

3 shrimp, 3 oysters, snow crab, smoked fish dip, pickles,
trio of sauces, crackers

LOW RISE 135

6 shrimp, 6 oysters, snow crab, 1/2 Maine lobster,
3 raw scallops, smoked fish dip, pickles,
trio of sauces, crackers

HIGH RISE 215

12 shrimp, 12 oysters, snow crab, 6 raw scallops,
whole Maine lobster, smoked fish dip,
pickles, pimento cheese, trio of sauces, crackers

✿ OYSTERS, GLORIOUS OYSTERS!

CHILLED EAST COAST OYSTERS 1/2 28, DZ 46
mignonette & cocktail sauce

CRISPY FRIED OYSTERS 24
half dozen premium fried oysters, bayou remoulade

ROASTED OYSTERS ALCIATORE 27
spinach, smoked bacon, pernod, citrus beurre blanc

HOMEMADE CORNBREAD 12

chili honey butter
add pimento cheese brûlée 5



STARTERS

LOBSTER & CRAB "POTHOLES" 29
lemon-garlic chili crunch butter, puff pastry

THE SOUTHERN COLLECTION 22
pimento cheese, bread & butter pickles, smoked fish dip

CRISPY CALAMARI & ROCK SHRIMP 26
pickled fresno, tempura jalapeños, citrus soy aioli,
green tobiko

PEPPERED ATLANTIC SALMON 25
whipped dill cream cheese, capers, red onion,
toasted sourdough

✿ **TUNA STACK 24**
crispy rice, avocado, arugula, scallion, cucumber, tuna,
kimchi sauce

CARROT GAZPACHO 15
summer carrots, pepitas, coconut milk, ginger-mint pesto

SALADS

THE SAVOY SALAD 19
butter crunch lettuce, grilled corn, avocado,
heirloom tomato, pickled red onion, feta,
poblano ranch, fresh herbs, cornbread croutons

STREET CORN CAESAR 19
spiced pepitas, romaine, cilantro, blistered corn,
cotija cheese, chipotle-caesar dressing

THE SEA BLT 32
chilled lobster, shrimp, & crab salad, fried green tomatoes,
smoked bacon, roasted corn, wild arugula, &
smoked tomato vinaigrette

IMMOKALEE WATERMELON SALAD 20
feta, mint, shaved sweet onion, pistachios,
champagne vinaigrette

TOMATO CARPACCIO 21
heirloom tomatoes, micro basil, shaved red onion, burrata,
balsamic glaze

✿ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SPECIALTIES

✿ **MISO-SEARED FAROE ISLAND SALMON 42**
Crispy Japanese rice cake, carrots, pickled cucumbers,
citrus-soy butter

CRAB-CRUSTED GULF GROUPE 61
smashed fingerlings, broccolini, stone ground mustard butter

OVEN-ROASTED TRIGGERFISH 59
lightly breaded and stuffed with lobster, crab & shrimp,
togarashi pineapple butter sauce,
farm vegetables, & herby shrimp rice

SEARED DIVER SCALLOPS & PORK BELLY 49
cauliflower, brown butter potatoes, citrus butter

CAROLINA MOUNTAIN TROUT PICATTA 43
snow crab, crushed smoked almonds, farm vegetables,
herby shrimp rice, citrus caper butter

SEAFOOD MIXED GRILL 58
stuffed shrimp, snow crab topped local fish, baked oysters,
herby shrimp rice

ROASTED HALF CHICKEN 41
duck fat potatoes, cauliflower, creole mustard jus

✿ **PRIME USDA FILET 65**
farm vegetables, twice-baked potato soufflé,
red wine peppercorn demi

CRAB CAKE FRITES 40
east coast spiced and served with crispy house herb fries
or sweet potato gaufrettes & bayou remoulade

ROASTED LOBSTER TAILS 61
butter-roasted cold water twin tails & fresh herbs
served with crispy house herb fries
or sweet potato gaufrettes

"OLD SCHOOL" BAKED STUFFED SHRIMP 41
lobster, crab, shrimp, herbs, Old Bay citrus butter,
farm vegetables

VISITING FISH MP
grilled, blackened, or oven roasted & served with
seasonal vegetables & starch
Sauce Choices: Béarnaise, Thai Chimichurri,
Togarashi Pineapple Butter