

DINNER



RAW BAR

SMOKED NORTH GA TROUT SPREAD - \$15

crudite vegetables | toasted butter crackers

TUNA TARTARE - \$19

finely chopped fresh tuna, avocado, nori, marinated cucumber, soy, gochujang, toasted sesame, crispy rice paper

Seacuterie Board* \$24

CHEFS SELECTION

Charcuterie style board of tinned, pickled & smoked seafood. Pickled shrimp & lobster, marinated mussels, Spanish tinned seafood, smoked salmon, trout & andouille, olives, capers, marcona almonds, crudite

East Coast Oysters* \$3

BULLSEYE, VA BLUEPOINT, CT ROARING POINT, MD

SHOOTING POINT SALTS, VA MERASHEEN, PEI BOOMAMOTO, MA

ISLAND CREEK, MA WELFLEET, MA CHURCH CREEK CORKS, VA

Gulf Coast Oysters* \$3

INDIAN RIVER, FL MURDER POINT, AL

West Coast Oysters* \$3.5

MOON ROCK, CA HAMA HAMA, WA KUMAMOTO, WA

Chilled Shellfish

ALASKAN KING CRAB (½ LB.) - MKT

JUMBO SHRIMP COCKTAIL - \$18

MAINE CHIX LOBSTER COCKTAIL - \$28

COLOSSAL LUMP BLUE CRAB COCKTAIL - \$26

CONSUMER ADVISORY:

* THESE ITEMS MAY BE COOKED TO ORDER OR SERVED RAW OR UNDER COOKED.

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

APPETIZERS

HUSH PUPS & HONEY BUTTER - \$6

BAKED CHEESY CRAB DIP - \$18

toasted Butter Crackers

CHARGRILLED OYSTERS - \$18

Lemon | Garlic | Parmesan

PEEL & EAT BRUNSWICK SHRIMP ½ POUND - \$16

Drawn Butter | Cocktail Sauce

STEAMED MUSSELS - \$17

Shaved Fennel | Tomato | Sauv. Blanc | Grilled bread

NEW ENGLAND CLAM CHOWDER - \$8

Smoked Pork Belly | Fingerling Potato

MIKEY MIKE'S FAMOUS GUMBO - \$8

shrimp | crab | andouille | steamed rice

SALADS

ARTISAN FIELD GREENS SALAD - \$9

strawberry, craisins, spiced pecans, crumble goat cheese, balsamic vinaigrette

TUNA TATAKE SALAD* - \$19

Arugula, napa, mango, toasted sesame, chili crunch, ginger vinaigrette and crispy wontons

BLACKENED SHRIMP COBB SALAD - \$19

roasted corn, farm egg, avocado, smoked bacon, heirloom tomato, blue cheese, yuzu buttermilk dressing

HANDHELD

RAW BAR SIGNATURE LOBSTER ROLL - \$34

Fresh Maine Lobster on a grilled brioche roll
chilled lobster salad | Old Bay-chive aioli | bibb lettuce or
warm lobster in drawn butter | Old Bay | bibb lettuce

BLACKENED GROUPER SANDWICH - \$28

Toasted pain de mie roll | LTO | Caper Tartar

LOUISIANA PO' BOY - \$19

Cajun Remoulade | bibb Lettuce | Tomato | House Made Pickles

* Shrimp, Oyster, or Catch *

FISH TACO - \$19

Seasonal catch | Cilantro Aioli | Pickled Cabbage | Fresno peppers

DINNER PLATES

BROILED MARKET PLATTER - MKT

Shrimp | Scallops | Lobster | Catch | Garlic Butter | Dirty Rice | French Beans

LOW COUNTRY SHRIMP BOIL - \$24

Sweet Corn | Fingerling Potatoes | Smoked Sausage | Butter | Cocktail

JUMBO LUMP CRAB CAKES - \$38

whipped yukon gold potatoes | sautéed spinach | caper tartar

BUCATINI AMATRICIANA - \$32

seared sea scallops | fresh pasta | panchetta tomato sauce | buratta | basil

STEAMED WHOLE MAINE LOBSTER - \$34

drawn butter | grilled zucchini | smashed fingerling pots

CAROLINA BLACK GROUPER - \$34

lemon-caper beurre blanc | whipped potatoes | grilled asparagus

BLACKENED REDFISH - \$29

creole sauce | dirty rice | French beans

BAY OF FUNDY SALMON - \$29

ginger vinnaigrette | jasmine rice | snappeas

BEER BATTERED FISH N' CHIPS - \$27

New England Cod, house cut fries, malt vinegar & caper tartar

SOUTHERN STYLE FRY BASKET
(CHOICE OF 1,2 OR 3) - \$23 / \$29 / \$34

buttermilk fried salt & pepper Shrimp, Oysters or Cod
spicy cocktail | caper tartar | crispy fries

CHOPHOUSE FILET * - \$66

whipped yukon gold potato | blistered asparagus

SIGNATURE STEAK FRITES *

served with au poivre brandy sauce & crispy house cut fries		
manhattan steak	filet of ribeye	filet mignon
\$45	\$59	\$69

*Our kitchen handles milk, eggs, wheat, peanuts, treenuts, soy, fish and shellfish. Please inform your server of any allergies

20% Gratuity Added to Parties of Six or More