

DINNER



RAW BAR

Crudo Plates* \$19

TUNA TARTARE

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

TUNA TATAKI

seared rare tuna, avocado, toasted sesame-chili crunch

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 CHEEBOOKTOOK, CN ROARING POINT, MD

SHOOTING POINT SALTS, VA SAVAGE BLONDE, CN BOOMAMOTO, MA

ISLAND CREEK, MA WELLFLEET, 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 - \$24

20% Gratuity Added to Parties of Six or More

APPETIZERS

HUSH PUPS & HONEY BUTTER - \$6

BAKED CHEESY CRAB DIP - \$18

toasted Butter Crackers

COLD SMOKED SALMON FICELLE - \$17

toasted skinny baguette | Boursin cheese | pickled onion

CHARGRILLED OYSTERS - \$18

Lemon | Garlic | Parmesan

PEEL & EAT BRUNSWICK SHRIMP ½ POUND - \$15

Drawn Butter | Cocktail Sauce

STEAMED MUSSELS - \$16

Shaved Fennel | Tomato | Sauv. Blanc | Grilled bread

SMOKED NORTH GA TROUT SPREAD - \$15

crudite vegetables | toasted butter crackers

NEW ENGLAND CLAM CHOWDER - \$8

Smoked Pork Belly | Fingerling Potato

MIKEY MIKE'S FAMOUS GUMBO - \$8

shrimp | crab | andouille | steamed rice

ENTRÉE SALADS

ARTISAN FIELD GREENS SALAD - \$9

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

TUNA TARTARE SALAD* - \$16

Arugula, Mango, Toasted Sesame, Ginger Vinaigrette and Crispy Wontons

BLACKENED SHRIMP COBB SALAD - \$18

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

FRESH MARKET SEAFOOD

choice of market seafood (grilled, broiled or blackened) with a seasonal side

BAY OF FUNDY SALMON* \$27

CAROLINA BLACK GROUPER \$29

RED FISH \$29

WHOLE MAINE LOBSTER \$32

side options: Side Salad | Soup | French Beans | Broccolini | Asparagus
Grilled vegetables | Whipped Potato | Dirty Rice | House Frites

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

HANDHELD

Served with old bay chips, house cut fries, side salad or cup of soup

BLACKENED GROUPER SANDWICH - \$26

Toasted Brioche | LTO | Caper Tartar

LOUISIANA PO' BOY - \$19

Cajun Remoulade | bibb Lettuce | Tomato | House Made Pickles

* Shrimp, Chicken, Oyster, or Catch *

FISH TACO - \$19

Seasonal catch | Cilantro Aioli | Pickled Cabbage | Fresno peppers

RAW BAR SIGNATURE LOBSTER ROLL - \$32

Fresh Maine Lobster on a grilled brioche roll

chilled - lobster salad | Old Bay aioli | bibb lettuce or

warm - in drawn butter | Old Bay | bibb lettuce

DINNER PLATES

LOW COUNTRY SHRIMP BOIL - \$24

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

JUMBO LUMP CRAB CAKES - \$38

whipped yukon gold potatoes | french beans | caper tartar

SOUTHERN FISH N' CHIPS - \$25

lowcountry flounder, beer battered, house cut fries, malt vinegar & caper tartar

BUCATINI AMATRICIANA - \$32

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

CRISPY BRUNSWICK SHRIMP - \$23

buttermilk fried salt & pepper shrimp | spicy cocktail | caper tartar | crispy fries

BROILED MARKET PLATTER - MKT

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

CHOPHOUSE FILET * - \$62

whipped yukon gold potato | blistered asparagus

STEAK FRITES * - \$39

peppered Manhattan steak, au poivre sauce, house cut fries

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.