

LUNCH



APPETIZERS

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

RAW BAR

Seacuterie Board* \$26

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

Crudo Plate* \$19

TUNA TATAKI

seared rare tuna, avocado, toasted sesame-chili crunch

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

Atomic cocktail sauce, mignonette, horseradish,
housemade hot-sauce, lemon and butter crackers

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.

20% Gratuity Added to Parties of Six or More

*Prices on our menu reflect our CASH price.

Our regular price includes a 3.5 % Non-Cash adjustment.*

HANDHELD

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

BLACKENED GROUPER SANDWICH - \$28

Toasted Brioche | Caper Tartar

LOUISIANA PO' BOY - \$19

Cajun Remoulade | bibb Lettuce | Tomato | House Made Pickles

* Shrimp, Chicken, Oyster, or Catch *

LOBSTER ROLL - \$28

Maine Lobster | aioli | bibb lettuce | butter grilled New England Bun

served hot or cold

FISH TACO - \$19

Seasonal catch | Cilantro Aioli | Pickled Cabbage | Fresno peppers

MAC'S "OFF THE MENU" BURGER - \$19

twin patty's, melty cheese, brioche, bibb lettuce, tomato, homemade pickle and special sauce

LUNCH PLATES

Center of the plate entrées paired with complimenting sides

LUNCH JUMBO LUMP CRAB CAKE - \$29

whipped yukon gold potatoes | french beans | caper tartar

GRILLED CHICKEN BUCATINI AMATRICIANA - \$16

fresh pasta | pancetta tomato sauce | Buratta | fresh basil

CRISPY BRUNSWICK SHRIMP - \$23

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

6OZ FILET MIGNON* - \$38

whipped potato & asparagus

LUNCH STEAK FRITES* - \$26

peppered manhattan steak | au poivre sauce | house frites

FRESH MARKET SEAFOOD

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

BAY OF FUNDY SALMON* \$28

CAROLINA BLACK GROUPER \$36

RED FISH \$32

WHOLE MAINE LOBSTER \$35

Choice of:

Side Salad | Soup | French Beans | Broccolini | Asparagus

Grilled vegetables | Whipped Potato | Dirty Rice | House Frites