

LUNCH

APPETIZERS

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

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

SALADS

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

HUMMUS BOWL - \$15
homemade hummus, artisan field greens, greek olives, heirloom tomatoes,
cucumber, capers, lemon-herb vinaigrette, grilled pita (add grilled chicken \$4)

CHILLED LOBSTER SALAD - \$34
lobster claw & knuckled, chopped celery, lemon-caper dressing, bibb lettuce

20% Gratuity Added to Parties of Six or More

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*

TUNA TARTARE - \$19
finely chopped fresh tuna, avocado, nori, marinated cucumber, soy, gochujang,
toasted sesame, crispy rice paper

East Coast Oysters* \$3

BULLSEYE, VA BLUEPOINT, CT ROARING POINT, MD

SHOOTING POINT SALTS, VA MERASHEEN, PEI 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 - \$26

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.

HANDHELD

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

BLACKENED GROUPEY 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 *

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

FISH TACO - \$19

Seasonal catch | Cilantro Aioli | Pickled Cabbage | Fresno peppers

LUNCH PLATES

LUNCH JUMBO LUMP CRAB CAKE - \$29
whipped yukon gold potatoes | sautéed spinach | caper tartar

BAY OF FUNDY SALMON - \$29
ginger vinnaigrette | jasmine rice | snappeas

BLACKENED REDFISH - \$29
creole sauce | dirty rice | French beans

CAROLINA BLACK GROUPEY - \$34
lemon-caper beurre blanc | whipped potatoes | grilled asparagus

GRILLED CHICKEN BUCATINI AMATRICIANA - \$19
fresh pasta | pancetta tomato sauce | Buratta | fresh basil

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

6OZ FILET MIGNON* - \$38
whipped potato & asparagus

LUNCH STEAK FRITES* - \$26
6oz Steak Frites, Au Poivre sauce, house cut frites

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