



APPETIZERS

HUSH PUPS & HONEY BUTTER - \$6

BAKED CHEESY CRAB DIP - \$16  
toasted Butter Crackers

COLD SMOKED SALMON FICELLE - \$15  
toasted skinny baguette, whipped cream 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 | Sourdough

SMOKED NORTH GA TROUT SPREAD - \$14  
crudite vegetables | toasted butter crackers

NEW ENGLAND CLAM CHOWDER - \$8  
Smoked Pork Belly | Fingerling Potato

MIKEY MIKE'S FAMOUS GUMBO - \$8  
shrimp, oyster, crab, steamed rice

ENTRÉE SALADS

ARTISAN FIELD GREENS SALAD - \$9  
anjou pear, raisin, spiced pecans, crumble goat cheese, shallot 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\* \$15

TUNA CRUDO  
sliced yellowfin tuna, avocado, toasted sesame-chili crunch

SALMON TARTARE  
chopped salmon, avocado, cucumber, tobiko, crispy wonton

East Coast Oysters\* \$3

BEAUSOLEIL, CN CHEEBOOKTOOK, CN ROARING POINT, MD

MALPEQUE, CN SAVAGE BLONDE, CN PINK MOON, PEI

KATAMA BAY, MA WELLFLEET, MA BAYSHORE, MD

Gulf Coast Oysters\* \$3

INDIAN RIVER, FL MURDER POINT, AL

West Coast Oysters\* \$3.5

OLYMPIA, WA KUMAMOTO, WA

Chilled Shellfish

ALASKAN KING CRAB (½ LB.) - MKT

JUMBO SHRIMP COCKTAIL - \$16

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.

\*Prices on our menu reflect our CASH price.  
Our regular price includes a 3.5 % Non-Cash adjustment.\*  
\*20% Gratuity Added to Parties of Six or More\*

HANDHELD

Served with old bay chips, house cut fries, side salad or cup of soup  
BLACKENED GROUPER SANDWICH - \$19  
Toasted Brioche | Caper Tartar | Lto

LOUISIANA PO' BOY - \$17  
Cajun Remoulade | bibb Lettuce | Tomato | House Made Pickles  
\* Shrimp, Chicken, Oyster, Catch \*

LOBSTER ROLL - \$26  
Maine Lobster, old bay aioli, bibb lettuce, butter grilled New England Bun

FISH TACO - \$18  
Seasonal Catch | Cilantro Aioli | Pickled Cabbage | Jalapeno

DINNER PLATES

Center of the plate entrées paired with complimenting sides

LOW COUNTRY SHRIMP BOIL - \$28  
Sweet Corn | Fingerling Potatoes | Smoked Sausage | Butter | Cocktail

JUMBO LUMP CRAB CAKES - \$34  
whipped yukon gold potatoes | french beans | caper tartar

BUCATINI AMATRICIANA - \$32  
seared sea scallops | fresh pasta | panchetta tomato sauce | buratta | basil

CRISPY BRUNSWICK SHRIMP - \$21  
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 - \$57  
whipped yukon gold potato | blistered asparagus

STEAK FRITES \* - \$ 42  
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\* \$26 CAROLINA BLACK GROUPER \$34

MAHI MAHI \$29 WHOLE MAINE LOBSTER \$35

Choice of:  
Side Salad | Soup | Rainbow Swiss Chard | French Beans | Broccolini | Asparagus  
Grilled vegetables | Whipped Potato | Dirty Rice | House Frites