

Happy Mother's Day!

RAW BAR & OYSTERS

BLUE POINT OYSTERS* 18
cabernet mignonette & cocktail

OYSTERS ROCKEFELLER 19
spinach, pernod & bacon stuffing

OYSTERS IMPERIAL 24
baked with blue crab & gruyere cream

SHRIMP COCKTAIL 17
bloody mary cocktail sauce

OYSTER SAMPLER* AQ
four pairs of boutique oysters

CHILLED LOBSTER TAIL 25
dijon aioli & cocktail sauce

GRAND SEAFOOD TOWER*

★ blue point oysters, gulf shrimp cocktail, maine lobster tails, ★
colossal lump crab, smoked maine mussels, accoutrements
95 / 175

APPETIZERS

LOBSTER DEVEILED EGGS 15
maine lobster, black truffle

HERB CRUSTED CALAMARI 18
garlic aioli, pickled peppers, lemon

CRAB CAKE 23
cabbage & carrot slaw, honey mustard

BEEF CARPACCIO* 19
parmesan, lemon aioli, truffle relish

MAINE BLUE MUSSELS* 16
chorizo, sofrito, garlic, white wine

TUNA TARTARE* 21
avocado, chili soy dressing, crispy wontons

GRILLED OCTOPUS 19
shaved radish, herb salad, citrus aioli

SOUPS & SALADS

LOBSTER BISQUE 14
maine lobster, crème fraiche, sherry,
fresh herbs

ROASTED TOMATO BISQUE 12
gorgonzola, sour dough croutons

LOCAL GREENS 12
feta, cherry tomato, maple roasted almonds,
honey lemon chardonnay dressing

CAESAR 13
baby gem romaine, parmesan,
garlic bread crumbs

TITANIC WEDGE 14
hickory bacon, boiled egg, red onion,
creamy roquefort or 1,000 island

BABY ARUGULA 14
honeycrisp apple, walnuts,
radish, buttermilk blue cheese,
tarragon balsamic vinaigrette

RACHEL KOLIS - GENERAL MANAGER



JIM SHAUGHNESSY - EXECUTIVE CHEF

20% service charge will be added to your final bill

**there is an increased risk of foodborne illness when consuming raw or undercooked meats or seafood
not all ingredients are listed please alert your server to any food allergies*

HOUSE SPECIALTIES

NAGS HEAD GROUPER* 55
pan roasted, lobster mashed potatoes,
garlic spinach, chive velouté

GULF OF MAINE SALMON* 35
sautéed, butternut squash risotto,
haricot vert, citrus glaze, chive oil

NEW BEDFORD SCALLOPS* 48
seared, parsnip puree, crispy brussels sprouts,
truffle vinaigrette

CHILEAN SEA BASS* 54
roasted cauliflower, swiss chard, pine nuts,
golden raisins, creole shrimp cream

MY BLUE POINT HEAVEN* 68
maine lobster, seared scallops, gulf shrimp,
asparagus, lobster mashed potatoes

CRAB CAKE ENTREE* 45
herb roasted potatoes, cabbage & carrot slaw,
honey mustard sauce

LOBSTER BOLOGNESE 38
chopped maine lobster, penne pasta, spinach,
parmesan, brandy lobster cream

ROASTED HALF CHICKEN 32
bell & evans chicken, broccoli, mashed potatoes,
balsamic onion jam, vidalia chicken jus

SIMPLY FRESH SEAFOOD*

the freshest seafood, simply prepared

GRILLED ATLANTIC SALMON* 28
vermouth cream

PAN ROASTED GROUPER* 45
extra virgin olive oil

BLACKENED SWORDFISH* 32
cajun cream sauce

SHRIMP & SCALLOP SAUTÉ* 37
lemon beurre blanc

JUMBO MAINE LOBSTER TAIL* 55
warm butter sauce

HAND-CUT STEAKS*

certified angus beef®

CENTER CUT FILET MIGNON* 8 oz 56

USDA PRIME NY STRIP* 14 oz 68

DELMONICO RIBEYE* 16 oz 59

CHEF'S CUT OF THE DAY AQ

FILET OSCAR* 59

filet mignon, lump blue crab,
asparagus, bearnaise

SURF & TURF* 65 / 89

filet mignon, maine lobster tail

ENHANCEMENTS

OSCAR STYLE 15

SEARED SCALLOPS* 23

MAINE LOBSTER TAIL* 25

GARLIC SHRIMP SCAMPI* 14

PEPPERCORN CRUSTED AU POIVRE 7

BLACKENED WITH BLUE CHEESE 6

CABERNET DEMI GLACE 5

TRUFFLE BUTTER 5

SIDES 11

CRISPY BRUSSELS SPROUTS
ginger sweet chili glaze

STEAMED ASPARAGUS
sauce béarnaise

CHORIZO FINGERLING HASH
caramelized peppers & onions

GARLIC MASHED POTATOES
cultured butter, confit garlic

WILD MUSHROOMS
shallot, thyme, sherry

ROASTED CAULIFLOWER
golden raisins, pine nuts, swiss chard

★ LOBSTER MASHED POTATOES 18 ★ BLUE CRAB MAC 'N CHEESE 16 ★

we do not guarantee the quality of steak ordered medium well or above