

Happy Mother's Day!

starters

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| Blue Point Oysters* half or full dozen, mignonette, cocktail sauce | 18 / 32 |
| Jumbo Gulf Shrimp Cocktail five or ten, bloody mary cocktail sauce | 16 / 28 |
| Colossal Lump Crab Cocktail honey dijon & bloody mary cocktail sauce | 22 |
| Rhode Island Calamari cornmeal fried, creole remoulade, scallions..... | 17 |
| Fried Green Tomatoes arugula, feta, pickled peppers, buttermilk green goddess..... | 13 |
| Escargot garlic herb butter, warm sourdough | 14 |

Chilled Seafood Platter blue point oysters, shrimp cocktail, colossal lump crab cocktail 49

soup & salad

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| Lobster Bisque chopped maine lobster, crème fraîche | 13 |
| Mixed Greens aged jack cheese, cucumber, pickled onion, sunflower, honey thyme vinaigrette | 11 |
| Wedge Caesar shaved parmesan, kalamata olives, garlic breadcrumbs..... | 12 |
| Baby Arugula candied walnuts, apple, red dragon cheddar, radish, bourbon vinaigrette..... | 13 |

premium hand-cut steaks



Certified Angus Beef

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| Filet Mignon* 8oz..... | 56 | Chef's Cut of the Day* | MP |
| New York Strip Steak* 14oz..... | 52 | Ohio Wagyu Sirloin* 8oz..... | 39 |
| Delmonico Ribeye* 16oz..... | 59 | <i>all steaks served with mashed potatoes & asparagus</i> | |

additions

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| Oscar Style lump crab, bearnaise..... | 14 | Maine Lobster Tail 6oz | 24 |
| Mushroom & Onion Smother | 7 | Black & Blue creole spice & blue cheese..... | 6 |

chris maloy general manager

eric wright executive chef

house specialties

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|---|----|
| Kingfish Trio* lobster tail, scallops, shrimp, lobster mashed potatoes, asparagus | 59 |
| Florida Grouper* pecan crusted, sweet corn succotash, chorizo dirty rice, piquillo pepper sauce | 42 |
| Gulf of Maine Salmon* creamy cauliflower rice, broccolini, sherry roasted red pepper vinaigrette | 34 |
| Herb Crusted Walleye* butternut squash spatzel, spinach, wild mushrooms, almond cream | 36 |
| Maryland Crab Cake warm sweet potato salad with bacon, green beans, dijon mustard aioli..... | 29 |
| Pasta Newburg chopped maine lobster, gulf shrimp, mushrooms, spinach, brandy lobster cream..... | 35 |
| New Bedford Scallops* brussels sprouts, smoked parsnip puree, balsamic glaze | 47 |
| Knife & Fork Fried Chicken* mashed potatoes, green beans, black pepper cream gravy | 25 |
| Filet Diane* twin filet medallions, smashed fingerlings, mushrooms, cognac dijon demi glace..... | 39 |
| Surf & Turf* maine lobster tail, filet mignon, mashed potatoes, asparagus, lemon beurre blanc..... | 65 |

simply prepared seafood

served with green beans, mashed potatoes & lemon butter

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| Pan Roasted Grouper* Fort Myers, Florida | 39 |
| Blackened Walleye* Port Stanley, Ontario | 36 |
| Grilled Salmon* Machiasport, Maine | 32 |
| Shrimp & Scallop Sauté* Dulac, Louisiana & New Bedford, Massachusetts..... | 39 |
| Twin Lobster Tails Hancock, Maine | 59 |

sides to share

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| Lobster Mashed Potatoes 14 chopped maine lobster, chives | Wild Mushrooms, Grits & Greens10 braised kale greens, truffle oil |
| Butternut Squash Spatzel 11 baby spinach, mushrooms | Warm Sweet Potato Salad8 applewood smoked bacon vinaigrette |
| Brussels Sprouts11 crispy pancetta, balsamic glaze | Roasted Broccolini8 basil pesto, grated parmesan |

WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED WELL DONE

NOT ALL INGREDIENTS ARE LISTED, PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

*THERE IS AN INCREASED DANGER OF FOODBORNE ILLNESS WHEN CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD. KF 4.21.26