

## WILDFISH OYSTER BAR

MARKET OYSTERS	HALF DOZEN, ON ICE WITH COCKTAIL AND MIGNONETTE SAUCES* MKT
CHILLED HALIBUT CRUDO	THINLY SLICED WITH MICRO HERBS, CITRUS VINAIGRETTE, TOASTED SESAME SEEDS* 15
CHILLED GULF SHRIMP	COCKTAIL STYLE WITH ATOMIC HORSERADISH AND SPICY MUSTARD* 15
SHELLFISH TOWER	1 MAINE LOBSTER, 8 SHRIMP, 8 OYSTERS, JUMBO LUMP CRAB* MKT
HAWAIIAN YELLOWTAIL SASHIMI	CILANTRO, RED CHILES AND PONZU* 16
TARTARE OF PACIFIC AHI TUNA	CURRY AND SESAME OILS, SLICED AVOCADO, MANGO AND CITRUS* 14
JUMBO LUMP CRAB	REMOULADE, FRESH LIME, CHIVES AND SLICED AVOCADO 16

## APPETIZERS

SAINT ANDRE CHEESE	SAUCE VIERGE, BUTTERED PANINI TOASTS 12
POINT JUDITH CALAMARI	KUNG PAO STYLE WITH ROASTED CASHEWS AND CRISP NOODLES 15
POT STICKERS	FILLED WITH SPICY SHRIMP AND PORK IN A LIGHT SOY BROTH 12
BATTERFRIED OYSTERS	LIGHT CURRY, CILANTRO AND PICKLED ASIAN CUCUMBERS 12
MAINE LOBSTER TACOS	HOUSE MADE FRESH TORTILLAS WITH GRILLED SWEET CORN PICO 18
CRISPY SALT AND PEPPER SHRIMP	FROM THE WOK, WITH GINGER, RED CHILES AND SUGAR SNAP PEAS 13
SEARED PACIFIC AHI TUNA	SOBA NOODLE AND SHIITAKE MUSHROOM STIR FRY, LIGHT SOY BROTH* 14
JUMBO LUMP CRAB CAKE	SAUTÉED MARYLAND STYLE WITH SPICY CHIVE REMOULADE 18
STEAK AND LOBSTER TARTARE	TRUFFLED STEAK TARTARE AND CHILLED FRESH MAINE LOBSTER WITH TOASTED BAGUETTES* 17
COLD WATER LOBSTER TAIL	THIN CRISP BATTER WITH LEMON, DRAWN BUTTER AND HONEY MUSTARD* 23

## SECOND COURSE

MAINE LOBSTER AND SHRIMP BISQUE	FRESH MAINE LOBSTER, CREAM AND COGNAC 10
CRAB AND CORN CHOWDER	SMOKED BACON, POTATOES AND SWEET CORN 9
WILD MUSHROOM SALAD	HOT GOAT CHEESE, ARUGULA AND CHAMPAGNE VINAIGRETTE 13
FUJI APPLE SALAD	GREEN BEANS, BABY BEETS, CANDIED WALNUTS, MAYTAG BLUE, GINGER-ORANGE VINAIGRETTE 9
ICEBERG BLT	CRISP BACON, MAYTAG BLUE CHEESE, BUTTERMILK-CHIVE DRESSING 10
CLASSIC CAESAR SALAD	SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE 9
HEIRLOOM TOMATO SALAD	BUFALA MOZZARELLA, BASIL, VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR 13

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

## PRIME FISH & SHELLFISH

SHRIMP AND CRAB CHOPPED SALAD	AVOCADO, HEARTS OF PALM, TOMATO, MUSHROOMS, MAYTAG BLUE, CANDIED WALNUTS	19
FLORIDA GROUPER	ROASTED CRISP, LEMON-WHITE WINE BROTH WITH GARLIC AND SCALLIONS	29
SCOTTISH SALMON	SAUTÉED WITH YOUNG VEGETABLES AND MAILLE MUSTARD VINAIGRETTE	27
NORTH ATLANTIC LEMON SOLE	PARMESAN CRUST WITH TOMATO AND HERB SALAD, LEMON GARLIC BUTTER	28
SWORDFISH STEAK	BROILED WITH FRESH LUMP CRAB, AVOCADO, CILANTRO AND RED CHILE*	31
PACIFIC AHI TUNA	SEARED WITH ASIAN PEAR, MANGO, AVOCADO AND ROASTED CASHEWS*	30
GEORGES BANK SCALLOPS	SAUTÉED WITH CITRUS FRUIT, ROASTED ALMONDS AND BROWN BUTTER*	30
JUMBO GULF SHRIMP	GRILLED "OREGANATA STYLE" WITH FRESH JONAH CRAB	29
HALIBUT FILET	SAUTÉED WITH SWEET CORN, MORELS, EDAMAME AND SMOKED PORK SHANK	33
CHILEAN SEA BASS	STEAMED HONG KONG STYLE WITH LIGHT SOY BROTH	MKT
COLD WATER LOBSTER TAILS	TWO 9 OZ SOUTH AFRICAN LOBSTER TAILS, BROILED WITH DRAWN BUTTER AND LEMON	MKT
MARKET FRESH FISH	SIMPLY BROILED WITH LEMON, EXTRA VIRGIN OLIVE OIL AND SEA SALT	MKT
FRESH MARKET VEGETABLES	AN ENTRÉE OF SIX DIFFERENT FRESH MARKET VEGETABLE PREPARATIONS	17

## PREMIUM HAND CUT STEAKS

8 OZ CENTER CUT FILET MIGNON*	39	12 OZ CENTER CUT FILET MIGNON*	45
22 OZ USDA PRIME BONE-IN RIBEYE*	47	16 OZ USDA PRIME NEW YORK STRIP*	47
8 OZ FILET MIGNON, ROASTED AND SLICED 49			
OSCAR STYLE WITH FRESH CRAB, ASPARAGUS AND HOLLANDAISE*			
16 OZ USDA PRIME NEW YORK STRIP AU POIVRE 49			
CRACKED BLACK PEPPERCORN AND COGNAC SAUCE*			
8 OZ FILET MIGNON AND BROILED COLD WATER LOBSTER TAIL MKT			
DRAWN BUTTER AND LEMON*			
ROASTED DOUBLE BREAST OF CHICKEN 21			
PAN ROASTED MUSHROOMS AND NATURAL JUS			

## SIDE DISHES

SMALL 6 LARGE 9

BROCCOLINI WITH LEMON AND GARLIC	PARMESAN AND CHIVE FRENCH FRIES
BRUSSELS SPROUTS, BACON AND SHALLOTS	AU GRATIN POTATOES
SAUTÉED MONTERREY STYLE SWEET CORN	SUGAR SNAP PEAS WITH PORTOBELLOS
TWICE BAKED POTATO WITH BACON AND CHIVES	STEAMED ASPARAGUS
CRAB FRIED RICE WITH MUSHROOMS & SCALLIONS	ROASTED BABY BEETS AND CANDIED WALNUTS
TRUFFLED MACARONI AND CHEESE	SAUTÉED SPINACH WITH GARLIC AND PARMESAN