



Iced Seafood

- 16 Ahi Tuna Tartare – Avocado / Citrus Ponzu / Sesame Crisp
- 16 Smoked Salmon – Horseradish / Red Radish Salad
- 14 Fish Ceviche – Tomato / Red Onion / Jalapeño
- 16 Oysters on the Half Shell (6 Pieces)
- 18 Dungeness Crab Salad
- 16 Shrimp Cocktail

Appetizers

- 17 Maryland Crab Cake – Coconut & Mango Relish
- 14 Calamari – Spicy Rémoulade
- 15 Lobster Corn Dogs – Three Mustard Cream
- 18 Fish and Chips – Tempura Cod / Crisp Potatoes / Tartar Sauce
- 19 Tempura Shrimp and Vegetables – Teriyaki Sauce
- 12 Steamed Clams or Mussels – Toasted Garlic / White Wine / Parsley
- 10 Organic Baby Mixed Greens – Citrus Vinaigrette / Marinated Tomatoes

9/12 Chowders & Pan Roasts

- 16 New England Style Clam Chowder – Clam / Bacon / Potato / Celery
- 19 Cioppino – Shrimp / Crab / Lobster / Tomato / Toasted Sour Dough
- 15 Seafood Pan Roast – Selection of Shellfish / Lobster Cream
- 28 Shrimp Gumbo – Andouille / Chicken / Rice

27 Entrées (Served with Signature Slaw & Lemon Scented

- 24 Couscous)
- 26 Grilled Ahi Tuna
- 26 Thyme Basted Sea Scallops
- 55 Crispy Trout
- 34 Alaskan Halibut
- 42 Seared Wild King Salmon
- 25 Fire Roasted Lobster Pot Pie – Potato / Peas / Carrots / Crisp Pastry
- 59 Grilled Filet – Braised Shallot / Red Wine Jus
- KC Ribeye – Grilled Spring Onion / Red Wine Jus
- Blue Cheese Crusted Top Sirloin – Red Wine Jus
- Grilled Filet / Butter Poached Lobster

Starches

- Yukon Gold Potato Puree 5
- Crisp Fries / Chipotle Aioli 6
- Parmesan Potato Gratin 7
- Wild Mushroom Risotto

Vegetables

- Sautéed Spinach 6
- Garlicky Broccoli 9
- Asparagus 6
- Crispy Onion Rings 7
- Assorted Mushrooms

An 18 % Gratuity is included on parties of six or more.