

## STARTERS

Zucchini Fries with Ranch Dipping Sauce 6

White Fish Taco (2) 6
Fried White Fish, Corn Tortilla, Fennel Salad, Cilantro, Tartar Sauce, Lime

Crispy Garlic Brussels Sprouts 6

Truffle Aioli Fries 6

Oyster Sliders (2) 8
Spicy Aioli, Mixed Greens, Fennel Slaw

Soft Shell Crab Sliders (2) 8
Tempura Fried, Soy Glaze, Spicy Mayo, Lettuce

Fried Cat Fish Fillet with Sea Salt & Pepper 8
Asian Dipping Sauce

Crispy Pepper Calamari 8 Spicy Aioli

Crispy Garlic Jalapeño Chicken Wings (6) 8

Crab Wedge 18 Avocado, Bacon, Tomatoes, Louie Sauce

Lobster Roll mini 8 | reg 16

Crab Cake 12 Fennel Salad, House Tartar, Chili Sauce

## RAW BAR

Oyster Shooter 6 Quail Egg, Ponzu, Radish, Chives, Sake

Shrimp Cocktail (2) 11

Salmon Sashimi 12 Seared Salmon, Ponzu Sauce, Truffle Oil, Micro Greens, Black Tobikko

Smoked Salmon with Capers 12

Seared Albacore Sashimi 12 Garlic Ponzu

# OYSTERS Served with Cocktail Sauce, Lime Jalapeño, & Classic Mignonette Truffle Ponzu with Flying Fish Roe \$3

	1/2 dz	l dz
Kumiai	14	26
Crystal Point	14	26
Delaware Bay	15	29
Blue Point	15	29
Fanny Bay	15	29
Malpeque	15	29
Kumamoto	15	29
Kusshi	15	29
Misty Point	15	29
Live Uni	14 each	

### SEAFOOD

Steamed: Served with Spicy Lemon Pepper Sauce Crispy: Light Batter, Sea Salt, Garlic, Black Pepper, Jalapeño Charbroiled: With Sea Salt, Red Onion, White Pepper, Cilantro, Lime Juice

Stewed Lemongrass Mussels 13 White Wine, Lemongrass, Garlic, Butter, Fresh Lime Juice, & Thyme

Clam in Abalone Broth 15 Manila Clams, Taro Noodles, Green Onions & Cilantro

Charbroiled Shell Oysters (6 pcs) 18

Seasalt,

Soft Shell Crab 9 Crispy or Charbroiled

Shrimp (16 pcs) 15 Steamed or Crispy

Dungeness Crab half 21 | whole 38 Steamed or Crispy

Lobster half 23 | whole 39 Steamed, Crispy, or Charbroiled

# FISH

Steamed: Served with Spicy Lemon Pepper Sauce Crispy: Light Batter, Sea Salt, Garlic, Black Pepper, Jalapeño Charbroiled: With Sea Salt, Red Onion, White Pepper, Cilantro, Lime Juice

Tilapia (Whole) 13
Chilean Sea Bass (Fillet) 22
Branzino (Whole) 25
Seabream (Whole) 25
Sole (Whole) 28

## MEAT

 ${\color{blue} \textbf{Black Pepper Beef Mignon 14}} \\ {\color{blue} \textbf{Chunks of Tender Beef Quick-Stirred with Onions in a Rich Roasted Black Pepper Sauce}} \\$ 

Prime Ribeye (Precut) 26
USDA Prime Ribeye Topped with Roasted Garlic Butter Soy Sauce

## CLAM CHOWDER

New England 8
Potatoes, Celery, Onions, Calms

Rhode Island 8
Potatoes, Ham, Pork, Onion Parsley

### SIDES

Truffle Fries Aioli 6
Broccolini 5
Asparagus 5
Spinach 5
Cauliflower 5
Chinese Broccoli 5
Assorted Mushrooms 7
Garlic Noodles 8