



Oysters

- Oysters** 3 per / 32 for a dozen
check the marquee for a rotating selection.
- Oysters Rockefeller** 19
baked with herbs, butter, pernod
- Oysters Bienville** 19
baked with rock shrimp, bacon, mushrooms, brandy

Caviar

- Kaluga** 110
yukon gold blinis, classic accoutrements
- Russian Osetra** 95
yukon gold blinis, classic accoutrements
- Siberian Sturgeon** 78
yukon gold blinis, classic accoutrements
- Smoked Ikura** 26 (2oz)
brioche, chives, cream cheese

Apps

- Warm Croissants** lobster butter, mango jam 8
- Clams "Casino"** 16
broth with bacon, shallots, piquillo pepper, white wine
- Mussels** 15
red (spicy tomato)
or white (classic white wine, garlic, butter)
- Seared Scallops** 16
polenta, roasted garlic, tomato emulsion
- Crab Cake** 17
red onion, bell pepper, scallions, worcestershire butter
- Lobster Deviled Eggs** 15
maine lobster, smoked paprika, & chives
- Peel & Eat Wild Florida Shrimp** tartar, cocktail sauce 13
- Shrimp Cocktail** cocktail sauce, lemon 14
- Crab Cocktail** cocktail sauce, lemon 18

Seafood Towers

- "Plain" Blue Collar Tower** 55
10 oysters, 5 clams, shrimp cocktail, crab cocktail
- "Fancy" Mignonette Tower** 90
all of above, plus lobster tail, king crab legs
- "Double Fancy"** 195
all of above, plus caviar service, bottle of champagne

Entrees

PLAIN

w/ beurre blanc and choice of veggie side

- Mahi** 19
- Grouper** 23
- Crispy Skin Snapper** 23
- Swordfish** 25
- Shrimp** 21
- Scallops** 24
- B/S Chicken Breast** served with two sides 17
- South African Lobster Tails** 29
- Veggie Plate** pick four sides 19

Fancy

- Monkfish** \$22
broccolini
smoked trout roe
lobster sauce
- Seared Red Fish** \$25
haricot vert
piquillo pepper
brandy pan sauce
- Prime Rib** \$29
potato rosti
blue collar jus
- Chicken Thanksgiving** \$22
thighs
chestnut stuffing
cranberry chutney
- Lobster Roll** \$22
drawn butter
portuguese roll
french fried potato chips

Popcorn

CLAM | CONCH | SHRIMP | OYSTER

\$14

Dailies

- CBGB** MP
today's chowder, bisque, or gumbo
- Crudo** MP
raw fish preparation with chiles, salt, citrus, evoo
- Whole Fish** MP
pan roasted w/ french fried old bay potato chips

Salads

Add Shrimp 8 or Chicken 7

- Boston Lettuce** 9
pickled shallots, croutons, radishes, buttermilk dressing
- Chopped Salad** 9
purple cabbage, cucumber, radish, aged gouda, balsamic
- Watercress** 9
smoked mozzarella, pancetta, meyer lemon dressing

Veggies - \$6

- French Fried Potato Chips** old bay seasoning
- Roasted Cauliflower** smoked trout roe mayo
- Wilted Rainbow Chard** preserved lemon and sea salt
- Haricot Vert** olive oil and crushed red pepper
- Sautéed Cabbage** bacon, apple cider vinegar
- Broccolini** brown butter vinaigrette
- Sweet Potato Wedges** ancho chile
- Corn on the Cob** | **Sautéed Mushrooms**
- Chilled Macaroni & Pimento Cheese** | **Mashed Potatoes**
- Mixed Greens** vinaigrette | **Sautéed Spinach & Watercress**



Mignonette

SEAFOOD | OYSTER BAR

House Aperitif - \$18

champagne, champagne vinegar,
candied shallots, pink peppercorns

Beer

Ask your server for our
rotating selection of draft beers

- Narragansett Bohemian Pilsner** 4
- Ommegang Witte** white ale 8
- Avery White Rascal** white ale 6
- Ommegang Hennepin** 9
farmhouse saison
- Uinta Wyld** extra pale ale 6
- Founders All Day** session IPA 4
- Uinta Hop Nosh** IPA 6
- Uinta Detour** double IPA 8
- Ayinger Bräu-Weisse** 9
german hefeweizen
- Duvel** belgian strong ale 9
- Westmalle** belgian tripel 12
- Uinta Baba** black lager 6
- Left Hand Milk Stout** 6
- Samuel Smith Taddy Porter** 8
- Rodenbach** sour ale 9
- Stone Smoked Porter** (22oz) 13
- Samuel Smith Organic Cider** (18.7oz) 13

Wine

Check our wine list for our bottle selection

Sparkling and Rosé

- Light and Fruity **Rosé of Pinot Noir** by Villa Wolf/Pfalz 7 / 27
- Slightly **Sparkling Rosé of Barbera** 'Grangia' made by Elvio Tintero/Piedmont 8 / 30
- Sparkling Molette** with Altesse 'Petit Royal' made by Lambert de Seyssel/Savoie 13 / 41
- Champagne** made by Oudinot 18 / 70

White

- Spanish **Godello** 'Montenovo' made by Val de Sil/Valdeorras 9 / 35
- Picpoul de Pinet** made by St. Martin de la Garrigue/Languedoc 11 / 32
- Fruity style of **Chenin Blanc** 'Vouvray' made La Craie/Loire 12 / 40
- Sancerre** made by Daniel Chotard/Loire 17 / 60
- The other white grape of **Burgundy**, Aligoté made by Bruno Colin/Burgundy 14 / 50
- Medium body Oregon **Chardonnay** made by Haden Fig/Willamette 14 / 50

Red

- Barbera del Monferrato** 'Rosso Pietro' made by Cantine Valpane/Piedmont 11 / 37
- Syrah** with Mourvèdre & Cinsault 'Secateurs' made by A.A. Badenhorst/Swartland 9 / 38
- Old Vine Zinfandel** 'Lot Number 59' made by Marietta Cellars/Sonoma 12 / 40
- Pure **Cabernet Sauvignon** 'Broken Quartz' made by Pyren Vineyard/Victoria 15 / 50

Non-Alcoholic

- Virgil's Soda** all natural sugar cane sweetened (orange cream, black cherry cream, dr. better, root beer) 4
- Coke / Diet Coke / Sprite** 2
- House Squeezed Lemonade** 4
- Proudly featuring Panther Coffee** • espresso 3 • american coffee 4 • cold brew 4.5 • cappuccino 4.5
- Dr. Brown's Ginger Ale** 3
- Hot Smith Tea** by Jojo Tea 4
- House Brewed Iced Tea** 3
- Pellegrino** 5