

APPETIZERS

Shishito Peppers 7
toasted sesame seeds,
bonito flakes

Cast Iron Mussels 15
garlic, shallots, herbs,
preserved lemon, grilled levain

Piquillo Peppers 11
smoked trout brandade

Sticky Wings 11
sweet chili glaze, scallions,
cilantro, sesame seeds

**Campechana &
Saltines** 12 / 17
shrimp, crab, halibut,
tomato, cucumber, avocado

Warm Crab Dip 12
blue crab, pimento cheese,
jalepeño, grilled baguette

Crab Deviled Eggs 11
smoked roe

Grilled Artichoke 13
remoulade sauce

SUSHI & RAW

Undressed

3PC 6PC 9PC

Ahi Tuna 6 12 18

Salmon 4 8 12

Hamachi 6 12 18

Sashimi Trio 15
tuna, salmon,
hamachi

Dressed

Tempura Veggie Roll 12
asparagus, daikon,
cucumber, spicy aioli

Crab & Hamachi Roll 15
avocado, mango, tobiko, lime

Spicy Tuna Roll 13
avocado, cucumber, wasabi tobiko

Rainbow Roll 14
hamachi, salmon, tuna, crab, avocado

Seasonal Oysters

mkt
yuzu kosho mignonette, horseradish
half dozen or dozen

Oyster Rockefeller

9
creamed kale, panko, parmesan

laurel POINT

FISHMONGER

Selection

Ruby Red Trout 18

Alaskan Halibut 28

Pacific Swordfish 24

ENHANCEMENTS

Blackened with Remoulade Sauce

Grilled with Tabasco Compound Butter

Farmer's Market Inspiration

Cantonese Style

CHOICE OF SIDE

PLATES

Crispy Fish & Waffle Chips 16
cod, kohlrabi slaw, remoulade sauce

Summer Squash Linguine 14
shiitake, edamame, chili flakes, parmesan, lemon, herbs

WITH ORGANIC CONFIT CHICKEN ... ADD 6
WITH SAUTÉED SHRIMP ... ADD 8

Steak Frites 42
dry aged prime NY strip, umami butter

Market Fish of the Day AQ
chef's signature preparation

SIDES

Creamed Kale 7 • **Kohlrabi Slaw** 6 • **French Fries** 5 • **Dill Waffle Chips** 5
Brussels Sprouts 7 • **Mac & Cheese** 8

SANDWICHES

CHOICE OF DILL WAFFLE CHIPS, KOHLRABI SLAW, FRENCH FRIES

K-Town Crispy Chicken 13
korean bbq sauce, spicy mayo, pickled veg

Ahi Tuna Poke Burrito 14
sushi rice, black beans, avocado,
chuka wakame, spicy mayo

Lobster Roll 24
warm butter poached, grilled lemon

Oyster Po' Boy 14
remoulade slaw, pickled veg, brioche roll

Soft Shell Crab BLT 12
applewood smoked bacon, remoulade sauce

The Point Burger 14
grass fed, pimento cheese, lto, pickles, point sauce

SALADS

Caesar Salad 11
kale, romaine, torn croutons, parmesan
WITH CRISPY OYSTERS OR ORGANIC CONFIT CHICKEN ... ADD 5

Lobster & Shrimp Cobb 24
bacon, bleu cheese, egg, avocado, green goddess

Tuna Tataki Salad 18
chuka wakame, apples, honshimeji, cilantro, panko,
sesame miso

Madras Curry Chicken Salad 14
spinach, apples, carrots, red bell pepper, cherries

Shrimp Niçoise 16
potatoes, green beans, tomatoes, egg, frisée, olives

Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences.

APPETIZERS

Shishito Peppers 8
toasted sesame seeds,
bonito flakes

Sticky Wings 12
sweet chili glaze, scallions,
cilantro, sesame seeds

Cast Iron Mussels 16
garlic, shallots, herbs,
preserved lemon, grilled levain

Piquillo Peppers 12
smoked trout brandade

**Campechana &
Saltines** 13 / 18
shrimp, crab, halibut,
tomato, cucumber, avocado

Warm Crab Dip 13
blue crab, pimento cheese,
jalepeño, grilled baguette

Grilled Artichoke 14
remoulade sauce

Crab Deviled Eggs 12
smoked roe

SUSHI & RAW

Undressed

3PC 6PC 9PC

Ahi Tuna 7 13 19

Salmon 5 9 13

Hamachi 7 13 19

Sashimi Trio 16
tuna, salmon,
hamachi

Dressed

Tempura Veggie Roll 13
asparagus, daikon,
cucumber, spicy aioli

Crab & Hamachi Roll 16
avocado, mango, tobiko, lime

Spicy Tuna Roll 14
avocado, cucumber, wasabi tobiko

Rainbow Roll 15
hamachi, salmon, tuna, crab, avocado

Seasonal Oysters mkt
yuzu kosho mignonette, horseradish
half dozen or dozen

Oyster Rockefeller 10
creamed kale, panko, parmesan

laurel POINT

FISHMONGER

Selection

Ruby Red Trout 26

Alaskan Halibut 36

Pacific Swordfish 28

ENHANCEMENTS

Blackened with Remoulade Sauce
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Farmer's Market Inspiration
Cantonese Style

CHOICE OF SIDE

SANDWICHES

CHOICE OF DILL WAFFLE CHIPS, KOHLRABI SLAW, FRENCH FRIES

The Point Burger 17
grass fed, pimento cheese, lto, pickles, point sauce

Lobster Roll 25
warm butter poached, grilled lemon

Soft Shell Crab BLT 20
applewood smoked bacon, remoulade sauce

SIDES

Creamed Kale 7 • **Kohlrabi Slaw** 6 • **French Fries** 5 • **Dill Waffle Chips** 5
Brussels Sprouts 7 • **Mac & Cheese** 10

PLATES

Summer Squash Linguine 16
shiitake, edamame, chili flakes, parmesan, lemon, herbs
WITH ORGANIC CONFIT CHICKEN ... ADD 6
WITH SAUTÉED SHRIMP ... ADD 8

Cioppino 24
shrimp, crab, mussels, fish, grilled levain

Crispy Fish & Waffle Chips 18
cod, kohlrabi slaw, remoulade sauce

Steak Frites 44
dry aged prime NY strip, umami butter

Whole Thai Snapper for Two 48
cilantro ginger vinaigrette, herb salad

Market Fish of the Day AQ
chef's signature preparation

SALADS

Caesar Salad 12
kale, romaine, torn croutons, parmesan
WITH CRISPY OYSTERS OR ORGANIC CONFIT CHICKEN ... ADD 5

Lobster & Shrimp Cobb 26
bacon, bleu cheese, egg, avocado, green goddess

Tuna Tataki Salad 20
chuka wakame, apples, honshimeji, cilantro, panko,
sesame miso

Madras Curry Chicken Salad 16
spinach, apples, carrots, red bell pepper, cherries

Shrimp Niçoise 19
potatoes, green beans, tomatoes, egg, frisée, olives

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BRUNCH

Smoked Trout Toast 12
house made ricotta, pickled veg, bibb lettuce, shaved egg

Market Vegetable Frittata 13
shiitake, red bell peppers, spinach, gruyère,
heirloom tomato, chili verde

Regular Breakfast 12
two organic eggs, two bacon, smashed potatoes, toast

Lobster Benedict 18
brioche toast, shaved veg, béarnaise, smoked roe

Cheddar Biscuits & Gravy 14
country sausage, sunny egg, louisanna hot sauce, maple

Broken Egg Croissant 13
applewood smoked bacon, lettuce, tomato, avocado, ketchup

Brioche French Toast 11
mascarpone, mixed berries, toasted pecans, maple

Prosciutto & Grilled Peach Toast 12
arugula, balsamic, smoked almonds, pumpkinnickel

SIDES

Macerated Berries 5

Smashed Potatoes 5

Applewood Bacon 5

Kohlrabi Slaw 6

French Fries 5

Creamed Kale 7

Heirloom Tomatoes 5

Two Organic Eggs 5

Mac & Cheese 8

Brussels Sprouts 7

Dill Waffle Chips 5

Liquid Libations

Bloody Marys, Mimosas, Oyster Shooters & more...
ask your server for information

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laurel POINT

Seasonal Oysters mkt
yuzu kosho mignonette, horseradish
half dozen or dozen

Oyster Rockefeller 9
creamed kale, panko, parmesan

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