

POINT ROYAL

DINNER MENU

RAW BAR

ON THE HALF SHELL

East & West Coast Oysters <i>Fresh Mignonette, Lemon, House Saltine</i>	3.25/P
Littleneck Clams, MA <i>Fresh Mignonette, Lemon</i>	2.50/P

DRESSED

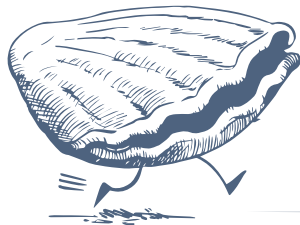
Yellowfin Tuna Tartare <i>Avocado, Chili-Sesame Seed Vinaigrette</i>	18.00
Marinated Bay Scallop <i>Cilantro Aioli, Melon Broth</i>	16.00
Hamachi Crudo <i>Cranberry Relish, Cucumbers, Fuji Apples, Crispy Shallots</i>	16.00
Colorado Lamb Tartare <i>Labneh, Harissa, Rye Bread</i>	15.00

CRUSTACEAN

Florida Pink Shrimp Cocktail <i>Fresh Cocktail Sauce</i>	15.00
Florida Stone Crab <i>Spicy Mustard Sauce</i>	MP/P
12oz Alaskan King Crab Leg <i>Remoulade</i>	32.00/P
1/2 Cold Poached Lobster <i>Cauliflower Aioli, Yuzu</i>	19.00

TOWER

The Hollywood <i>6 Oysters, 6 Clams, 3 Cold Poached Prawns</i>	45.00
The Diplomat <i>6 Oysters, Alaskan King Crab Legs, 6 Clams, 3 Cold Poached Prawns, Yellowfin Tuna Tartare</i>	80.00
The Point Royal <i>12 Oysters, 12 Clams, Stone Crab Claws, 6 Cold Poached Prawns, Yellowfin Tuna Tartare, Whole Cold Poached Lobster, Alaskan King Crab Legs</i>	160.00



SMALL PLATES & BITES

Warm Spanish Octopus Salad <i>Pickled Fresno, Celery, Roasted Garlic Yogurt</i>	19.00
Ricotta Dumplings <i>Local Blue Crab, Celery, Caviar, Lemon Beurre Fondue</i>	24.00
Crispy Crab Croquettes <i>Watercress & "Comeback Sauce"</i>	17.00
Louisiana Seafood Gumbo <i>Shrimp, Crab, Oysters, Pressed French Bread</i>	14.00
Crispy Oysters <i>Dill Pickles & White Barbecue</i>	15.00
Fresh Cappellini <i>Sea Urchin, Asparagus, Battarga</i>	25.00
Braised Mussels <i>Kaffir Lime, Ginger, Coconut-Curry Broth</i>	15.00

PLATES

Ora King Salmon <i>Squash Kimchee, Gulf Shrimp, Pickled Daikon</i>	33.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard & Bibb Lettuce</i>	35.00
Roasted Diver Scallop "Chowder" <i>Turnip, Fennel, Smoked Fish Chowder</i>	33.00
Cornmeal Crusted Florida Snapper <i>Tomato, Basil, Eggplant, Saffron Aioli</i>	29.00
Shrimp & Anson Mill's Grits <i>House Made Shrimp Andouille, Cheddar, Scallion, Pickled Mushrooms</i>	27.00
Pomegranate Glazed Short Rib <i>Watercress & Heirloom Carrot Salad, Swank Farms Pickled Vegetables</i>	32.00

SALADS

Swank Farm Baby Gem Caesar <i>Parmigiano Reggiano, Hand Torn Croutons, White Anchovy</i>	12.00
Spinach & Wild Arugula <i>Pumpkin Seed Dukkah, Carrot-Cardamom Yogurt</i>	15.00
Heirloom Tomatoes & Radishes <i>Crispy Shallots, Paprika Labneh, Calabrian Mustard Vinaigrette</i>	17.00

GRILL

FISH

Whole Florida Snapper	36.00
Spiced Chatham Cod	32.00
Atlantic Tuna Steak	33.00
<i>Grilled Lettuce, Roasted Tomato-Caper Vinaigrette</i>	

MEAT

Prime Flat-Iron Steak	31.00
1/2 Organic Heritage Chicken <i>Chimichurri, Bibb Lettuce</i>	26.00
The Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	19.00

MARKET SIDES

Sautéed Swank Farm Greens <i>Garlic, Chili, Lemon, Olive Oil</i>	9.00
Charred Broccoli & Freekah <i>Thai Peanut Sauce, Mint, Basil, Scallion</i>	9.00
Crispy Brussels Sprouts <i>Mustard Crème Fraîche, Green Apple</i>	9.00
Roasted Japanese Eggplant <i>Pickled Peppers, Garlic, Watercress, Mint</i>	9.00

Chef Geoffrey Zakarian
Executive Chef Wesley True

