

# LUNCH

<p><b>Coastal Fish Tacos</b> 19 <i>Lime Aioli, Cabbage Slaw, Crispy Garlic Cilantro, Roasted Red Pepper Coulis</i></p>	<p><b>Shrimp Scampi Melt</b> 18 <i>Oven-Roasted Tomato, Brie Cheese, Arugula House-made Buttered Brioche</i></p>
<p><b>Steak Salad</b> 21 <i>Mango, Mint, Scallion, Avocado Toasted Almonds, Chili Lime Vinaigrette</i></p>	<p><b>Wagyu Cheeseburger</b> 19 <i>Vermont Cheddar Cheese, Vine Ripe Tomato Sweet Onion, Shaved Iceberg, Brioche Bun</i></p>
<p><b>Fire Roasted Vegetable Flatbread</b> 17 <i>Fresh Artichoke, King Oyster Mushroom Red Bell Pepper, Zucchini, Spinach &amp; Fontina Sauce</i></p>	<p><b>Gulf Shrimp Tacos</b> 21 <i>Hass Avocado, Charred Tomato, Arugula Crispy Onions, Garlic-Lime Dressing</i></p>
<p><b>Vanderbilt Chicken Sandwich</b> 18 <i>Fried Joyce Farms Chicken, Smoked Gouda Tomato, Lettuce, Red Onion</i></p>	<p><b>Grilled Chicken Caesar Salad</b> 18 <i>Joyce Farms Chicken, Parmesan Reggiano Romaine, Caesar Dressing, Garlic Croutons</i></p>
<p><b>Blackened Shrimp Pasta</b> 23 <i>Gulf Shrimp, Fusilli Pasta, Red Chili Flake Parmesan Reggiano, Roasted Garlic Cream</i></p>	<p><b>Fresh Fish Sandwich</b> MKT <i>Panko Fried Fresh Catch, Avocado Red Cabbage Slaw, Tomato, Red Onion</i></p>

## SURF & TURF

*Filet Medallions, Jumbo Gulf Shrimp  
Roasted Red Bliss Potatoes, Asparagus*

38

## HOUSE SPECIALTIES

### Seafood Cobb Salad

*Royal Red Shrimp, Lump Crab, Gulf Shrimp, Bacon, Tomato, Hard Boiled Egg, Avocado*

24

### New Bedford Scallops

*Butternut Squash, Pomegranate, House Smoked Lamb Bacon, Sage, Pistachio*

28

### Sixty South Salmon

*Whipped Sweet Potatoes, Crispy Brussels Sprouts, Maple & Grain Mustard Sauce*

32

### Royal Red Shrimp

*Coconut Lemongrass Broth, Roasted Carrot, Enoki Mushroom, Zucchini Confit*

26

### Spiced Louisiana Redfish

*Pasta Jambalaya, Andouille Sausage, Gulf Shrimp, Cajun Cream Sauce*

34

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses.

A gratuity of 20% will be added to all parties of 7 or more

## RAW OYSTERS

<b>Blue Point</b> <i>Long Island Sound (NY)</i>	3
<b>Momma Mia</b> <i>Tyne Valley (PEI)</i>	3.5
<b>Submarine Select</b> <i>Thomaston (ME)</i>	4
<b>Riptide</b> <i>Westport (MA)</i>	3.5
<b>Kumamoto</b> <i>Humboldt Bay (CA)</i>	4

## COMPOSED OYSTERS

### FOUR DRESSED OYSTERS

<b>Cocktail Party</b> <i>Gulf White Shrimp, Spicy Cocktail Sauce Fresh Horseradish</i>	14
<b>Robin Leach</b> <i>Champagne Wishes &amp; Caviar Dreams</i>	16
<b>Hong Kong</b> <i>Ahi Tuna Wrapped, Wasabi Tobiko Truffle &amp; Yuzu Ponzu Sauce</i>	17

## RAW BAR



### OYSTERS ON HALF SHELL

*Half Dozen Freshly Shucked Oysters  
Classic Cocktail Sauce & Mignonette*  
16

### JUMBO COCKTAIL SHRIMP

*Poached Colossal White Shrimp  
with Trio of Dipping Sauces*  
19

### SUNSET SASHIMI

*Tuna, Salmon, Truffle Ponzu  
Yuzu, Jalapeño*  
17

### TUNA TARTARE

*Avocado, Cucumber  
Wonton Chips, Soy Emulsion*  
18

### CHEF'S OYSTER TASTING

*Chef's daily selection for the  
full-range oyster experience*  
32

### GRAND TOWER

*Jumbo Shrimp, Half Lobster  
Gulf Oysters, PEI Mussels  
Jumbo Lump Crab*  
85

## BROILED OYSTERS

### HALF DOZEN

<b>Lump Crab Melt</b>	18
<b>Maverick &amp; Goose</b>	16
<b>NOLA Style</b>	19
<b>Bacon, Bourbon &amp; Chipotle</b>	18
<b>Lobster Brie Thermidor</b>	21

## APPETIZERS

<b>Blackened Shrimp &amp; Brie Dip</b> <i>Smoked Sea Salt, Garlic, Lemon Crispy Pita Bread</i>	16
<b>West Indies Egg Rolls</b> <i>Jamaican Jerk Beef Tenderloin Mango Habanero Sauce, Caribbean Coleslaw</i>	17
<b>Jumbo Lump Crab Cake</b> <i>Roasted Corn, Pearl Tomato Fresh Lime, Poblano Emulsion</i>	22
<b>Point Judith Calamari</b> <i>Fire Roasted Peppers, Sweet Thai Chili Sauce</i>	19
<b>P.E.I. Mussels</b> <i>White Wine, Sweet Basil, Garlic, Olive Oil</i>	16
<b>Shrimp Diavolo</b> <i>Louisiana Cream Sauce, French Bread</i>	19
<b>Butternut Squash Ravioli</b> <i>Ricotta, Sage Brown Butter, Toasted Pecans</i>	14
<b>Beef Tenderloin Carpaccio</b> <i>Arugula, Parmesan Reggiano, Capers, Crostinis</i>	18
<b>Sautéed Blue Crab Claws</b> <i>Bacon, Shallots, Garlic Butter Housemade Sourdough</i>	24

## SALADS

<b>Classic Wedge</b> <i>Iceberg Lettuce, Baby Heirloom Tomatoes Applewood Bacon, Creole Blue Cheese, Onions</i>	half 9 full 13
<b>Chopped Salad</b> <i>Romaine, Iceberg, Celery, Shallots, Bacon Garbanzo Beans, Black Pepper-Garlic</i>	half 9 full 13

## SOUPS

<b>Lobster Bisque</b> <i>Maine Lobster, Sherry, Chives</i>	cup 9/ bowl 13
<b>Seafood Gumbo</b> <i>Shrimp, Crawfish, Andouille, Okra</i>	cup 8/ bowl 12
<b>New England Clam Chowder</b> <i>Quahog Clam, Yukon Gold Potato Applewood Smoked Bacon, Fresh Chives</i>	cup 8/ bowl 12

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# DESSERTS

11 EACH

## Coconut Creme Brûlée

*Coconut Creme Meringue, Toasted Coconut Shavings*

## Bananas Foster Bubble Waffle

*Dulce de Leche Ice Cream  
Salted Pecans, Chocolate Sauce*

## Tropical Cheesecake

*Passion Fruit, Mango  
Fresh Raspberry, Graham Cracker Crust*

## Chocolate Cream Pie

*Ghirardelli Chocolate, Vanilla Bean Chantilly*

## Chocolate Chip Cookie Skillet

*Vanilla Bean Ice Cream  
Ghirardelli Chocolate, Salted Caramel*

## Housemade Sorbet Selection

*Mango | Passion Fruit | Lemon*

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## Key Lime Pie

*Choice of Preparation:*

## Traditional

## Dark Chocolate Coated

*Served with fresh whipped sweet cream and seasonal berries*

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