

LUNCH

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

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

COMPOSED OYSTERS

FOUR DRESSED OYSTERS

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

Lump Crab Melt	18
Maverick & Goose	16
NOLA Style	19
Bacon, Bourbon & Chipotle	18
Lobster Brie Thermidor	21

APPETIZERS

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

SALADS

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

SOUPS

Lobster Bisque <i>Maine Lobster, Sherry, Chives</i>	cup 9/ bowl 13
Seafood Gumbo <i>Shrimp, Crawfish, Andouille, Okra</i>	cup 8/ bowl 12
New England Clam Chowder <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

Key Lime Pie

Choice of Preparation:

Traditional

Dark Chocolate Coated

Served with fresh whipped sweet cream and seasonal berries
