

OYSTERS*

ON THE HALF SHELL	1/2 Doz. OR Doz. MKT
Cocktail sauce / Champagne mignonette / lemon / saltines	
BAKED	18
Pancetta / marscarpone / spinach / Parmesan cheese	
BUTTERMILK FRIED	17
Arugula / green goddess dressing	

CRUSTACEANS*

COLOSSAL SHRIMP COCKTAIL	18
Cocktail sauce / lemon	
JUMBO CRAB COCKTAIL	18
Rémoulade / potato crisps / lemon	
BROILED KING CRAB	19
Canoe cut / scampi / charred lemon / peppadews	

SEAFOOD TOWER*

FOR TWO	80
Lobsters (2) / King Crab (4 oz.) / Colossal Shrimp (4) / Oysters (6) / Mussels (10)	

BEGINNINGS

CHARLESTON SHE-CRAB SOUP	10
Lump crab / chives / sherry cream	
SEAFOOD STEW	12
Fish / shrimp / mussels / bacon / corn / tomato / French green beans	
CHARRED OCTOPUS	16
Saffron aioli / red shiso / celery leaves	
DAVE'S STEAMED CLAMS	16
Clammer Dave's clams, a local tradition / Spanish chorizo / tomato / white wine / grilled bread	
RHODE ISLAND FRIED CALAMARI	15
Pickled jalapeño / capers / lemon aioli	
PRINCE EDWARD ISLAND MUSSELS	14
Shallot herb butter / toast points	
SEA SCALLOP CRUDO	17
Melon / prosciutto / jalapeño emulsion	
SMOKED TROUT	16
Smoked Ducktrap River Trout / whole-grain mustard aioli / house pickles / cherry preserve / lavash crackers	
CAVIAR DEVEILED EGGS	22
Plaza Pristine White Sturgeon Caviar [1/4 oz.] deviled egg trio	
LOCAL KURIOS FARMS GREENS	10
Tomato / cucumber / sunflower seeds / radish / sherry vinaigrette	
BURRATA SALAD	14
Vine-ripe tomatoes / arugula / pesto / balsamic glaze	
ROASTED BEET AND STRAWBERRY SALAD	12
Point Reyes blue cheese / spiced pecans / miniature greens / pomegranate vinaigrette	

SIGNATURE

SEAFOOD*

NEW BEDFORD SCALLOPS (U10)	38
Roasted corn / black-eyed pea salad / pancetta / dill oil / lemon butter	
BARRAMUNDI	34
Australian / crispy skin / charred okra / teardrop tomatoes / wilted watercress / bacon vinaigrette	
CAPERA ISLAND SALMON	36
Cedar-planked / roasted pear / bbq rub / orange blossom honey	
NORTH CAROLINA FLOUNDER	35
Pecan crust / white grape butter / apricot peach compote	
ATLANTIC SWORDFISH	34
Artichokes / citrus-olive vierge / arugula / Manchego cheese	
YELLOWFIN TUNA	33
Atlantic / romesco sauce / Marcona almonds / crispy capers	
CRAB CAKE	35
Maryland style / pickled fennel / watercress / horseradish-mustard aioli	
BLACKENED HALIBUT	38
Wild caught / watermelon / cucumber / radish	
SHRIMP & GRITS	29
Andouille sausage / tomato / okra / corn / garlic broth	

LOBSTER

BAKED, STUFFED, WHOLE LOBSTER 1 1/4 LBS.	48
Sherry cream / roasted peppers / mushroom	
GRILLED LOBSTER TAIL 10oz.	42
Southern creamed corn / herb butter / pea tendrils	
TEMPURA FRIED LOBSTER TAILS	46
Cocktail sauce / rémoulade / lemon aioli	

* Consuming raw or undercooked meats poultry, seafood shellfish, or eggs may increase your risk for foodborne illness.

MEATS*

FILET MIGNON 8oz.	42
Bordelaise sauce	
RIB EYE 16oz.	52
Truffle madeira sauce	
DRY-AGED NEW YORK STRIP 14oz.	52
Tender sirloin strip with an incredibly robust flavor	
HERITAGE SEMI-BONELESS CHICKEN	32
Baked Sea Island red peas / herbed chimichurri	
NEW ZEALAND RACK OF LAMB	44
Full rack / local honey / mustard-rosemary glaze / Burgundy sauce	

SIDES

FOREST MUSHROOMS	9
Champagne butter	
CRISPY BRUSSELS SPROUTS	9
Smoked paprika aioli	
GRILLED BROCCOLINI	9
Calabrian chili olive oil / Parmesan	
GEECHIE BOY GRITS	9
Country ham gravy	
ASPARAGUS	9
Almonds / lemon	
CREAMY PARMESAN RISOTTO	8
HARICOTS VERTS	9
CREAMED CORN	8
MALT FRIES	8
WHIPPED YUKON POTATOES	7
LOADED BAKED POTATO	9

ACCOMPANIMENTS*

GRILLED COLOSSAL SHRIMP	15
PAN-SEARED SEA SCALLOPS	22
"OSCAR STYLE"	19
Crab / asparagus / Hollandaise	
MARYLAND CRAB CAKE	16
BROILED LOBSTER TAIL 10oz.	35