

# SHELLS OF THE SEA

## PRAWN COCKTAIL

Atomic cocktail sauce 18

## OYSTERS ON THE HALF SHELL

Serving only the finest cold water oysters  
3 for 9 | 6 for 18 | 12 for 29

## FRESH JONAH CRAB CLAWS

House mustard sauce 2 for 11

## SEAFOOD PLATEAU

Oysters, prawns, lobster, ceviche,  
mussels, Jonah crab, and  
sake-ponzu oyster shooters  
Serves 2 79

## SEAFOOD TRIO

A tasting of: Royal Red shrimp, lobster, and jumbo  
lump blue crab 21

## ROYAL RED SHRIMP COCKTAIL

Atomic cocktail sauce 15

## LOBSTER COCKTAIL

Citrus aioli 19

## JUMBO LUMP CRAB COCKTAIL

House mustard sauce 18

## APPETIZERS

### TUNA CRUDO & TARTARE

Black olive tapenade, crushed citrus, Mediterranean tartare 24

### LUMP BLUE CRAB CAKES

Market vegetable relish and citrus aioli 18

### MEDITERRANEAN MUSSELS

White wine and herb butter 18

### CAVIAR

Caspian Sea caviar with traditional garnishes (oz) MP

### HOUSE SMOKED FISH PLATE

Selection of house smoked fish with assorted creams 22

### CLAM STEAMERS

Garlic, chili, herb butter 18

## SOUP & SALADS

### LOBSTER BISQUE

Crème Fraîche, caviar 15

### SWEET SHRIMP & CRAB SALAD

Asian greens, cantaloupe, avocado, sesame citrus vinaigrette 18

### ROMAINE HEART SALAD

Blue cheese Caesar 12

### ROASTED BEETS & GOAT CHEESE BRULEE

Watercress, hazelnut vinaigrette 16

### BUTTER LETTUCE & HERB SALAD

Champagne vinaigrette 11

### BRESAOLA CARPACCIO

Wild baby rocket arugala, reggiano, red onion, balsamic,  
olive oil and lemon 15

CHEF'S SELECTION CHEESE PLATE 18