SHELLS OF THE SEA

MAINE LOBSTER COCKTAIL
citrus aioli, tobiko 26

MIDDLENECK CLAMS*
on the half shell, champagne mignonette, lemon, Tabasco
half dozen 19

FLORIDA PINK SHRIMP CEVICHE*
lobster roe, lemon, cilantro, jalapeño, shishito peppers, red chili tortilla strips 17

POACHED PACIFIC WHITE PRAWNS
atomic cocktail sauce, grated horseradish root, lemon 21

COLD WATER OYSTERS*
Chef’s daily selection, on the half shell, champagne mignonette, atomic cocktail sauce, lemon, Tabasco
half dozen 23

TASTING TRIO*
Florida pink shrimp ceviche, Maine lobster cocktail, Alaskan king crab meat cocktail, red chili tortilla strips, whole grain mustard sauce, citrus aioli 25

SEAFOOD PLATEAU ROYALE*
steamed half Maine lobster, cold water oysters, Pacific prawns, Chesapeake Bay middleneck clams, New Zealand green-lipped mussels, Florida pink shrimp ceviche, Alaskan king crab leg, ponzu oyster shooters 83

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.