

DINNER

ICED SEAFOOD

* Cold Water Oysters / 4 each

GF U12 Gulf Shrimp / 5 each

* Gulf Catch Ceviche / 14

GF King Crab Legs

half pound / 35 | one pound / 70

* Seafood Platter / 110

four shrimp, four oysters, half pound king crab ceviche, tuna poke, crab cocktail

* Seafood Platter Royale / 140

eight shrimp, eight oysters, half pound king crab, ceviche, tuna poke, crab cocktail

STARTERS

Lobster Bisque / 13

maine lobster, brandy, light cream

* **GF** Tuna Pineapple Poke / 16

avocado purée, sesame, ginger, wakame salad, cashew gomasio crumbs, crispy rice fan

* Beef Carpaccio "Ravioli" / 19

egg yolk crema filling, pickled beech mushrooms black garlic, arugula pesto, bone marrow crostini

GF Crab & Artichoke Cocktail / 19

sunchoke purée, compressed cucumber black tapioca crisp, cucumber horseradish broth

Pei Mussels / 13

lemongrass, coconut curry, saffron napa cabbage & fennel, grilled toast point

Lobster Crab Cake / 22

corn purée, honey ginger aioli spicy greens, chive oil

Caesar Salad / 13

red & green romaine, caesar dressing, parmesan, crostini, chili infused white anchovy

GF Roasted Beet Salad / 15

mixed reds and goldens, rainbow goat cheese, dumpling honeyed yogurt, walnut crumb shaved humbolt fog

GF Grilled Watermelon / 16

serrano ham, arugula, cucumber ribbons house-made ricotta, pine nut pudding golden raisin vinaigrette

GF Tomato Burrata / 17

local heirloom tomatoes, creamy burrata peach brûlée, basil oil, saba drizzle

GF Lobster Wedge Salad / 19

baby iceberg, tomato, cucumber candied bacon, lobster, gorgonzola dressing

LAND

* Crispy Duck Breast / 35

duck confit croquette, golden beet farrotto, cherry orange gremolata, burnt orange purée roasted brussels sprouts & benton's ham, grilled peaches

GF Spiced Lentil Cake / 27 - *vegan*

black bean nori hummus, carrot ginger purée, roasted heirloom carrots, haricots verts & summer peas

GF Pork Tenderloin / 32

chorizo, confit byaldi, grilled yucca, tomato guava gastrique

GF Roasted Chicken Breast / 30

green lentils, coconut red curry, roasted heirloom carrots, summer peas & beans, yogurt crema

FROM THE GRILL

* **GF** Grilled New York Strip Steak / MP

mashed yukon gold potatoes, balsamic & gorgonzola butter, asparagus

* Filet Mignon / MP

purple potato goat cheese gratin, cippolini soubise, mushroom spring roll, crispy onions, bordelaise

SEA

Lobster Risotto / 43

forest mushrooms, mascarpone, fennel ragout, fresh truffle

GF Seared Sea Scallops / 39

black eyed peas, braised bacon, leek & eggplant purée, grilled fig reduction, summer squash ribbons

* **GF** Blackened Ahi Tuna Bowl / 38

papaya noodles, soft boiled egg, mango chutney, crispy pork rillettes, pineapple dashi broth

* Togarashi Spiced Scottish Salmon / 36

carrot ginger purée, shrimp & artichoke napoleon, miso tangerine cream, charred leek

Seafood Pasta / 34

torchio pasta, king crab, rock shrimp, braised fennel, tomato, peas, pernod lobster cream

CHEF'S SIGNATURE

Blackened Gulf Grouper / 46

black grouper, king crab & charred corn truffle risotto cake, neonata relish, champagne citrus beurre blanc

SIDES TO SHARE

GF Brussels Sprouts / 12

benton's country ham

GF Chef's Seasonal Vegetables / 11

corn purée, summer succotash

GF Haricots Verts / 11

shallot garlic butter

Lobster Mac & Cheese / 18

smoked bacon lardons

GF Grilled Asparagus / 11

crispy prosciutto

GF Smashed Yukon Gold Potatoes / 11

GF Gluten Free

* There is risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.