

Proprietor Brantley Smith
Executive Chef James Dennerline

FRESH SHUCKED OYSTERS*

BLUEPOINT
2.25 each (Chesapeake Bay, VA)

MALPAQUE
2.75 each (Prince Edward Island)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of:

- grilled asparagus
- roasted cauliflower with bacon
- mashed yukon gold potatoes
- apple & celery root slaw
- wild mushrooms, leeks, goat cheese
- parmesan roasted yukon gold potatoes
- red flannel hash
- roasted brussels sprouts
- wild mushroom risotto
- lobster mac n' cheese (add \$2)

This is a sampling of our fresh fish. Daily selections vary based on availability.

ATLANTIC SALMON 16
(Canada)

CRISP FRIED CATFISH 14
(North Carolina)

RAINBOW TROUT 15
(North Carolina)

SWORDFISH 18
(Block Island)

MAHI MAHI 19
(North Carolina)

GROUPE 21
(Florida)

SEARED AHI TUNA 21
(Hawaii)

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs. If you have any food allergies, please let your server know.

STARTERS

- TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger sm. 7 | lg. 10.5
- LOBSTER TAMALES** corn, roasted poblano, cilantro, avocado crema 9
- SMOKED SALMON FLATBREAD** roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 7.5
- AHI TUNA SUSHI ROLLS*** cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 11.5
- COCONUT GREEN CURRY MUSSELS** cilantro, lime, crispy sweet potato straws 8
- SHRIMP COCKTAIL** cocktail sauce, creole remoulade 15
- ROASTED DUCK FLATBREAD** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 7.5
- BLUE HILL BAY MUSSELS** white wine and garlic sm. 8 | lg. 12
- GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olive 9
- VIETNAMESE CRAB SPRING ROLLS** daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11
- STEAMED LITTLENECK CLAMS** white wine and garlic 12.5
- CHIPOTLE GRILLED SHRIMP** corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 10
- JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, apple & celery root 14
- FRIED CALAMARI** jalapeños and carrots, sweet n' sour, creole remoulade 11
- SAUTÉED SHRIMP SCAMPI** with garlic butter 9.5
- TUNA TARTARE*** pickled cucumbers, broken wasabi vinaigrette, sesame crackers 11.5
- SHARED SAMPLER** jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 31
- COLD SEAFOOD PLATTER*** shrimp cocktail, fresh shucked oysters, tuna tartare 44 (serves 3 - 5)

POWER LUNCH COMBOS 12.5

served with a bowl of soup or starter salad
SMOKED SALMON FLATBREAD
ROASTED DUCK FLATBREAD
TEMPURA SHRIMP SUSHI ROLLS
AHI TUNA SUSHI ROLLS
LOBSTER TAMALES
 ½ **JUMBO LUMP CRAB MELT**
 ½ **SMOKED TURKEY**
 ½ **SOUTHWEST SHRIMP WRAP**

POWER LUNCH ENTRÉES 14

CHIPOTLE GRILLED SHRIMP ENCHILADAS
 sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo
ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries
SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing

SOUPS & STARTER SALADS

- NEW ENGLAND CLAM CHOWDER** cup 5 | bowl 7.5
- SPICY CREOLE GUMBO** cup 5 | bowl 7.5
- MAINE LOBSTER BISQUE** cup 6 | bowl 8.5
- BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7
- CAESAR SALAD** grated parmigiano reggiano, croutons, asiago cheese crisp 6.5
- STRAWBERRIES & BABY GREENS** red onion, parmigiano reggiano, sherry vinaigrette 6
- ROASTED CRIMSON BEET SALAD** pears, candied walnuts, gorgonzola, walnut vinaigrette 6.5
- SOUP & SALAD** choice of soup and starter salad 11.5

ENTRÉE SALADS

- GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15
- GRILLED SALMON PANZANELLA** spinach, watercress, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 15
- GEORGES BANK SEA SCALLOP & SHRIMP SALAD** baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette sm. 16.5
- LOBSTER COBB SALAD** watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.5

SANDWICHES on La Petite France Bakery bread served with choice of seasonal side or french fries

- MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress 12
- MESQUITE GRILLED CHICKEN** applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11
- SOUTHWEST GRILLED SHRIMP WRAP** corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12
- SMOKED TURKEY** applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 10
- CREEKSTONE FARMS BLACK ANGUS BURGER** sharp cheddar, lettuce, tomato, egg bun 10 (add bacon .75)
- JUMBO LUMP CRAB MELT** cheddar, tomato, remoulade, rustic country white 13.5
- MESQUITE GRILLED SALMON** applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 13.5

ENTRÉES

- BLACKENED CHICKEN PENNE** roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 13.5
- SEARED GEORGES BANK SCALLOPS** wild mushroom risotto, arugula, balsamic glaze 19
- PANKO FRIED SHRIMP** cocktail sauce, french fries, apple & celery root slaw 15
- JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 22.5
- MESQUITE GRILLED CHICKEN BREAST** roasted yukon gold potatoes, grilled asparagus 14.5
- 6 OZ. CENTER CUT FILET** mashed yukon gold potatoes, chef seasonal vegetable 28
- SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16
- VEGETABLE RAVIOLI WITH SAUTEED SHRIMP** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 15.5
- LOBSTER MAC N' CHEESE** white truffle bread crumbs 14
- SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 25

FEATURED DESSERT

- APPLE CROUSTADE** cinnamon ice cream, bourbon-maple syrup 7

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.