

APPETIZERS / SHARE PLATES

half shell oysters / citrus tabasco granita 14

roasted oysters casino / herbs, parmesan, applewood bacon 14

king crab cakes / remoulade, fennel salad 12

steamed clams / aromatics, fragrant coconut broth, thai chilies 12

kodiak scallops / prosciutto, arugula pesto, beurre blanc 12

gorgonzola fondue / fruit chutney, candied walnuts, toasted bruschetta 10

lamb lollypops / harissa, cucumber-yogurt, mint, walnuts 12

mediterranean plate / muhammara, feta, mozzarella fritti, bruschetta 10

SOUPS

seafood fusion / crab merus, shrimp wonton 9

house gumbo / gulf shrimp, andouille sausage, steamed rice 9

butternut squash bisque / chipotle crema, toasted pepitas 8

SALADS

wilted spinach / wild mushrooms, grated egg, tomato, pancetta dressing 7

caesar / baby romaine, anchovy dressing, parmesan, bruschetta 7

roasted beet / goat cheese frita, sweet herb vinaigrette 7

poached pear / gorgonzola, candied pecans, honey tabasco dressing 7

MAIN COURSE

SEAFOOD

- kodiak scallops / haricot vert, whipped potatoes, olive tapenade 30**
- king prawn / white cheddar grits, wild mushrooms, andouille sausage 30**
- cioppino / lobster, shrimp, scallops & fin fish, light tomato fume 32**
- gnocchi / shrimp, pancetta, arugula, divina tomato, parmesan 30**
- risotto / scallops, ginger, sweet pea, citrus butter sauce 30**
- fresh catch / chef's selection of what is the freshest available market**

MEATS & FOWL

- prime filet mignon / creamed spinach, béarnaise sauce 36**
- prime new york / au poivre, roast shallot, truffle potato 36**
- roast chicken / herb marinade, gnocchi, sauce puttanesca 28**
- smoked duck breast / butternut squash puree, figs, madeira jus 28**
- braised short ribs / winter root vegetables, celeriac potato 28**
- rack of lamb / swiss chard, feta, mint, greek corn bread, red pepper pesto 32**