

Soups / Salads

Lobster Bisque

lobster crouton

Jersey Corn & Black Bean Soup

avocado, corn tortilla

Burrata Salad

tomato, baby arugula, radicchio, frisée, watermelon, olives, basil oil, reduced balsamic

Chopped House Salad

*romaine, radicchio, carrot, cucumber
tomato, red onion, chickpeas, radish, fig balsamic*

Caesar Salad

grape tomatoes, parmesan, house cut croutons

Appetizers

Nashville Hot Oysters

spice battered fried oysters, purple slaw, lemon-thyme honey dip

Golden Fried Calamari

sweet or hot marinara

Spicy Mussels Pot

garlic, chorizo, white wine, fresh parsley, tomato, garlic crisps

Chicken Quesadilla

pepper jack, pico de gallo, guacamole

Coconut Shrimp

pineapple relish, toasted coconut rice, pineapple-jalapeño dip

Cast Iron Lump Crabcakes

house made sriracha sauce

Seared Lamb Skewers

creamy lemon mint feta, tomato, olive, grilled naan

Tuna Tartare Nachos

avocado, cucumber, jalapeño, sesame ginger sauce, chipotle drizzle

Raw Bar

Oyster Point Raw Tackle Box

*shrimp cocktail, oysters and clams on the half shell, lobster salad,
lump crab and avocado, cocktail, lychee mignonette, fresno sauce, and lemons*

Oysters (6) Clams (6) shrimp (5)

Dinner Entrées

Crispy Whole Red Snapper for Two

*marinated in garlic, lemon, lime, fried crisp & served
w/ Asian stir fry veggies, jasmine rice, coconut lime sauce*

Lobster Roll (2)

toasted garlic roll, old bay chips, slaw

Potato Crusted Halibut Fillet

rice blend, tuscan kale, red and poblano peppers puree

Chimichurri Steak

*marinated skirt steak flash grilled and laced w/ house made chimichurri sauce,
smashed yukon gold potato w/ pink peppercorn and red dragon mustard seed cheddar,
sauté rainbow swiss chard w/ summer squash and pignoli nuts*

Sea Scallop Skillet

*oyster mushroom, applewood bacon, baby kale,
sundried pepper, fresh gnocchi, saffron cream*

Lemon Pepper Swordfish

w/ clams, broccoli rabe, white beans, garlic, potato

Steak & Avocado Salad

*grilled marinated flank steak, grilled avocado, romaine, radicchio, frisée,
cashews, mango, radish, carrot, grape tomato, avocado ranch, crunchy noodles*

Grilled Chicken and Jersey Peaches

*marinated bell & evans boneless cutlets, smashed yukon gold potato
w/ pink peppercorn and mustard seed cheddar,
rainbow chard w/ summer squash and pignoli nuts*

Sesame Ginger Salmon

*grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas,
stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot*

Steakhouse Burger

*fresh blend of black angus chuck, brisket & short rib,
peppered bacon, sharp cheddar & onion rings*

Blue Crab Ravioli

shrimp, red pearl onion in spicy vodka sauce

Lobster Scampi

*lobster meat, cipollini onions and sweet vinegar peppers simmered in lobster-garlic sauce over
mezza rigatoni and topped w/ a butter roasted lobster tail and truffle pecorino crunch*