



**RAW OYSTERS/CLAMS ON HALF SHELL**

Gulf Oysters	½ DZ	\$10	DZ	\$18
Today's Oysters (please ask your server)		MP		MP
Clams (raw or steamed)	½ DZ	\$7	DZ	\$13

**CHILLED SHELLFISH**

Maine Lobster	1 LB	MP	2 LB	MP
Florida Stone Crab Claws (seasonal)	1 LB	MP	2 LB	MP
Jumbo Shrimp Cocktail cocktail sauce				\$15
Snow Crab Cocktail Claws cocktail sauce				\$11

**ICED SEAFOOD TOWER (no substitutions)**

Pearl Tower 6 gulf oysters, 3 crab claws, 3 jumbo shrimp, sashimi (3 tuna, 3 yellow tail, 3 salmon)				\$49
Deluxe Tower 12 oysters (chef's choice), 4 crab claws, 5 jumbo shrimp, colossal lump crabmeat, 1lb. Maine lobster				\$99
Mega Tower 18 oysters (chef's choice), 5 crab claws, 7 jumbo shrimp, colossal lump crabmeat, 2lb. Maine lobster				\$149

<b>GRILLED OYSTERS</b> (6) butter, garlic, parmesan and parsley				\$13
<b>FRIED OYSTERS</b> (6) served with remoulade sauce				\$12

**ROASTED OYSTERS (6)**

Rockefeller spinach, béchamel sauce, cheese and panko				\$13
Lump Crab mornay sauce				\$14
Bacon & Cheddar applewood bacon, cheese				\$13
BBQ & Chorizo bbq sauce, chorizo				\$13
Mix and Match pick any two, 3 each				\$15

**CRUDO**

Yellow Tail lemon oil, pickled onion, sriracha sea salt				\$14
Fresh Salmon chili oil, roasted chestnut, pear				\$14
Ahi Tuna basil oil, pickled daikon, radish				\$14

**SOUP & SALADS**

Soup Du Jour made fresh daily (please ask your server)				\$6
Caesar Salad romaine, classic caesar dressing, croutons, shaved parmesan				\$8
Seafood Salad lettuce, lump crab, lobster, shrimp, avocado, tomato, red wine vinaigrette				\$17
Baby Lettuce Wedge cherry tomatoes, cucumber, bacon, bleu cheese dressing				\$8

**SHARING PLATES**

Hush Puppies roasted jalapeno, corn, cheese, remoulade sauce				\$6
PEI Mussels white wine, garlic, shallots, herbs, cream, rustic bread				\$13
Maine Lobster Roll lightly dressed with mayo, celery, chives, toasted buttered roll				\$20
Jeanne's Clams bacon, shallots, fennel				\$12
Tuna & Lump Crab Stack avocado, citrus vinaigrette, toast points				\$22
Charred Spanish Octopus lentils, edamame and greens				\$13
Lobster Spinach Dip cream cheese, sour cream, gruyere, bread crumbs, warm pita				\$15
Smoked Salmon Spread dill, pickled onion, toast points				\$14
Lobster Mac & Cheese pasta, cheddar, gruyere, chives, bacon, panko				\$15
Steamer Bowl mixed fish & shellfish, garlic, butter, white wine herb broth, rustic bread				\$18
Seafood Stew mixed fish & shellfish, spicy tomato broth with chorizo, rustic bread				\$19
Steak Frites herbed butter				\$24

**DESSERTS \$7**

Key Lime Pie	Flourless Chocolate Torte
Crème Brulee	Chocolate Soufflés
New York Cheesecake	