

COLD

EAST COAST OYSTERS
EXCELLENT ACCOMPANIMENTS
20 | SIX 40 | BAKERS DOZEN

JUMBO SHRIMP COCKTAIL
TURKISH APRICOT COCKTAIL SAUCE
15

MAHI-MAHI CEVICHE
LIME, RED ONION, CARROT, GRANDMAS GARDEN PEPPERS, TOSTADAS
16

WHITE CHEDDAR AND BACON SPREAD
CARAMELIZED GRAPES, RYE BREAD
14

COLD SMOKED ARTIC CHAR DIP
PRESERVED LEMON, AIOLI, SWEET PAPRIKA, BRIOCHE
14

REBELLE PARISA
PASTURE RAISED FILET, SMOKED CHEDDAR, HORSERADISH, TABASCO AIOLI
14

ROMAINE WEDGE
BLUE CHEESE, TOMATOES, BACON-GARLIC CRUMBLE
12

FIELD GREENS SALAD
BLUEBERRIES, FARMERS CHEESE, PINENUTS, LAVANDER-BLACK PEPPER VINAIGRETTE
13

PRIME SEAFOOD

GRILLED BRANZINI
GARLIC-ANCHOVY PASTE, CHARRED-CREAMED CABBAGE
33

PORCINI CRUSTED HALIBUT
MARBLE POTATOES, MUSHROOMS, CHIVE CREAM SAUCE
36

RUBY TROUT STUFFED WITH SHRIMP BUTTER
SAUTÉED GREEN BEANS, HERB SALSA
34

RED SNAPPER CIOPPINO
SHRIMP, SCALLOP, MUSSELS, CLAMS, TOMATO BROTH
38

SEARED ATLANTIC DIVER SCALLOPS
HOUSE CHORIZO, SNOW PEAS, CORNBREAD SOUFFLÉE, ROASTED POBLANO BUTTER
35

GULF REDFISH
RED RICE, TOMATO, FENNEL, OREGANO, CALAMANSI VINEGAR
32

CHAR-BROILED LOBSTER
CRISPY GARLIC, HERB BUTTER, LOBSTER CLAW STUFFING
1/2- 30 FULL- 56

CHAR-BROILED ALASKAN KING CRAB LEGS
CRISPY GARLIC, HERB BUTTER
MARKET PRICE



DIVIDE

TOWERS

HIGH TOWER

STEAMED MAINE LOBSTER
8OZ ALASKAN KING CRAB LEGS
DOZEN EAST COAST OYSTERS
DOZEN JUMBO SHRIMP
MARINATED MUSSELS
SMOKED CLAMS
EXCELLENT ACCOMPANIMENTS
150

POWER TOWER

4OZ ALASKAN KING CRAB LEGS
1/2 DOZEN EAST COAST OYSTERS
1/2 DOZEN JUMBO SHRIMP
MARINATED MUSSELS
SMOKED CLAMS
EXCELLENT ACCOMPANIMENTS
75



CONQUER

FOR THE TABLE

GRILLED ASPARAGUS WITH SAUCE GRIBICHE AND FRIED CAPERS
10

SAUTÉED MUSHROOMS WITH SMOKED GARLIC-THYME BUTTER
11

POTATO PUREE WITH WHITE CHEDDAR AND GRUYÈRE
9

CORONA BEANS WITH HERBED BUTTER
8

SPINACH PUDDING WITH TRUFFLE'D BESCHAMEL
10

ROASTED CAULIFLOWER WITH HAZELNUT DUKKAH AND LIME
10

HOT

CHAR-BROILED GULF OYSTERS
GARLIC CONFIT BUTTER
SIX | 15 BAKERS DOZEN | 30

OCEAN CHOWDER
SOURDOUGH BREAD, BACON, CREME FRAICHE
12

GREEN HARISSA SHRIMP
WHITE WINE, CREAM, CILANTRO
16

CHAR-GRILLED SPANISH OCTOPUS
BRAISED CORONA BEANS, GUANCIALE, BASIL PISTOU
14

TIGER CRY BEEF MEATBALLS
PICKLED VEGETABLES, GRANDMAS GREENS, CILANTRO
14

LUMP CRAB CROQUETTE
OLD BAY, CHARRED LEMON AIOLI
14

PEI MUSSELS WITH SAFFRON CREAM
OYSTER MUSHROOMS, CARAMELIZED LEEKS, GARLIC CROUTON
15

THICK CUTS

PASTRAMI CRUSTED IBERICO PORK LOIN
LEMONGRASS RICE, PICKLED STRAWBERRY SALAD, THAI HERBS
34

9oz PASTURE RAISED FILET MIGNON
SLOW ROASTED RED PEPPER, BEARNAISE
45

14oz GRILLED RIBEYE
SLOW ROASTED RED PEPPER, BEARNAISE
42

REBELLE BURGER
FONTINA, SIDES, COTTAGE FRIES
18

TURF WARS

SAUTÉED SHRIMP(3)
14

SEARED SCALLOPS(2)
16

CRAB OSCAR
16

A Goodman & Bowers Restaurant



CHEF / STEFAN BOWERS