

Appetizers

Char-Broiled Gulf Oysters- Garlic Confit butter	Half Dozen 16/Dozen 32
East Coast Oysters, Excellent Accompaniments	Half Dozen 18/Dozen 34
Jumbo Shrimp Cocktail, Apricot-Cocktail Sauce, Lemon	19
Green Harissa Mussels, White-Wine, Cream, Sourdough Baguette	17
Tuna Tartar, Fattoush Salad, Sumac Vinaigrette	15
Meatballs “Stroganoff,” Roasted Mushrooms, Cornichon Pickles, Tarragon	14
Bibb Salad, Tomatoes, Avocado, Bacon Crumble, Sharp Cheddar, Pistachio-Orange Dressing	14
Caprese Salad, Local Texas Tomatoes, Fresh Mozzarella, Olive Oil, Basil	14

Cold Seafood Towers

“Power Tower”- 4oz King Crab Legs, 1/2 Dozen Jumbo Shrimp, 1/2 Dozen East Coast Oysters, Marinated Clams and Mussels	75
“Seafood Tower” - Steamed Maine Lobster, 8oz King Crab Legs, Dozen Jumbo Shrimp, Dozen East Coast Oysters, Marinated Clams and Mussels	175

Sides (the perfect accompaniment to your entree)

Creamed Spinach - Double cream, Nutmeg, Clove	10
Crispy Baby Yukon Potatoes, Garlic, Rosemary	10
Roasted Broccoli, Chili, Parmesan, Lemon	10

Entrees

Pan Roasted Halibut, Root Vegetable Hash, Citrus-Ginger Beurre Blanc	32
Linguine and Clams, Garlic-Butter, Parsley	24
Cioppino (Italian Seafood Stew) - Redfish, Shrimp, Scallop, Mussels, Clams, Tomato Broth	36
Seared Diver Scallops, Wild Mushrooms, Parsnip Purée, Green-Herb Sauce	32
8 oz Angus Burger, Gruyere, Tomato, Lettuce, Onion, Fries	17
8oz. Filet Mignon, Soy-Braised Mushrooms, Béarnaise Sauce	48
Oven Roasted New Zealand Rack of Lamb, Crispy Yukon Potato, Mint-Pistachio Pesto	Half Rack 32/Full Rack 56
Char-Broiled Lobster, Crispy Garlic, Caramelized Garlic-Parmesan Butter, Claw Stuffing	Half 32/Full 56
Char-Broiled King Crab Legs, Caramelized Garlic-Parmesan Butter, Charred Lemon	Half Pound 45/Full Pound 80

Add-ons a la carte

Sautéed Shrimp (3)	14
Seared Scallops (2)	16

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS