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*