

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
◆	
	Each
Humboldt Bay, CA Calikumo Oysters	3.8
Johnny Shuck's Oysters*	2.9
Connecticut Blue Point*	3
Nova Scotia Beau Soleil*	2.8
Virginia James River*	2.3

ICE IT

Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:
Cucumber Dill | Watermelon Mint | Yuzu Jalapeño
Add \$1.50 Half Dozen

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño
Aioli 14.3

 **Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire
Roasted Corn Salsa / Onion Strings 14.5

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

Crab Dip
Crisp Pita Chips / Pico de Gallo 13

 **Tableside Tartare***
Ahi Tuna / Dijon / Capers / Onions / Chopped
Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.7 | Bowl 8

Maine Lobster Bisque
Sherry Cream
Cup 8.7 | Bowl 14.8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles /
Balsamic Vinaigrette 8.7

Grilled Chopped Salads
Chicken 17.7 | Salmon 20.7 | Shrimp 17.7

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon /
Avocado 24

Add Grilled Shrimp Skewer to any salad for 7

We are proud to support local and sustainable farms, ranches and fisheries:

- Carlton Farms, Rockmart GA
- Phoenix Farms, Lawrenceville GA
- Country Garden Farms, Newnan GA
- Baker Farms, Norman Park GA

CHEF'S CHOICE

 **Hawaiian Bigeye Ahi Tuna***
Sesame Crusted Seared Ahi Tuna served with Wasabi
Mashed Potatoes, Pan Braised Baby Bok Choy and
Mongolian Pepper Sauce 31
Our Bigeye Ahi Tuna was caught in the deep waters of the
Pacific and shipped overnight from the Honolulu Fish Auction

Buttermilk Fried Georgia Catfish
Crispy Buttermilk Fried with Bacon Collard Greens,
Goat Cheese Potato Croquette, Sweet and Spicy
Creole Tomato Glaze, and Fire Roasted Corn Salsa
23.5



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 32

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 24

Bourbon Glazed Salmon Sautéed Spinach / Mashed Potatoes 29

Miso Chilean Sea Bass Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth 41

Blackened Snapper Crab Meat Saute / Andouille Mashed Potatoes / Spinach 38

Swordfish Casino Lump Crab / Roasted Red Pepper / Bacon / Mushrooms Spinach Saute 33

Grilled Wild Isles Organic Salmon Beets / Cipollini Onions / Asparagus / Black Pepper Horseradish Sauce 33

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 21

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 20

Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 34

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 21

Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 33

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.8

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 28.5

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 38
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 31

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 37.5

Center Cut Filet Mignon & Twin Maine Lobster Tails The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails 55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) 32.5 **(8oz)** 37

U.S.D.A. Choice New York Strip* (13oz) 39

Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz) 38

Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz) 46

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 27

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 17

American Kobe Style Burger Mushrooms / Fontina Cheese / Red Onion Aioli 17

GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH
Truffle Butter 4	Creamed Spinach 8	Blue Cheese & Onion 8
Truffle Frites 5	Grilled Asparagus 8	Truffle Chive 8
Lobster Tail 12	Pan Roasted Mushrooms 9.5	Red Pepper White Cheddar 7
Oscar Style 8.5	Lobster Mashed Potatoes 12	

HAPPY HOUR

"#1 Happy Hour in America" - USA TODAY

Hand Crafted Cocktails, Beer & Wine Specials
-Bar Bites starting at only \$3-

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.