

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
Each	
British Columbia Royal Miyagi*	3.5
Connecticut Blue Point*	3.5
New Jersey Delaware Bay*	2.6

APPETIZERS

Ancho Chili Charred Octopus Jicama Chimichurri / White Beans 16
Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeno 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
Coconut Shrimp Orange Horseradish Marmalade 12
Lump Crab Cake Fire Roasted Corn Salsa 15.5
Steamed Mussels Tomatoes / White Wine / Herbs 13.5
 Tableside Tartare* Ahi Tuna / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

New England Clam Chowder Award Winning / Potato / Bacon / Clams Cup 6.3 Bowl 7.3
Maine Lobster Bisque Sherry Cream Cup 8.5 Bowl 14.3
Hearts of Romaine Caesar Parmesan Crisp / Garlic Croutons 9.5
10 Greens Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes 8.3
The Iceberg Wedge Blue Cheese / Diced Tomatoes / Bacon 8
Fall Shaved Vegetable Salad Butternut Squash / Hierloom Carrots / Granny Smith Apples / Arugula / Pomegranate Seeds / Toasted Pumpkin Seeds / Apple Cider Vinaigrette 7.5
Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.5
Grilled Chopped Salads Chicken 14 Salmon 16 Shrimp 16
Lobster Cobb Tower Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 23.5

Add Grilled Shrimp Skewer to any salad for 7

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

- Mouzlin Bros., Vincennes, IN
- Caputo, Melrose Park, IL
- Voyager Farms, Benton Harbor, MI
- Garwood Farms, LaPorte, IN
- Earthlink Farms, Brownsburg, IN
- Goin's Blueberry Lane, North Judson, IN

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 29
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Blackened Mahi Mahi
Blackened, Topped with Sautéed Lump Blue Crab and Citrus Butter 31



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 29
Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 24
Pesto King Salmon Simply Grilled / Summer Vegetable Ragout / Basil Pesto 39
Chilean Sea Bass Dashi Pan Seared / Edamame / Pickled Cucumbers 38
Herb Crusted Whitefish Roasted Vegetables & Potatoes / Lemon Butter 25
 Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice 29
Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta 30
Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 20

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 19.5
Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables 33
Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 17.5
Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 20.5
Seared Sea Scallops Tomato Pesto / Crab Potato Hash / Sautéed Spinach 32
Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 17.5
Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 27.5
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 39
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 30
Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36.5
Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables 39

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6 oz) 31.5 (8 oz) 36
U.S.D.A. Choice New York Strip* (13oz) 39
Dry Rubbed Black Angus Ribeye Steak - center cut* (13oz) 37
Dry Rubbed Black Angus Ribeye Steak - bone in* (20oz) 46
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute 26
Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 16
American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli 16.5

GREAT WITH STEAK		SIGNATURE SIDES		SMALL BATCH MASH	
Boursin Blue Cheese	5	Grilled Asparagus	8	Herbed Goat Cheese	8
Foie Gras Butter	6	Pan Roasted Mushrooms	9	Truffle Chive	8
Truffle Butter	4	Mushroom Spinach Saute	7	Red Pepper White Cheddar	7
Lobster Tail	12	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.