

Chilled:

- Oyster - \$2.50 p/pc
- Shrimp - \$3.75 p/pc
- Lobster - half or whole \$16/29
- Toasts - Trout Roe \$12, Uni \$18, or Tuna Tartare \$12
- Platters - 2-6ppl \$33pp

Ceviche & Sears:

- Black Sea Bass-Blackberry-Raspberry Vinegar-Tequila-Roe \$18
- Green Heirloom Tomato-Lime-Orange-Ricotta-Honey \$16
- Shrimp-Coconut-Peach-Lime-Chili-Flowers \$18
- GravTuna&Sword-Ricotta-Mustard-Plum-Rye \$17
- Lobster-Sirloin Tip Carpaccio-Canteloupe-Honey Dew \$31

Starts & Shares:

- Sardines-Whole Fried Sardines, Garlic Oil, Sea Salt, Fresh Herbs \$11
- Gazpacho-Yellow Watermelon, Chili, Coconut Water, Sea Salt \$9
- Burrata-Whole Burrata, Ciabatta, Sea Salt, Botarga \$14
- Tuna Bao(2)-Seared Tuna, Gooseberry 5 Spice Aioli, Chive Relish \$14
- Blue Fish Taco(2)-Coconut Aioli, Crème, Chimichurri, Chili \$14
- Fried Skate Taco(2)-Pickled Blueberry Relish, Yogurt \$15
- Heirloom Tomato-Watercress, Arugula, Burrata, Sea Salt \$18
- Mussels-White Wine, Blueberry, Garlic, Butter, Tarragon, Chili \$14

Larger Plates:

- Crab Roll - Crab Meat, Garlic, White Wine, Arugula, Brioche \$18
- Burger - 8oz. Grass Fed, Landaff Cheese, Oyster Mushroom, Fries \$16
- House Steak-7oz Butcher Cut, Watercress, Herbed Butter \$21
- Swordfish - Pan Roasted Filet, Collards, Corn Chowder \$27
- Seafood Alfredo - Fettuccini, Alfredo, Clams, Mussel, Shrimp \$26

Sides:

- French Fries \$7 (make em' crab fries) \$13
- Bacon Swiss Chard \$9
- Pan Roasted Bi-Colored Oyster Mush \$11