

ASK ABOUT OUR RAW BAR SELECTIONS!

SMALL PLATES

CHILLED GAZPACHO san marzano tomato, cucumber, peppers, onion, creme fraiche, bagna cauda croutons.....	14
NEW ENGLAND CLAM CHOWDER chopped ocean clams, celery, onion, potato, bacon, cream, chive garnish.....	15
HUMMUS tomato jam, olive salad, grilled pita.....	12
HOUSE SMOKED FISH DIP pickled fresno peppers, capers, red onion.....	14
SPICY TUNA STACK ahi tuna, avocado, mango, sambal sweet soy, toasted sesame seed, crispy wontons.....	21
POPCORN SHRIMP florida rock shrimp, sweet chili-garlic & tartar dipping sauces.....	18
CRABCAKE lump crab.....	22

CASPIAN OSETRA CAVIAR

1 oz. royal amber osetra caviar, crème fraîche, red onion, chopped egg, crispy potato.....	82
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SALADS

PERUVIAN SALAD	19
bibb lettuce, compari tomato, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette	
CAESAR SALAD	17
romaine, bagna cauda croutons, anchovies, shaved parmesan	
WATERMELON SALAD	18
mixed greens and frisée, beets, dolce gorgonzola, pistachio, citrus vinaigrette	
CARIBBEAN ROCK SHRIMP SALAD	25
rock shrimp, red pepper, avocado, carrot, cucumber, mango, peanut vinaigrette	
DERBY COBB SALAD	28
grilled chicken, , crumbled blue cheese, avocado, bacon, 7 minute egg, ranch dressing	

ADD GRILLED SHRIMP (12)
CHICKEN (10) | SALMON (10)

HANDHELDS

BLACKENED MAHI SANDWICH	26
pan seared mahi, tartar sauce, lettuce & tomato, potato roll	
BISTRO CHICKEN SANDWICH	22
grilled marinated chicken, toasted focaccia, tomato jam, french feta cheese	
PRIME BURGER	23
8 oz prime beef, applewood smoked bacon, aged cheddar cheese, lettuce & tomato, potato bun	
LOBSTER ROLL	38
chilled lobster salad, creamy coleslaw, butter toasted bun	
OYSTER PO' BOY	21
corn meal fried oysters, shredded lettuce, vine ripe tomato, remoulade sauce	

CHOICE OF SEA SALT FRIES
OR MIXED GREEN SALAD

MAIN PLATES

FISH & CHIPS crispy beer batter, tartar sauce, ketchup & malt vinegar.....	28
LINGUINE & CLAMS fresh linguine, chopped clams, white wine, garlic, olive oil, parmesan, parsley.....	29
STEAMED MUSSELS & FRIES red onion, merguez sausage, corn broth, side of sea salt fries.....	28
TUNA pan seared, crispy potato, red onion, castelvetro olive, peppadew pepper, spanish sherry vinaigrette.....	36
BRANZINO grilled branzino filet, tomato confit, lemon artichoke caper sauce.....	33
CHICKEN PAILLARD chargrilled, arugula salad, citrus vinaigrette, campari tomato, parmesan.....	29
HANGER STEAK chargrilled cilantro marinated hanger steak, chimichurri sauce, sea salt fries.....	42
THE LUNCH PLATTER 6 oyster sampler, 4 clams, 2 jumbo shrimp & one large stone crab claw, classic sauces.....	62

SIDES

PAPAS BRAVAS crispy idaho potatoes, smoked paprika, fresh herbs.....	16
CAULIFLOWER GRATIN white cheddar.....	17
JUMBO ASPARAGUS	17
ROCK SHRIMP MAC & CHEESE white cheddar, pancetta, sweet peas, white truffle oil.....	18
BROCCOLINI simply grilled.....	15

20% service added to parties of six or more. split entrees will add a \$8 sharing charge.
eating raw or under cooked fish, shellfish, eggs, or meat increases your risk of foodborne illnesses.