

APPETIZERS / SMALL PLATES

BLACKENED TILAPIA WONTONS 9
Charcoal Grilled with Guacamole and Pico de Gallo, Baby Cilantro

WILD TEXAS BAY SHRIMP TEMPURA 8
Kimchi, Yuzu Ponzu

CRISPY FOLEY CALAMARI **P** 12
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce

COLD WATER OYSTERS ROCKEFELLER **P** 12
Baby Spinach, Parmesan, Swiss Cheese

COLOSSAL SHRIMP COCKTAIL 14.5
Wild Pacific Brown Shrimp

ARTISANAL CHEESE BOARD **P**
In-House Made Seasonal Preserves, Marmalade or Chutney, Candied Walnuts, Raisin Crostini
CHOICE OF THREE 12
ALL FIVE 18

MARGHERITA PIZZA VP 11.5
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil
Chicago Magazine's - Top 25 Pizzas in Chicago

POLENTA FRIES 8
Harissa Mayonnaise

RUSTIC TOMATO BRUSCHETTA 7
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese

LOBSTER AND SHRIMP FRITTERS 9
Horseradish Cocktail and Honey Mustard Sauces

CHARCOAL GRILLED BABY OCTOPUS **P** 10
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil

SOUP & SALAD

SHRIMP AND LOBSTER BISQUE **P** 9.5
Braised Leeks, Tomato, Tarragon

SOUP OF THE DAY Cup - 4 / Bowl - 5
Appropriately Garnished

FRESH MANILA CLAM CHOWDER **P** Cup - 5 / Bowl - 7
Manila Clams with Potato and Onion, Clam Broth, Cream

ORGANIC MESCLUN GREENS 5.5
Tomato, Cucumber and Mustard Vinaigrette

CAESAR SALAD 6.5
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano

LOCAL HEIRLOOM BEET SALAD **P** 8.5
Mesclun Greens, Sheep's Milk Feta, Quinoa Candied Walnuts and Apricots

MINI WEDGE SALAD 8
Applewood Smoked Bacon, Blue Cheese, Scallion, Red Onion, Tomato and Ranch Dressing

GRILLED SHRIMP CHOPPED SALAD **P** 13.5
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette

FROM THE FISHERMAN

FRESH IDENTITY ASSURED OYSTER SELECTION **P** ½ DOZEN - 16 / DOZEN - 30
Horseradish Cocktail, Cucumber Mignonette

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 23
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach and White Wine-Lemon Butter Sauce

JUMBO LUMP CRAB CAKES 30
Mesclun Greens, Lemon-Garlic Aioli and Mango Sambal

LOBSTER "MAC AND CHEESE" 29
Steamed to Order Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon, Cavatappi Pasta and Asparagus

CHARCOAL GRILLED ÔRA KING SALMON AND LOBSTER GNOCCHI **P** 32
Heirloom Carrot Salad, Caramelized Cippolini Onions, Sautéed Sugar Snap Peas, Asparagus Velouté

PAN ROASTED GULF OF MAINE SEA SCALLOPS 29
Fingerling Potato, Yellow Tomato Broth, Citrus, Radish, Shaved Fennel, Frisée

ALASKAN RED KING CRAB LEGS 68
Steamed with Seasonal Vegetable, Whipped Potato and Drawn Butter

NEW ENGLAND LOBSTER ROLL 23
Fresh Lobster Meat and Mayonnaise served with Coleslaw and Sweet Potato Fries

BOUILLABaisse **P** 29
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, with Classic Rouille

We offer all our Seafood Choices "Simply Prepared"
Wood Grilled or Roasted with Seasonal Vegetable, Sun-Dried Tomatoes and Whipped Potato or Saffron Rice, Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
Cedar Plank Option Available served with Whipped Potatoes, Sautéed Garlic Spinach, Beurre Blanc

FEATURES:

HALIBUT

Wild Caught
Alaskan Waters
Chef's Preparation
35

FROM THE FARMER

BONELESS BEEF SHORT RIB 26
Chorizo Whipped Potatoes, Red Wine Sauce and Crispy Onions

CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP* **P** 25
Sweet Potato Fries, Moody Blue Cheese, Arugula and Apple-Cider Grain Mustard Glaze

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS* 34
Heirloom Tomato, Farro and Fregola Pilaf, Zucchini, Fresh Mint

MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG*  27
Stir Fry Julienne Vegetables, Kalbi Sauce, Steamed Baby Bok Choy, Spicy Miso Glaze, Fried Lotus Root

WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO **P** 20
Mascarpone, Fresh Herbs, Parmigiano-Reggiano

CHARCOAL GRILLED PREMIUM LOCAL ANGUS FILET MIGNON* 7 oz. - 39 / 10 oz. - 45
Center Cut Steak, Whipped Potato, Seasonal Vegetable and Red Wine Reduction

SURF & TURF* 50
7 oz. Filet of Beef and 7 oz. Cold Water Canadian Lobster Tail, Whipped Potato and Seasonal Vegetable

CHARCOAL GRILLED USDA PRIME NEW YORK STRIP* 47
Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes and Red Wine Reduction

PREMIUM LOCAL ANGUS BEEF AND BLEU BURGER* **P** 14
Moody Blue Cheese, Crispy Onions, Chipotle Mayonnaise, Toasted Buttered Challah Bun, Pickle, Lettuce, Tomato and Fries

Our produce is subject to change daily due to seasonality and availability of products
We thank family farms of all sizes in the Midwest and the U.S. for their produce
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF EDDIE JOBIN, JR.
PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON