

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** 14
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce
- COLD WATER OYSTERS ROCKEFELLER** **P** 13
Baby Spinach, Parmesan, Swiss Cheese
- COLOSSAL SHRIMP COCKTAIL** 16
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** 12
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** 8
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** 12
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil

SOUP & SALAD

- SHRIMP AND LOBSTER BISQUE** **P** 10
Braised Leeks, Tomato, Tarragon
- SOUP OF THE DAY** Cup - 5 / Bowl - 6
Appropriately Garnished
- FRESH MANILA CLAM CHOWDER** **P** Cup - 6 / Bowl - 8
Manila Clams with Potato and Onion, Clam Broth, Cream
- ORGANIC MESCLUN GREENS** 6
Tomato, Cucumber and Mustard Vinaigrette
- CAESAR SALAD** 7
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano
- LOCAL HEIRLOOM BEET SALAD** **P** 9
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** 14
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette

FROM THE FISHERMAN

Our fish comes in whole straight from the fishermen and is hand-filleted daily by our chefs

- FRESH IDENTITY ASSURED OYSTER SELECTION** **P** ½ DOZEN - 16 / DOZEN - 30
Horseradish Cocktail, Cucumber Mignonette
- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** 25
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 ŌRA KING SALMON AND LOBSTER GNOCCHI** **P** 32
Heirloom Carrot Salad, Caramelized Cippolini Onions, Sautéed Sugar Snap Peas, Asparagus Velouté
- PAN ROASTED GEORGES BANK SEA SCALLOPS** 30
Fingerling Potato, Yellow Tomato Broth, Citrus, Radish, Shaved Fennel, Frisée
- ALASKAN RED KING CRAB LEGS** 1 ½ lb. - 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** 30
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:

SWORDFISH

Wild Caught
Off the Coast of Block Island
Chef's Preparation
Market Price

FROM THE FARMER

- BONELESS BEEF SHORT RIB** 28
Chorizo Whipped Potatoes, Red Wine Sauce and Crispy Onions
- CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP*** **P** 26
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*** 28
Stir Fry Julienne Vegetables, Kalbi Sauce, Steamed Baby Bok Choy, Spicy Miso Glaze, Fried Lotus Root
- WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO** **P** 21
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*** **P** 47
Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes and Red Wine Reduction
- CERTIFIED ANGUS BEEF AND BLEU BURGER*** 15
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