



— APPETIZERS / SMALL PLATES —

BLACKENED TILAPIA WONTONS9
Charcoal Grilled, Guacamole,
Pico De Gallo, Baby Cilantro

WILD TEXAS BAY SHRIMP TEMPURA 8
Sriracha Aioli, Chili Plum Sauce

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 COCKTAIL17
Wild Pacific Brown Shrimp

ARTISANAL CHEESE BOARD **P**
In-House Made Seasonal Preserves, Marmalade
or Chutney, Candied Walnuts, Raisin Crostini
CHOICE OF THREE12
ALL FIVE18

MARGHERITA PIZZA VPN12
Buffalo Mozzarella, San Marzano Tomatoes,
Basil, Extra Virgin Olive Oil
Chicago Magazine's - Top 25 Pizzas in Chicago

POLENTA FRIES 8
Harissa Mayonnaise, Parmigiano-Reggiano

RUSTIC TOMATO BRUSCHETTA8
Charcoal Grilled Garlic Crostini, Extra Virgin
Olive Oil and Laura Chenel Goat Cheese

LOBSTER AND SHRIMP FRITTERS9
Horseradish Cocktail, Honey Mustard Sauces

CHARCOAL GRILLED BABY OCTOPUS **P**12
Salsa Verde, Balsamic Vinaigrette, Arugula,
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 GREENS6
Tomato, Cucumber, Mustard Vinaigrette

CAESAR SALAD7
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

GRILLED SHRIMP CHOPPED SALAD **P**14
Applewood Smoked Bacon, Tomatoes,
Onions, Haricot Verts, Avocado,
Sweet & Spicy Vinaigrette

MINI WEDGE SALAD8
Applewood Smoked Bacon, Blue Cheese,
Scallion, Red Onion, Tomato, Ranch Dressing

FROM THE FISHERMAN

FEATURES: WEST COAST FISHERIES

• Pacific Ocean •
Chef's Preparation
Market Price

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 WHITEFISH28
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach, Lemon Beurre Blanc Sauce

JUMBO LUMP CRAB CAKES30
Mesclun Greens, Lemon-Garlic Aioli, Mango Sambal

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

CEDAR PLANK ROASTED FAROE ISLAND SALMON **P**32
Sweet Potato Puree, Sautéed Garlic Spinach, Lemon Beurre Blanc Sauce

PAN ROASTED JUMBO HUDSON CANYON SEA SCALLOPS34
Cranberry Coulis, Beech Mushroom, Haricot Vert, Sweet Potato Gaufrette

ALASKAN RED KING CRAB LEGS1 ½ lb. - 68
Steamed to Order Seasonal Vegetable, Whipped Potato, Drawn Butter

NEW ENGLAND LOBSTER ROLL24
Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries

BOUILLABAISSE **P**32
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth,
Classic Rouille

WE OFFER ALL SEAFOOD SELECTIONS:

"SIMPLY PREPARED"

Charcoal Grilled or Wood Roasted,
Whipped Potato, Seasonal Vegetable,
Sun-Dried Tomato Relish

CEDAR PLANK ROASTED

Whipped Potato,
Sautéed Garlic Spinach,
Lemon Buerre Blanc



FEATURES:

CHARCOAL GRILLED



PRIME 18 OZ. BONE-IN RIBEYE*

Herb Roasted Potato
Red Wine Reduction
52

CERTIFIED BLACK ANGUS FILET MIGNON*

Center Cut Steak, Whipped Potato, Vegetable
Red Wine Reduction
7 oz. - 39 / 10 oz. - 45



PRIME NEW YORK STRIP*

Grain-Fed, Center Cut 14 oz., Herb Roasted Potato
Red Wine Reduction
48



SIDE PLATES

GRILLED ASPARAGUS 7 **SAUTÉED GARLIC SPINACH** 6
HERB ROASTED WILD MUSHROOMS 8 **WHIPPED POTATO** 5

FROM THE FARMER

BONELESS BEEF SHORT RIB28
Chorizo Whipped Potatoes, Red Wine Sauce, Crispy Onions

CHARCOAL GRILLED CENTER CUT 14 oz. BONE-IN PORK CHOP **P**27
Sweet Potato Fries, Moody Blue Cheese, Arugula, Apple-Cider Grain Mustard Glaze

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS*35
Goat Cheese Farro Risotto, Seasonal Vegetable, Red Wine Reduction

MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG*32
Whipped Potato, Seasonal Vegetable, Port Wine Reduction

BUTTERNUT SQUASH RISOTTO **P**22
Roasted Butternut Squash, Edamame, Parmigiano-Reggiano, Pea Shoots, Crispy Carrots
Add Chicken ... 5 / Shrimp ... 6 / Salmon ... 9 / Scallops ... 10

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

*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-SZOPA