

Star Fish

Raw

Hannah's Reef, TX- wild, large, mild salinity 1.5

Red Raiders, MA- suspended, medium cup, buttery, briny 2.5

Wellfleet, MA- farmed, large cup, briny 2.5

Scorton Creek, MA- rack and bag, medium cup, briny 2.5

Seafood Platter 36

Gulf oysters, martini shrimp, chef's crudo selection

Seafood Tower 75

mixed oysters, martini shrimp, pickled mussels,
2 chef's crudo selection

Small

Chopped Kale Salad- sesame vinaigrette, snow peas, peanut 8

Pickled Mussels- Maine mussels, fennel-Thai basil pesto 10

Fried Green Tomato- blue crab, hand pulled mozzarella 16

Shrimp Cocktail- jumbo gulf shrimp, house made cocktail sauce 18

Crudo- flounder trio crudo 15

Tartare- prime skirt, blue crab, egg yolk, toasted sourdough 20

Charred Octopus- cucumber, tomato, chorizo, herb oil 17

Tuna Conserva- chorizo, calabrese aioli, frisee salad,
kalamatas, grilled bread 11

Potato Leek Soup- smoked oysters, chili oil, Malbar pepper 8

Brussels Sprouts- sweet chili, fish caramel 8

Crispy Calamari- jalapeno glaze, Alabama white sauce 10

Fried Smelts- salt cured, malt vinegar powder, gribiche 10

Andouille Shrimp Linguini- gulf shrimp, andouille cream 14

Mushroom Fondue- wood roasted hen of the woods,
triple cream brie, grilled bread 13

Elk Tenderloin Skewers- herb crusted elk loin,
jalapeno citrus aioli 15

Hot Shrimp Karaage -house pepper oil, miso butter rice 15

Large

Grilled Mahi- spaghetti squash, miso butter, chili 28

Redfish on the Half Shell- Cajun spice, Steen's lacquer,
corn bread, pork braised turnip greens 32

Skirt Steak- Niman Ranch prime skirt steak, papas bravas,
snow pea leaves, salsa verde 24