



SEAFOOD DINNER

APPETIZERS

OCTOPUS À LA PLANCHA

Seared octopus • smoked paprika • briny olive tapenade • roasted fingerling potatoes • preserved lemon aioli • GF • 22

SMOKED FISH BOARD

House-smoked salmon • trout • whitefish • seasonal pickled vegetables • shaved red onion • dill crema • herb crostini • 24

CALAMARI FRITTI

Crispy, lightly dusted calamari • grilled lemon • caper aioli • Fresno chili • fresh herbs • 19

CRAB CAKE

Pan-seared jumbo lump crab cake • whole-grain mustard aioli • shaved fennel • radish and frisée salad • citrus vinaigrette • 22

OYSTERS ON THE HALF SHELL

Half dozen of chef's selection of pristine oysters • classic mignonette • house cocktail sauce • fresh lemon • cucumber granita • GF • 22

AHI TUNA TARTARE

Hand-cut ahi tuna • avocado • shallot • citrus soy • sesame oil • crispy wontons • 25

SOUP & SALAD

SEAFOOD GUMBO

Shrimp • crab • market fish • slow-simmered roux • okra • roasted peppers • Creole spice • scallions • jasmine rice • 10

CRAB & AVOCADO SALAD

Butter-poached crab • avocado • frisée • cucumber ribbons • pickled shallots • champagne vinaigrette • micro greens • GF • 19

ENTRÉES

Add lobster tail 20

CRAB-STUFFED LOBSTER TAIL

Lobster tail filled with tender lump crab • lemon butter • fresh herbs • breadcrumbs • baked golden • truffle mashed potatoes • haricots verts almondine • 59

 GRAND MARK

SEARED DIVER SCALLOPS

Caramelized scallops • purple cauliflower purée • brown butter • crispy pancetta • haricots verts almondine • truffle mashed potatoes • GF • 49

 CHARDONNAY

HERB-CRUSTED HALIBUT

Pan-seared herb & panko-crusted halibut • lemon beurre blanc • truffle mashed potatoes • roasted baby carrots • 45

 PINOT BLANC

LOBSTER MAC & CHEESE

Maine Lobster • creamy gruyère sauce • conchiglie pasta • toasted panko • herbs • chive oil • toasted baguette • 42

 CLASSIC DEMI-SEC

BRANZINO EN PAPILOTE

Steamed Mediterranean sea bass • lemon • fresh herbs • white wine • fennel & citrus salad • asparagus with lemon beurre blanc • GF • 38

 SAUVIGNON BLANC

JUMBO SHRIMP & STONE-GROUND GRITS

Sautéed shrimp • tasso ham • smoked paprika cream • creamy grits • confit tomatoes • crispy Brussels sprouts • GF • 38

 DRY GEWÜRTZTRAMINER

BLACKENED SWORDFISH

Cajun-spiced swordfish • sweet corn risotto • roasted red pepper coulis • wilted spinach • confit tomatoes • GF • 42

 ROSÉ

MEDITERRANEAN SEAFOOD RISOTTO

Market fish • shrimp • mussels • saffron risotto • cherry tomatoes • basil oil • asparagus • lemon beurre blanc • GF • 38

 ALBARIÑO

SEAFOOD BOUILLABAISSSE

Lobster • mussels • clams • market fish • saffron tomato broth • rouille • toasted baguette • 40

 BRUT RIESLING

FEATURED COCKTAILS

All of our cocktails are made with Round Barn Distillery spirits

SMOKED PINEAPPLE

OLD FASHIONED

Baroda Straight Bourbon • Smoked Pineapple Syrup • Angostura & Orange Bitters • 16

THE COASTAL 75

269 Gin • Lemon Juice • Grand Mark • 15

CUCUMBER

SEA MIST

DiVine Vodka • Cucumber Juice • Elderflower Syrup • Lemon • Topped with Soda Water • 14

Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.

3.00 Plate Sharing Fee (Max 2 plates) Ask your server about splittable items. | Checks may be split a maximum of 2 ways. Gratuity will automatically be added for groups of 8 or more. Food Allergies? We are happy to make modifications when possible. | Consuming undercooked meats or eggs may increase your risk of foodborne illness.