

BAR MENU

SPICY CAJUN CHIPS • 8

Blue Cheese Fondue

“BUFFALO” POTATOES • 8

Lemon Aioli

THAI SHRIMP DUMPLINGS • 12

Heirloom Carrot, Shiitake, Spiced Coconut Broth

BIG EYE TUNA TARTARE • 15

Micro Greens & Hijiki Salad, Ginger Ponzu

BUFFALO MOZZARELLA • 12

Roasted Peppers, Basil, Sea Salt, 21 Year Balsamic

CLASSIC BURGER • 16

Steak Fries, Choice of Cheddar, Gruyere or American Cheese

STEAKHOUSE BURGER • 17

Seasoned with House Made Steak Sauce, Topped with Caramelized Onions & Mushrooms

BACON & BLUE CHEESE BURGER • 17

Slab Bacon, Maytag Blue Cheese, Steak Fries

ARTISANAL CHEESES • 12

Plum Jam, Toasted Fruit Bread, Spiced Almonds

Crottina, Vermont-Clothbound Cheddar, Vermont-Asher Blue, Georgia

RAW BAR

OYSTERS

Malpeque, Prince Edward Island · 3.00 each

Wellfleet, Massachusetts · 3.00 each

Shiny Sea, Prince Edward Island · 3.00 each

Sister Point, Washington · 3.50 each

Kumamoto, Oregon · 3.50 each

EAST MEETS WEST · 17

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

RED ALASKAN KING CRAB · MP

Cocktail Sauce, Mustard Aioli

SHRIMP COCKTAIL · 16

Cocktail Sauce, Mustard Aioli

CHILLED SHELLFISH CHRYSLER · 60

4 Jumbo Shrimp

½ lb. Maine Lobster

2 East Coast Oysters

2 West Coast Oysters

4 Littleneck Clams

¼ lb. Mussels

Alaskan King Crab

Tuna Tartare, Ginger Ponzu

CHILLED SHELLFISH EMPIRE · 92

6 Jumbo Shrimp

1 lb. Maine Lobster

4 East Coast Oysters

4 West Coast Oysters

6 Littleneck Clams

½ lb. Mussels

Alaskan King Crab

Tuna Tartare, Ginger Ponzu