



### *Chefs Tasting Menu ...50*

*With wine pairing...75*

First Course	Second Course	Third Course	Fourth Course
<b>Choice of</b> Fluke Crudo Fried Green Tomato Octopus	<b>Choice of</b> Chilled Tomato Confit Soup Lobster Bisque House Salad	<b>Choice of</b> Scallops Escolar Lamb Chop	<b>Choice of</b> Key Lime Pie Bananas Foster Chocolate Torte
Las pedices Sauvignon Blanc, Argentina Or Louis Latour Pinot Noir, France	S.Carolina Chardonnay, Chile Or Los Cardos Merlot, Argentina	Lancatay Malbec, Argentina Or Montevina Red Zin, Amador County	Fonseca "Bin 27", Portugal Or Moscato il Mionetto, Italy

### Raw & Barely Raw

- Beau Soleil Oysters..14/27
- Green apple Mignonette granita/Cocktail/horseradish
- Fluke Crudo..12
- Yuzu/Soy/Chili oil
- Sashimi Sampler..16
- Hawaiian Ahi/Hamachi/King Salmon/Fluke
- Surf & Turf..14
- Angus Beef Torched over a spicy tuna roll/Microgreens/  
Truffle oil
- Spicy Tuna "Tataki"..14
- Tataki/Spicy tuna roll/pickled jalapenos/Ponzu
- Octopus Escabeche..12
- Pickled shallots/Olive tapenade/Smoked paprika

### Fish

- Scallops..28
- Pan-seared/Lobster creamed com/Basil puree
- Crispy Red Snapper..29
- Crawfish/Spanish chorizo/Fennel Salad
- Maryland's Soft-Shell Crab..30
- Fava beans/Applewood smoked bacon/Roasted pearl onion/  
Shitake vinaigrette
- Hawaiian Tuna..28
- Sesame seed crusted/Spring risotto/Lemongrass
- King Salmon a la Nage..32
- Saffron citrus Nage/ Baby artichokes/baby vegetables/  
Fennel fronds
- Hawaiian Escolar..30
- Olive oil poached/Fiddle head ferns/Morels/Com/  
Garlic confit/Prosciutto
- Halibut..28
- Alaskan roasted/Jasmine rice/French beans/Soy chili sauce
- Jerk Fish of the Day..Market Price
- Whole grilled/Allspice/Cinnamon/Fresh herbs/Soy

Chef Tiffany Derry will not serve Chilean Sea Bass or Blue Fin Tuna in support of NRDC and Sea Web's education effort to speed the recovery of this endangered species.

Executive Chef-Tiffany Derry

General Manager-Manuel de Martino

### Starters

- Fried Green Tomatoes..12
- Shrimp ravigote/Radish pico/Remoulade
- Crabcakes..13
- Pan-fried/Mesclun greens/Saffron aioli/Caper Dijon sauce
- Calamari..11
- Pink pepper dusted/Spinach/Sweet & Spicy sauce
- Tomato Confit Soup..8
- Chilled/Summer squash/Olive crisp/EVOO
- Lobster Bisque..9
- Creamy lobster broth/Butter poached lobster/  
Sheny/Puff pastry
- House Salad..8
- Mixed greens/Candied walnuts/Apples/ Cherry tomatoes/  
Blue cheese/Honey grain mustard dressing
- Caesar Salad..9
- Romaine hearts/Green tomato/ Pecorino romano/  
Marinated anchovies

### Non-Fish

- Char-Grilled Rib-eye..35
- Roasted shallot/Fig/Balsamic
- 8 oz. Fillet..32
- Cacao & Peppercorn crusted/Asparagus/Demi  
Poussin..29
- Roulade/Roasted artichoke/Baby carrots/Glazed onion
- Lamb Chops..30
- Zataar crusted/Silky peas/Smokey eggplant

### Sides

- Spring risotto..8
- Cream corn with lobster..10
- Spring Succotash..10
- Roasted baby artichoke, morels, baby carrots..10

**20% gratuity will be added for parties of 6 or more. It here may be small bone s i n so me f re sh fish. we are not responsible for individuals allergic reaction to our food or ingredients used i n foo d i t e ms. The consumpt ion of raw or unde rcoo ke d seafoo d, me at s or egg s may increase your risk of food borne illness.**