

## RARE

OYSTERS ON THE HALF, SPICY TOMATO WATER	8
SNAPPER CARPACCIO, GRAPEFRUIT AGRA DOLCE, GARLIC BRUSCHETTA	8.5
CEVICHE WITH MANGO, AVOCADO, RADISH AND SMOKED PAPRIKA	10.5
JONAH CRAB CLAW COCKTAIL, MUSTARD CREAM	17.5
3 <sup>RD</sup> BAR PLATEAU: OUR SEAFOOD GROUPING OF ALL THINGS SALTY AND RAW	45

## APPETIZERS

“THE SLICE” ICE BERG LETTUCE, CABRALES CHEESE AND PANCETTA	7.5
SWEET POTATO AND BACON RAVIOLI, OLOROSO SHERRY, GREEN APPLE	9
STEAMED MUSSELS, SHINER BOCK, TOASTED ANCHO	11.5
SEAFOOD GUMBO, TEX-MATI RICE	9
ROASTED SQUASH SALAD, JAMÓN DE SERRANO, PECORINO	9.5
STEAMED SHRIMP SALAD, HARICOT VERT, SPICED PECANS, SHERRY VINAIGRETTE	10.5
MARKET VEGETABLE AND HERB SALAD, SHAVED PARMESAN	7
BEEF SLIDERS, CARAMELIZED ONIONS	8.5
SPRING ROLL SHRIMP, HOT AND SWEET	10.5
JUMBO CRAB CAKE, TAQUERIA STYLE PICKLED VINAIGRETTE	15.5

## ENTREES

SLOW BAKED SALMON, MEYER LEMON RISOTTO, CHILI OIL	19
SEAFOOD HOT POT, FINGERLING POTATOES	20
HAWAIIAN SPEARFISH , PLANTAIN AND LONG BEAN SAUTÉ, POMEGRANATE JUS	25
REDFISH ON THE HALF-SHELL, FRIED MAC & CHEESE	26
ROASTED GROUPEL, PECAN-SHALLOT CRACKLINS, BRAISED COLLARDS, POT LICKER JUS	24
SEARED FLOUNDER, JULIENNE VEGETABLES, GEWÜRZTRAMINER OYSTER BROTH	21
THAI STYLE WHOLE FISH - MARKET AVAILABILITY	
CRISPY SKIN SNAPPER, SWEET AND SOUR CHARD, TOMATO BROWN BUTTER	26
GRILLED SCALLOPS, TRUFFLED POLENTA, MUSHROOM RAGOUT	24
CHICKEN AND PARSLEY DUMPLINGS, ROOT VEGETABLES, ROASTED GARLIC	20
NAKED RIBEYE, BROWN BUTTER GNOCCHI, ARUGULA AND PROSCIUTTO BROTH	29
BRAISED VEAL CHEEKS, SALSIFY BOULANGÈRE, PEAR AND POBLANO SALAD	27

## SIMPLY GRILLED

CHICKEN	15	SHRIMP	16
NAKED RIBEYE	25	SCALLOPS	17
SURF & TURF	29	SALMON	15

## SIDES

FRIED MAC & CHEESE	6	BROCCOLINI, GOLDEN RAISINS, PINE NUTS	7
COLLARD GREENS	5	CRISPY FRIES, SRIRACHA REMOULADE	4
TOASTED BUTTER MASH POTATOES	5	TRUFFLED POLENTA WITH MUSHROOMS	7
PLANTAIN AND LONG BEAN SAUTÉ	5		