

RAW BAR

Steamed / Roasted / Raw
MINIMUM ORDER 1/2 dozen

Malpeque — Prince Edward Island, Canada	each	1.95
<i>Full with a mild level of salinity and clean sweet finish.</i>		
Blue Point — Long Island Sound, CT	each	1.95
<i>Meaty with a mild to medium level of salinity.</i>		
Cherrystone Creek—Cherrystone Creek, VA	each	2.25
<i>Bright sweet start that yields to a pleasantly briny finish.</i>		
Salutation Cove—Prince Edward Island, Canada	each	2.50
<i>Bright sweet start that yields to a pleasantly briny finish.</i>		
Littleneck Clams	1/2 dozen	8.95
	dozen	14.95
Topneck Clams	1/2 dozen	9.95
	dozen	15.95

Steamer Clams	1/2 pound	12.95
Jumbo Alaskan King Crab Leg	1 pound	19.95
Chilled Jumbo Gulf Shrimp	1/2 dozen	9.95
Chilled Half Maine Lobster Cocktail		19.95
CHIPOTLE REMOULADE SAUCE		
Chilled Shellfish Plateau	serves 2-4	29.95
	serves 4-8	55.95
<i>an ASSORTMENT of MARKET SEAFOOD CHILLED ON THE HALF SHELL with COCKTAIL SAUCE/MIGNONETTE SRIRACHA TARTAR SAUCE/GINGER MAYONNAISE</i>		

APPETIZERS

Deviled Jumbo Lump Crab Cake	12.95
AVOCADO GHOST PEPPER MAYONNAISE and ROASTED RED BELL PEPPER VINAIGRETTE	
Yellow Fin Tuna Tartar	11.95
ASIAN PEAR, AVOCADO, SPECKLED SUSHI BOTAN RICE and SRIRACHA	
Crispy Point Judith Calamari	7.95
LOTUS CHIPS, SCALLIONS, FIERY SWEET CHILE COCONUT SAUCE	
Surf and Turf on Himalayan Salt Block	13.95
PEPPER SEARED AHI TUNA and TENDER BEEF SLICED and SERVED with SALTED PEAS and a LIGHT GINGER TAMARI SAUCE	
Shot Gun Jumbo Gulf Shrimp	11.95
SANGRITA SIZZLE with PINEAPPLE AGAVE VEGETABLE ESCABECHE	
Roasted Jumbo Garlic Shrimp	8.95
with JUMBO ELEPHANT SWEET GARLIC, PARSLEY and LEMON	
Fried Gulf Oysters	9.95
with GOAT CHEESE SABAYON, CRISPY BACON and LEMON AIOLI	
Half Baked Grilled Market Oysters	12.95
MELTED FONTINA SWISS CHEESE and BLACKENED SPICES	
Roasted Big Boy Top Neck Clams	12.95
LIGHTLY HERB GARLIC CRUSTED and BAKED with PARMESAN REGGIANO CHEESE	
Steamed Black Prince Edward Island Mussels	11.95
MARINARA SAUCE, BLACK GARLIC and RED PEPPER FLAKES	

There is a risk associated with consumption of raw oysters or other raw or undercooked protein. Persons who suffer chronic illness of the liver, stomach or blood or who have an immune disorder are at greater risk of illness from consumption of raw oysters. These persons should only eat these foods fully cooked.

PRIME COCKTAILS

HOUSE-MADE INFUSIONS

Infusions made by hand daily with fresh ingredients marinating for up to seven days
SERVED NEAT, CHILLED *or* ON THE ROCKS, \$7

Finlandia Vodka:

CUCUMBER DILL
SERRANO PEPPER CILANTRO
HIBISCUS & MARASCHINO
CHERRY
RASPBERRY
VANILLA
LEMON
ORANGE

Gordon's Gin:

CUCUMBER DILL

Cachaça 51:

BERRY MEDLEY

Jim Beam Rye Whiskey:

APPLE CHERRY

El Jimador Tequila:

SILVER, JALAPENO POBLANO
SILVER, GRAPEFRUIT
REPOSADO, VANILLA

Myers's Platinum Rum:

PINEAPPLE
BLUEBERRY

SIGNATURE MARTINIS

Moray	9	Valdez Chocolate	12
CHOICE <i>of</i> CUCUMBER DILL INFUSED VODKA <i>or</i> GIN, FRESH LEMON SOUR		VANILLA INFUSED VODKA <i>with</i> WHITE CHOCOLATE GODIVA	
Isaac's Cosmo	10	Lemon Swell	9
RASPBERRY INFUSED VODKA, COINTREAU <i>and</i> WHITE CRANBERRY JUICE		CITRUS INFUSED VODKA, FRESH LEMON JUICE <i>and</i> SUGAR	
Fin Mint	9	Mojito Royale	10
VANILLA INFUSED VODKA <i>and</i> BAILEY'S MINT		PROSECCO, 10 CANE RUM, MUDDLED LIME <i>and</i> MINT	

SPECIALTY COCKTAILS

Red Tide	9	Manhattan Beach	9
HIBISCUS & MARASCHINO CHERRY INFUSED VODKA <i>and</i> FRESH LEMONADE		APPLE CHERRY INFUSED RYE WHISKEY, BITTERS <i>and</i> SWEET VERMOUTH	
THE Champagne Cocktail	11	The Squall	10
MOËT NECTAR IMPERIAL, FRESH LIME <i>and</i> LEMON ZEST <i>on</i> ICE		APPLE CHERRY INFUSED RYE WHISKEY, AMARETTO, FRESH ORANGE <i>and</i> PINEAPPLE JUICE	
Berry Caipirinha	10	Blue Marlin	10
BERRY MEDLEY INFUSED CACHAÇA, FRESH LIME <i>and</i> SUGAR		BLUEBERRY INFUSED WHITE RUM <i>and</i> PINEAPPLE INFUSED WHITE RUM, PEACH LIQUEUR, <i>and</i> SWEET LAVENDER INFUSION	
Sandia Caipirinha	12	Loosen Mai Tai	10
CACHAÇA, MUDDLED WATERMELON <i>and</i> MINT <i>with</i> FRESH LIME <i>and</i> SUGAR		10 CANE RUM, COINTREAU, PROSECCO, ORGEAT SYRUP, FRESH ORANGE <i>and</i> LIME JUICE	
Paloma Fresca	9	Bloody Mary/Maria	9
GRAPEFRUIT INFUSED SILVER TEQUILA <i>and</i> GRAPEFRUIT SODA		CHOICE <i>of</i> SERRANO PEPPER CILANTRO INFUSED VODKA <i>or</i> JALAPENO CHIVE INFUSED SILVER TEQUILA <i>and</i> HOUSE-MADE BLOODY MARY MIX	
Margarita Aqua Flores	11		
SILVER TEQUILA <i>with</i> COINTREAU, ST. GERMAINE, FRESH SQUEEZED LIME JUICE <i>and</i> SWEET LAVENDER INFUSION			

CLASSICS

Mojito	8	Martini	8
MYERS'S PLATINUM, LIME, SUGAR <i>and</i> MUDDLED MINT		CHOICE <i>of</i> GORDON'S GIN <i>or</i> FINLANDIA VODKA, DRY VERMOUTH <i>or</i> OLIVE BRINE	
Margarita	8	Caipirinha	8
EL JIMADOR REPOSADO TEQUILA <i>with</i> COINTREAU, GRAND MARNIER, <i>and</i> FRESH SQUEEZED LIME JUICE		CACHAÇA 51, LIME <i>and</i> SUGAR	

OVERBOARD

Shipwrecked	13	Three Sheets	15
EL JIMADOR SILVER TEQUILA, SANGRITA, <i>and</i> OYSTER		EL JIMADOR SILVER TEQUILA, SANGRITA, <i>and</i> OYSTER <i>with</i> LANDSHARK LAGER BEER	