



SMALLS

- TRUFFLE PARMESAN FRIES** house cut fries with horseradish aioli 8.95 **gf, vo**
- FEATURED OYSTERS*** on the half shell 14.95 / 28.95 **gf**
- SHRIMP COCKTAIL** five chilled shrimp with house cocktail sauce 12.95 **gf**
- OCTOPUS** shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley 14.95 **gf**
- TUNA TACOS*** ponzu, lime, cilantro, scallion, sesame, wasabi emulsion 12.95
- CALAMARI** fried with spring onions & cilantro, tossed with sambal honey lime sauce 14.95
- FRIED OYSTERS** corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 16.95
- GRILLED OYSTERS** baked with herb butter & parmesan 14.95 **gf**
- PEI MUSSELS** white wine, sriracha, butter, cilantro, garlic, shallot, toasted bread 14.95 **gfo**
- ECP BURGER SLIDERS*** arugula, pickled onions, horseradish peppercorn aioli, smoked cheddar 14.95
- FRESH BAKED BREAD** with herb & garlic butter 5.95
- CHEESE PLATE** st. andre triple cream, meadow creek appalachian, beemster xo marcona almonds, pickled mustard seed, fig jam & toasted bread 16.95 **n**

SUSHI /SASHIMI

- WEST COAST*** spicy tuna, yellowtail, avocado, jalapeno, cilantro, tobiko, crunch 12.95
- EAST COAST** cucumber, avocado, charred pineapple, topped with spicy crab salad, & sweet soy reduction 14.95
- SPICY TUNA*** sriracha aioli, togarashi, cucumber, scallions, crunch 9.95
- RAINBOW*** crab & cucumber topped with salmon, tuna, yellowtail, & avocado 14.95 **gf**
- CRUNCHY** shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds 11.95
- VEGETARIAN** tempura sweet potato, pickled daikon, carrot, miso aioli, sesame, jalapeno, cilantro 8.95
- TUNA SASHIMI**** passion fruit ponzu, wasabi tobiko, scallion 15.95
- YELLOWTAIL CRUDO**** lemon, olive oil, fried onion, cilantro, jalapeno 15.95
- SALMON SASHIMI**** seaweed salad, carrot ginger vinaigrette, soy pickled shiitake, crunch dynasty 12.95

SALADS & BOWLS

- CRAB CORN & MISO SOUP** east coast meets west coast, corn, miso, cream, crab 6.95 / 8.95 **gf**
- MIXED GREENS** heirloom radish, carrots, red onions, lemon rosemary vinaigrette 7.95 **gf, v**
- KALE CAESAR** house dressing, brioche crouton, shaved parmesan, white anchovy 9.95
- BURRATA** arugula, prosciutto, poached pear, candied pistachio, balsamic reduction 12.95 **gf, n**
- VEGETARIAN BOWL** rice grits, roasted sweet potatoes, ginger bok choy, kimchi, gochujang glaze 14.95

SANDWICHES

- ANGUS BURGER*** white cheddar, onion, lettuce, tomato, 14.95
- ECP ANGUS BURGER*** arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar 16.95
- FRIED GROUPER** pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 16.95
- MAINE LOBSTER ROLL** served warm with drawn butter or chilled with tarragon aioli, & spring mix 28.95

SEAFOOD

- FISH TACOS** fried grouper, apple, jicama slaw, cilantro 19.95
- CLAM FRA DIAVOLO** linguini, spicy tomato sauce 20.95
- ECP SHRIMP & GRITS** byrd mill smoked cheddar grits, lardons, roasted tomatoes, pickled red onion, scallion 24.95 **gf**
- LOBSTER RISOTTO** roasted mushroom, asparagus & truffle parmesan butter 29.95
- BLACKENED MAHI** black eyed pea and corn salad, pickled red cabbage, jalapeno, pineapple, cilantro oil 25.95 **gf**
- SEARED SALMON*** shaved brussels sprouts, apples, walnuts, pickled mustard, fresh dill, beet puree 25.95 **gf, vo**
- ROASTED ROCKFISH** bay leaf polenta, asparagus, arugula, prosciutto, dates, parmesan, lemon 28.95 **gf**
- CRAB CAKE** sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 33.95
- SCALLOPS*** rice grits, braised pork belly, ginger bok choy, kimchi, gochujang 36.95 **gf**
- STEAK FRITES*** hanger steak, house-cut fries, arugula salad, chimichurri sauce 28.95 **gf**

MEATS

- 6^{OZ} FILET*** aligot potatoes, asparagus, mushroom & sage brown butter 28.95 **gf**
- 8^{OZ} STEAK FRITES*** hanger steak, house cut fries, arugula salad, chimichurri sauce 28.95 **gf**
- 14^{OZ} RIBEYE*** roasted potatoes, broccolini, rosemary red wine demi glace 38.95
- SURF & TURF*** grilled filet and butter poached lobster tail, roasted potatoes, asparagus, mushroom sage brown butter 54.95 **gf**

SIMPLY PREPARED **gf**

- ROCKFISH** 28.95, **SALMON*** 25.95, **MAHI** 25.95, **SHRIMP** 22.95, **LOBSTER TAIL** 28.95
served over mixed greens or with roasted potatoes & broccolini

v - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
* These items may be served raw or undercooked to customer preference. **These items are served raw.