



SMALLS

- SHRIMP COCKTAIL** five chilled shrimp with house cocktail sauce 12.95 **gf**
- TRUFFLE PARMESAN FRIES** house cut fries with horseradish aioli 8.95
- FEATURED OYSTERS** on the half shell * 14.95 / 28.95 **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 15.95
- 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**
- 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 **gf**
- SALMON SASHIMI**** seaweed salad, carrot ginger vinaigrette, soy pickled shiitake, crunch dynasty 12.95

SALADS & BOWLS add **chicken** 6.95, **steak** 8.95, **salmon** 12.95, **shrimp** 8.95

- 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 parm, white anchovy 9.95
- BURRATA** prosciutto, poached pear, candied pistachio, balsamic 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
- CRAB CAKE** cilantro aioli, arugula, over-roasted tomato, brioche bun 18.95
- FRIED SHRIMP PO BOY** shredded lettuce, chipotle aioli 16.95
- BLACKENED CHICKEN** white cheddar, chipotle aioli, tomato, arugula, brioche bun 13.95
- 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

MAINS

- POKE BOWL** tuna, soy pickled shiitakes, cucumber, seaweed salad, carrot ginger dressing 19.95
- FISH TACOS** fried grouper, apple, chayote & jicama slaw, cilantro 19.95
- BLACKENED MAHI** black eyed pea and corn salad, pickled red cabbage & pineapple, cilantro oil 25.95 **gf**
- SEARED SALMON*** shaved brussels sprouts, apples, walnuts, fresh dill, beet puree 25.95 **gf, n, vo**
- CRAB CAKE** sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 33.95
- STEAK FRITES*** hanger steak, house cut fries, arugula, chimichurri sauce 28.95 **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 food-borne illness, especially if you have certain medical conditions.
* These items may be served raw or undercooked to customer preference. **These items are served raw.
A 20% gratuity is applied to parties of eight (8) or more.