


Chilled

Blue Point Oysters* cab franc mignonette & cocktail	18
Oyster Sampler* four pairs of boutique oysters	25
Gulf Shrimp Cocktail bloody mary cocktail sauce	17
Alaskan King Crab half pound, honey mustard	28
Smoked PEI Mussels half pound, jalapeno tartar sauce	12
Ahi Tuna Tartare* wasabi-avocado mousse, sweet potato chips	18

Hot

Salt & Pepper Calamari shishito peppers, lemon pepper aioli	15
Roasted Wild Mushrooms cornmeal gnocchi, truffle vinaigrette	11
Crab Cake napa cabbage slaw, honey mustard	18
Berkshire Pork Belly kimchi, peanuts, bourbon glaze	13
Oysters Rock spinach, pernod, bacon	14
Seared Scallops ginger carrot puree, apple radish slaw, soy vinaigrette	20

<p>Chilled Seafood Tower* oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, jonah crab claws & accoutrements 85</p>		<p>Grand Seafood Tower* two maine lobsters and even more oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, & jonah crab claws 145</p>
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Soups & Salads

Lobster Bisque - Maine lobster, crème fraiche	12
Roasted Tomato Bisque - gorgonzola, herb croutons	8
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Mixed Greens - goat cheese, red onion, candied pecans, lemon-thyme vinaigrette	9
Caesar - shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	10
Arugula - buttermilk bleu, almonds, pear, pickled onion, honey-balsamic vinaigrette	12
Beet - beets, arugula, winter squash, moody bleu, blood orange yogurt, pepitas	12
Titanic Wedge - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	11
with Maryland Blue Crab	18

PJ SARACUSA - GENERAL MANAGER


JOSH ALBERT - EXECUTIVE CHEF

ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

*THERE IS AN INCREASED DANGER OF FOODBORNE ILLNESS WHEN
CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.


House Specialties

Nags Head Grouper - lobster mashed potatoes, braised spinach, vermouth cream	42
Hawaiian Ahi Tuna* - freekah pilaf, sweet potato, greens, coconut curry	34
Gulf of Maine Salmon* - acorn squash, brussels sprouts, fingerlings, maple truffle coulis	28
Steelhead Trout - delicatta squash, swiss chard, wild mushroom, bacon emulsion	26
Grilled Swordfish* - butter bean and smoked sausage cassoulet, lemon fennel salad	32
New Bedford Scallops - smoked parsnip puree, pearl onions, zucchini, poblano vinaigrette	38
Lobster Bolognese - maine lobster, penne pasta, spinach, brandy lobster cream	28
Crab Cake Entrée - napa slaw, klondike rose potatoes, honey mustard	35
Coleman Farms Chicken Breast - broccoli, mashed potato, chicken jus	23
Surf & Turf* - 7 oz. filet mignon, 6 oz. lobster tail, mashed potatoes, asparagus	59



My Blue Point Heaven 55

maine lobster tail, shrimp, scallops, lobster mashed potatoes,
asparagus, lemon butter sauce



Simply Prepared Seafood

w/klondike rose potatoes & green beans

Grilled Atlantic Salmon*	27
Blackened Swordfish	29
Shrimp & Scallop Sauté	34
Jumbo Lobster Tail 10 oz.	49
Steamed Jumbo King Crab 1 1/2 lb.	75

Simply Grilled Steaks

CAB® w/mashed potatoes & asparagus

Center Cut Filet Mignon* 7 oz.	39
Double Cut Filet Mignon* 10 oz.	49
U.S.D.A. Prime Sirloin* 10 oz.	29
U.S.D.A. Prime NY Strip* 14 oz.	55
Bone-In Cowboy Ribeye* 24 oz.	59

Customize

Add Maryland Crab Oscar 12
jumbo lump crab, bearnaise

Add Maine Lobster Tail 22 / 42
six or ten ounces, drawn butter

Sides

8 each

Brussels Sprouts w/ maple pecans	Smoked Sausage Cassoulet
Szechuan Green Beans	Fingerling Potato Hash
Roasted Broccoli & Sweet Potatoes	Wild Mushrooms & Garlic Spinach

Lobster Mashed Potatoes 14
maine lobster, chives