




Chilled

Hot

Blue Point Oysters* cabernet mignonette & cocktail	18	Oysters Rockefeller spinach, pernod & bacon stuffing	19
Oyster Sampler* four pairs of boutique oysters	28	Herb Crusted Calamari sun-dried tomato sugo, basil	18
Gulf Shrimp Cocktail bloody mary cocktail sauce	17	Wild Mushroom Gnocchi cornmeal gnocchi, spinach, parmesan	14
Alaskan Crab Claws honey mustard & cocktail sauce	18	Maryland Crab Cake carrot & frisée salad, honey mustard	21
Lobster & Shrimp Salad crostini, lemon caper dressing	20	Steamed PEI Mussels sweet chili broth, pineapple, cilantro	16
Ahi Tuna Tartare* sesame dressing, coriander aioli, scallion, spiced sesame crackers	19	Seared Scallops* cashew crema, cucumber salad, orange sesame vinaigrette	24
Truffle Burrata riesling poached pear, herb oil, candied amaranth, basil	16	Wagyu Beef Meatballs crostini, cherry tomato bruschetta, shaved parmesan	17

<p>Chilled Seafood Tower* blue point oysters, gulf shrimp cocktail, lobster & shrimp salad, smoked mussels, king crab, snow crab claws & accoutrements</p> <p>(SERVES 3 - 4)</p> <p>95</p> 		<p>Grand Seafood Tower* two whole maine lobsters with even more oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad & snow crab claws</p> <p>(SERVES 5 - 6)</p> <p>165</p> 
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Soups & Salads

Lobster Bisque - maine lobster, crème fraiche	14
Mixed Greens - goat cheese, red onion, candied pecans, lemon-thyme vinaigrette	12
Caesar - shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	13
Beets - frisée, spiced almonds, pickled apricot, aged goat cheese, bourbon vinaigrette	15
Titanic Wedge - hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	14
Add Maryland Blue Crab	+12

JOSEPH DEININGER - GENERAL MANAGER

BRIAN MOSES - EXECUTIVE CHEF

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

*THERE IS AN INCREASED RISK OF FOOD BOURNE ILLNESS WHEN CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

House Specialties

Nags Head Grouper* - lobster mashed potatoes, braised spinach, vermouth cream	49
Ahi Tuna* - cauliflower hummus, pickled carrot, fresno pepper, mint, sesame vinaigrette	42
Gulf of Maine Salmon* - black rice, snap peas, confit cherry tomatoes, coconut curry	32
Alaskan Halibut* - gulf shrimp, p.e.i. mussels, sautéed sweet corn, saffron cream	49
Grilled Swordfish* - green olive tapenade, seared eggplant, roasted tomato, thai basil	38
Maryland Crab Cakes* - carrot & frisée salad, roasted potatoes, honey mustard	45
New Bedford Scallops* - bacon, whole grain spätzle, grilled broccoli, turmeric cream	47
Lobster Bolognese - chopped maine lobster, penne pasta, spinach, brandy lobster cream	36
Coleman Farms Chicken - roasted broccoli, mashed potatoes, chicken jus	29
Filet Mignon Oscar - lump blue crab, roasted potatoes, asparagus, béarnaise	58
Surf & Turf* - filet mignon, maine lobster tail, mashed potatoes, asparagus	68
My Blue Point Heaven* - lobster tail, shrimp, scallops, lobster mashers, asparagus	67

Simply Prepared Seafood*

w/klondike rose potatoes & green beans

Grilled Atlantic Salmon*	29
Blackened Swordfish*	38
Pan Roasted Halibut*	39
Shrimp & Scallop Sauté*	42
Jumbo Maine Lobster Tail 10 oz.	59
Steamed Alaskan King Crab 1lb MKT	



Simply Grilled Steaks*

w/mashed potatoes & asparagus



Filet Mignon* 8 oz.	53
New York Strip* 14 oz.	56
Delmonico Ribeye* 16 oz.	59
Bone-In Cowboy Ribeye* 24 oz.	79
add: Short Rib Bordelaise Sauce	+5
Roasted Shishito Pepper Butter	+5
Blackened w/ Blue Cheese	+6

**WE DO NOT GUARANTEE THE QUALITY OF STEAKS ORDERED WELL DONE



Customize



Add Maryland Crab Oscar 15
lump blue crab, béarnaise

Add Maine Lobster Tail 25 / 48
six or ten ounces, drawn butter

Sides to Share

12 each

Crispy Brussels Sprouts
kimchi glaze, toasted peanuts

Roasted Sweet Corn
feta, chives, cilantro dressing

Szechuan Green Beans
oyster sauce, sesame, chilies

Whole Grain Spätzle
applewood smoked bacon

Lobster Mashed Potatoes 16
chopped maine lobster, gaufrettes

Crab Mac 'n Cheese 16
leek béchamel, gruyere