

RAW BAR

TREEHORN PLATEAU\* 59  
1/2 dozen oysters, 1/2 dozen clams, 1/2 Maine  
lobster, 3 cocktail shrimp, mussel ceviche

MIDDLENECK CLAMS\* 4/6.5/14  
Plantation Creek, VA

SHRIMP COCKTAIL 21  
five jumbo gulf shrimp, lemon,  
cocktail sauce, brown butter

\$1 OYSTERS ALL DAY TUESDAYS

RAW OYSTERS\* 7.5/14.5/29  
ask your server for today's selections

CHIPS & CAVIAR 35  
potato chips, sour cream ranch, garnishes

BEEF TARTARE 11  
shallot, caper, mustard, grilled bread

ARCTIC CHAR CRUDO 11  
white soy, lemon, chili sauce, miso, cilantro, scallion

APPETIZERS

SEAFOOD CHOWDER 7/9  
clams, shrimp, bacon, onion, potato, lobster stock, sherry,  
black pepper. garnished with chive oil, oyster crackers

G. TSO CHICKEN WINGS 12 g  
with Japanese cowboy sauce  
(or choose: honey-dijon, house hot sauce, old bay)

WARM CHICKPEA & HERB PESTO 11 v  
chili sauce, flat bread, lemon, evoo, sea salt

OVEN ROASTED MUSSELS 12  
choose: spicy tomato - white wine & garlic - dijon cream  
served with baguette - add fries +5

FANCY NACHOS 11 vg  
tortillas, pico, crema, cotija, radish, cilantro, lime, black bean puree  
add shrimp +8; brisket +5; pulled chicken +4; chorizo +3

HUSHPUPIES ELOTE LOCO STYLE 9 v  
chilis, lime, cilantro, cotija cheese, spicy mayo

WOOD FIRED FLATBREADS 11  
Salami - tomato sauce, mozz, grana, arugula, evoo  
Mushroom - grana padano, mornay, basil, garlic chips v  
Spicy BLT - mozz, tomato sauce, jalapenos, bacon,  
garnished with a mini caesar salad

BBQ SHRIMP 15 g  
BBQ spice, chilis, beer, cilantro, garlic butter, lime, baguette

FRITTO MISTO 15  
calamari, shrimp, sausage, cherry peppers, bok choy, lemon  
served with remoulade & marinara

PORK & SHRIMP DUMPLINGS 13  
cilantro, lime, chili sauce, black vinegar, garlic, green onion

SANDWICHES

Your choice: fries, salad, chips

THE BURGER\* 15  
custom blend, american & cheddar cheese, lettuce, red onion,  
pickles, house special sauce - add bacon +1; egg +1

LOADED HOT DOG 13  
Kimchee - mayo, furikake, scallions, cilantro  
Sauerkraut - mustard, celery salt, sweetie drop peppers  
Chili - meat sauce, shallot, cheddar, green onion

SPAGHETTI SANDWICH 12\*\* v  
baguette, tomato sauce, grana, butter, carbs

LOBSTER ROLL 26  
Mayo or Butter, pickled shallot & fennel slaw

PO' BOY ÉTOUFFÉE 21  
crispy shrimp or oysters, tomato, lettuce, pickles

SPICY FRIED CHICKEN SANDWICH 14  
pickle brined, buttermilk battered, crunchy slaw, dill pickle

SMOKED TURKEY CLUB 14\*\*  
bacon, onion jam, sourdough, lettuce, tomato, mayo, cheddar & swiss

REUBEN OR RACHEL 15\*\*  
corned beef or turkey, marble rye, sauerkraut,  
swiss, russian dressing, pickles

BEEF, MUSHROOM & OAT BURGER 14 v  
whole grain mustard aioli, lettuce, tomato, red onion

SALADS

Add chicken thigh +4; steak +9; shrimp +11; arctic char +9

BEEF & ARUGULA SALAD 9 vg  
citrus, fennel, herbed crema, pomegranate

GREEK 11 vg  
feta, red onion, olives, tomato, cucumber

FRIED OYSTER & FRISÉE 17  
tomato, bacon lardons, radish, pickled egg, bacon  
vinaigrette, fresh herbs

BABY KALE & DELICATA SQUASH 11 vg  
mint, watercress, golden raisins, spiced pecan,  
sherry vinaigrette

CAESAR 9  
romaine, white anchovy,  
crouton, grana padano

\*\*1/2 SANDWICH & CUP OF  
SOUP OR SIDE SALAD 9

ENTREES

SHELLFISH STEW 27 g  
tomato broth, clams, mussels, shrimp,  
lobster, fennel, herbs, grilled bread -  
add pasta +5

COULOTTE STEAK\* 26 g  
grilled bok choy, home fries, house  
steak sauce & garlic butter

EGGPLANT PARM 15 vg  
tomato sauce, grana, herb pesto,  
handcut pasta

CHICKEN TWO WAYS 21  
crispy leg & thigh, roasted breast.  
caramelized onion broth, braised greens

WOOD-FIRED ARCTIC CHAR 26 g  
lentils, mirepoix, cauliflower mash, miso

LINGUINE & CLAMS 16  
served over garlic grana flatbread

CRISPY LAMB SHANK 24 g  
white bean stew, hunter's sauce, mushroom,  
raisins, gremolata

SIDES

BOK CHOY 7 vg  
soy, gochugang, furikake

SEARED SQUASH 7 vg  
watercress, herb butter,  
calabrian chili

ROASTED  
CAULIFLOWER 7 vg  
lemon, raisins, thyme, garlic

SWEET POTATO  
TOTS 7 vg  
chili-lime mayo, BBQ spice

WOOD FIRED  
MUSHROOMS 7 vg  
garlic, evoo, breadcrumb,  
parmesan

CUCUMBER  
KIMCHEE 7 g  
fish sauce, garlic, green onion,  
sesame

SNACKS

WHITE CHEDDAR  
POTATO CHIPS 4 vg

MARINATED  
OLIVES 5 vg

BBQ SPICED NUTS 5 vg

CHILI CHEESE FRIES 7 g

HANDCUT FRIES 5 vg

SOUP OF THE DAY 7/9

v = is, or can be made vegetarian/vegan

g = is, or can be made gluten free

Please alert your server to any dietary restrictions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WE ARE ABLE TO SPLIT CHECKS FOR GROUPS OF 8 OR LESS, THANK YOU. • 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.