Calamari 19
fresh, lightly breaded & flash-fried, cherry peppers, angry cucumbers, lemon-garlic aioli

Shrimp Cocktail 18
chilled tiger shrimp, horseradish, atomic cocktail sauce

Seafood Tower 85/170
shrimp cocktail, oysters, lobster, alaskan king crab, served with classic condiments

Crispy Oysters 22
lightly fried oysters, creole aioli, pickled pepper relish

Wagyu Carpaccio* 16
horseradish crema, beech mushroom, pickled mustard, pickled onions, parmesan, crostini

Nola BBQ Shrimp 19
jumbo shrimp, bbq butter, crouton

Seafood Tower 85/170
shrimp cocktail, oysters, lobster, alaskan king crab, served with classic condiments

ENTRÉES

Crab Cakes For A Cause 36
two jumbo lump crab cakes, lobster creamed corn, arugula, remoulade

Atlantic Salmon* 32
winter succotash, butternut squash puree, citrus vin blanc

Seared Ahi Tuna* 32
baby bok choy, edamame, mirin-soy glaze, toasted sesame, wasabi aioli

Seared Scallops 45
even dried tomato & reggiano parmesan risotto, garlic sautéed spinach, citrus vin blanc

Lemon Roasted Chicken 28
joyce farms half chicken, lemon herb jus, french beans

Blue Cheese Encrusted Swordfish 39
carolina gold dirty rice, andouille sausage, tomato, beurre blanc

Italian Favorites

Cacio e Pepe 17
angel hair pasta with cracked pepper, parmesan sauce add chicken $6 add shrimp $11 add filet $25

Veal Milanese 32
angel hair pasta, lemon caper sauce

Linguine Langosta 38
sauteed lobster, fennel, spicy sausage, linguine lobster cream sauce

Italian Sausage Rigatoni 27
sauce, tomato, cream, ricotta

Cheese Tortellini 26
roasted tomato, gorgonzola cream sauce, fresh basil add chicken $6 add shrimp $11 add filet $25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 30% gratuity will be added to parties of six or more.