



FRESH SHEET

APPETIZER

MUSHROOM CONSOMME

..... 4.95

HEIRLOOM TOMATO SALAD

Fresh mozzarella, basil, watercress and julienne red onion
Balsamic vinaigrette 14.95

ON THE HALF SHELL

Mignonette, cocktail & fresh horseradish

OYSTERS(6)

Chesapeake Bay, Chesapeake Bay, Virginia, USA 15.95
Cape Breton, Aspy Bay, Nova Scotia, Canada 15.95
Mill Point, Prince Edward Island, Canada 15.95
Whale Rock, Mystic River, Connecticut, USA 15.95

OYSTER SAMPLER(8) 19.95

GRAND SHELLFISH PLATTER

GRAND SHELLFISH PLATTER

Iced 1/2 Maine lobster, jumbo shrimp, oysters,
littleneck clams, king crab and mussels served
with cocktail sauce, fresh horseradish,
mignonette and saffron aioli 59.95

FRESH FISH

HAWAIIAN NAIRAGI

Grilled with sauteed cauliflower, spinach and tomatoes
Vanilla bean black pepper vinaigrette 29.95

HAWAIIAN ONO

Grilled, with egg plant and a fresh herb salad
Roasted tomato vinaigrette 29.95

FILET MIGNON OF AHI TUNA

Sushi Grade~Citrus ponzu, wasabi aioli and pickled ginger
Bok choy, radish and carrot slaw 29.95

HAPU'UPU'U/HAWAIIAN SEABASS

Pan seared with spinach gnocchi, sauteed
Chanterelle mushrooms, snow peas and a beurre monte. 29.95

SHELLFISH

LIVE MAINE LOBSTER

One to five pound
lobster with crab stuffing 29.95
per pound

KING CRAB LEGS

Lemon and drawn butter 32.95
per pound

SHELLFISH PAN ROAST

1/2 Maine lobster, jumbo shrimp, colossal sea scallops
and king crab with lemon and shallots. 44.95

SEA SCALLOPS

Pan seared with roasted summer squash and basil pesto
..... 29.95

WINE RECOMMENDATION

STACKED STONE THE GEM 2005

PASO ROBLES2, CALIFORNIA *glass 13.00*
..... *bottle 60.00*
Grenache, Syrah & Mourvedre