



## STACKS TO SHARE

- 🌿 **SEARED JUMBO DIVER SCALLOPS 18**  
Cast Iron Wild Corn & Chorizo, Lemon-Roasted Pepper Coulis
- 🌿 **MEDITERRANEAN OCTOPUS 15**  
White Bean & Squid Ink Puree, Baby Lettuce, Feta, Pee Wee Potatoes, Sweet Pepper Drops & Red Onions
- SEA SALT & HERB FRIED CALAMARI 16**  
Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings
- 🌿 **LAMB CARPACCIO 16**  
Arugula, Onion Jam, Shaved Reggiano & Boursin
- 🌿 **NEW ORLEANS HOT POT 17**  
Clams, Mussels, Shrimp & Andouille Sausage in a Spicy Tomato Creole Broth
- 🌿 **STUFFED HALF LOBSTER THERMIDOR 21**  
Crab & Lobster Meat, Sherry Cream

## SOUPS & SALADS

- CHEF'S SOUP OF THE DAY M.P.**
- NEW ENGLAND CLAM 10 & OYSTER CHOWDER**  
Baby Clams, Oysters, Baby Potatoes, & Fennel Pollen
- TRUFFLE BURRATA MANICOTTI & HEIRLOOMS 15**  
Tuscan Extra Virgin Olive Oil, Thai Basil Leaves, Shaved Black Truffle, Sea Salt & SABA
- 🌿 **SUMMER WATERMELON SALAD 13**  
Grilled Watermelon, Pickled Shallots, Cucumber, Grape Tomatoes, Feta Cheese, Baby Arugula, Sea Salt & Balsamic Glaze
- CAESAR SALAD 13**  
Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing
- 🌿 **SUPER FOODS 13**  
House Sprouts & Quinoa, Cucumber, Baby Kale, Local Grape Tomatoes & Thai Basil Citrette

## SUSHI BAR

- 🌿 **FRESH SASHIMI**

SASHIMI	NIGIRI	MAKI	"ROLL"
MAGURO / TUNA	(4) \$15	(2) \$11	\$15
SAKE / SALMON	(4) \$14	(2) \$10	\$14
HAMACHI/YELLOWTAIL	(4) \$16	(2) \$12	\$16

- TUNA TATAKI 18**  
Grilled Tuna "Very Rare" Sliced Thin, Cucumber Salad, Roasted Red Peppers & Yuzu Ponzu
- HAWAIIAN AHI POKE 15**  
Tuna, Sticky Rice, Avocado, Pineapple, Seaweed Salad & Soy Glaze
- FLORIDA SNAPPER CEVICHE 14**  
Cilantro, Onions, Nikkei-ú Soy-Lime-Ginger
- 🌿 **SEAWEED SALAD 5**  
Ogo & Wakame, Fresh Cucumber
- 🌿 **SPICY TUNA ROLL 16**  
Spicy Tuna, Cream Cheese & Sesame Seeds
- TOS SPICY LOBSTER & CRAB ROLL 25**  
Asparagus, Avocado, Red Tobiko & Spicy Aioli
- 🌿 **THE MARCO ISLANDER ROLL 16**  
"A.K.A. THE BETTER CALI"  
Blue Crab, Avocado, Cucumber, Sesame & Tobiko
- THE DRAGON 24**  
Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese. Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Eel Sauce

## THE OYSTER & RAW BAR

- 🌿 **OYSTERS & CLAMS - SEASONAL - M.P.**  
The Oyster Society offers daily selections of cold water seasonal oysters and clams. Please ask server for daily offerings.
- 🌿 **CHEF'S DOZEN 40**  
Chef's daily selection of 4 oyster varieties "3 per" accompanied with daily unique sauces.
- BAKED OYSTER PLATTER 18**  
(2) CASINO - Garlic, Bacon, Red Peppers & Cheese  
(2) ROCKEFELLER - Spinach & Béarnaise Foam  
(2) AU GRATIN - Garlic & Herb Bread Crumb, Parmesan
- 🌿 **BROILED BLUE POINTS 15**  
(5) Oysters - Sriracha or Truffle Butter
- 🌿 **WILD KEY WEST PINK SHRIMP 14/25**  
(6) 1/2 LB - 14 (12) 1 LB - 25  
Old Bay & Lemon Steamed
- THE SOCIETY BOARD 65**  
Spicy Tuna Roll, Spicy Crab, Tuna/Salmon/Hamachi Sashimi, Half Dozen Oysters & Hawaiian Ahi Poke
- 🌿 **THE OCEANIC PLATTER 175**  
Dozen Clams & Dozen Oysters on the half shell, Steamed 1 1/2lb Lobster, 12 Key West Shrimp, 1 1/4 LB King Crab & Florida Snapper Ceviche

## Chef's specialties

ADD SOUP OR SALAD \$7

- 🌿 **GRILLED KEY WEST SHRIMP 28**  
Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus
- 🌿 **PINEAPPLE MISO GLAZED SEA BASS M.P.**  
Sushi Rice Cake, Butternut Squash-Ginger Puree, Haricot Verts & Crispy Leek
- ROASTED AIRLINE CHICKEN BREAST 27**  
Warm Super Grains Salad, Garlic Swiss Chard & Mediterranean Citrette
- 🌿 **LOBSTER & TRUFFLE PASTA 34**  
Maine Lobster, Handmade Gnocchi, Shaved Black Truffle, Porcini, Asparagus Tips & Lemon-Uni Cream Sauce
- 🌿 **SEARED FLORIDA SNAPPER 33**  
Sundried Tomato & Herb Risotto, Lemon Beurre Blanc & Haricot Verts
- BERKSHIRE PORK SHORT RIB 28**  
Mashed Potatoes, Cipollini Onions & Kim Chee Salad
- LOBSTER THERMIDOR 45**  
Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream. Boursin Mashed Potatoes & Asparagus
- CREOLE BLACK GROUPE ETOUFEE 34**  
Coconut Scented Jasmine Rice, Seasonal Vegetables Creole Crawfish & Lobster Etouffee Sauce
- 🌿 **'PIER 39' CIOPPINO 34**  
Clams, Mussels, Shrimp, Crab, Fish, Scallop & Squid in a Roasted Tomato Broth
- SEARED DIVER SCALLOPS 34**  
English Pea & Mascarpone Ravioli, Red Beet Puree, Pea Tendrils & Vanilla Bean Beurre Blanc
- 🌿 **CORRIANDER DUSTED TUNA 36**  
"Very Rare" Chop Chop Salad, Coconut Scented Jasmine Rice & Mango Gastrique
- TWIN LOBSTER & FETTUCCINI 37**  
Handmade Olive Oil Saffron & Nori Fettuccini Pasta, Smoked Red Pepper - Chorizo Coulis & Vegetable Garni
- LAND & SEA 46**  
1/2 Lobster Thermidor, 6oz Filet Mignon, Boursin Mashed Potatoes, Asparagus & Demi-Glace
- 🌿 **SALMON OSCAR 29**  
Blue Crab Stuffed Faroe Island Salmon, Boursin Mashed Potatoes, Grilled Asparagus & Béarnaise Foam

## FRESH & SIMPLE

### Fresh Cut Daily

AVAILABLE: SEARED, GRILLED, OR BLACKENED

- 🌿 **THE DAILY CATCH M.P.**  
Chef's selection of fish of the day
- 🌿 **BLACK GROUPE 29**  
8 oz Line Caught Florida
- 🌿 **FLORIDA SNAPPER 29**  
9-10 oz Line Caught / Species Varies. Based on best quality available
- 🌿 **FAROE ISLAND SALMON 26**  
7 oz Sustainable Farm Raised in Faroe Islands
- 🌿 **YELLOWFIN TUNA 29**  
7 oz Line Caught Pacific
- 🌿 **CHILEAN SEA BASS M.P.**  
8 oz Line Caught Deep Water Artic

## In or Out of the Shell

- 🌿 **1 1/4 LB ULTIMATE KING CRAB 65**  
De-shelled, Butter Poached / Alaska
- 🌿 **U-10 JUMBO DIVER SCALLOPS 29**  
(4) Seared or Grilled / North Eastern Atlantic
- 🌿 **TWIN MAINE LOBSTER TAILS 35**  
Two 6oz Lobster Tails Broiled

## From Dry Ground

- 🌿 **RESERVE 6 OZ FILET MIGNON 27**
- 🌿 **14 OZ DRY AGED N.Y. STRIP 45**  
21 Day Dry Aged Reserve N.Y. Strip

## SAUCES \$2

- BEARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE 🌿
- BEURRE MONTE - LEMON BUTTER 🌿
- VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER 🌿
- YUZU BEURRE MARNIER - CITRUS BROWN BUTTER SAUCE
- DEMI-GLACE - VEAL REDUCTION
- OSCAR STYLE \$10 BLUE CRAB & BEARNAISE FOAM
- SPICED CABERNET REDUCTION

## SIDES \$7

- SUNDRIED TOMATO & HERB RISOTTO 🌿
- GRILLED ASPARAGUS - BEARNAISE FOAM 🌿
- SEASONAL VEGETABLES - FRESH LOCAL VEGETABLES 🌿
- CORN & CHORIZO HASH - WILD CORN, SPANISH CHORIZO, ONIONS & PEPPERS 🌿
- BOURSIN MASHED POTATOES 🌿
- ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 🌿
- COCONUT SCENTED JASMINE RICE - COCONUT MILK, CILANTRO & LEMONGRASS 🌿
- ROASTED PEE WEE POTATOES - OLIVE OIL, LEMON, ROSEMARY & SEA SALT 🌿
- GNOCCHI POMODORO - TOMATO & BASIL 🌿

## Lobster Night

EVERY SUNDAY | \$29.99  
1 1/2 LB MAINE LOBSTER  
STEAMED WITH BOURSIN MASHED  
POTATOES, GRILLED ASPARAGUS &  
DRAWN BUTTER