

CHEF'S SPECIALS 5.9.2025

SOUP OF THE DAY

FISH STEW SOUP \$15

Mix Fish, Black Beans, Tomatoes in a Light Spicy Guajillo Broth

APPETIZER

SPICY LAVA SUSHI ROLL \$28

Inside – Spicy Tuna & Cucumber

Outside – Lobster & Crab, Spicy Krab Stick, Avocado, Volcano Sauce, Kabayaki & Scallions

ENTREES

CATCH OF THE DAY – LOCAL GOLDEN TILE FISH \$44

SALMON OSCAR \$50

Blue Crab, Asparagus, Boursin Mashed Potatoes & Bearnaise Foam

BLACKENED GOLDEN TILE FISH \$50

Confit Tomato Salad, Beurre Monte, Sauteed Spinach & Potato Puree

STILTON ENCRUSTED PRIME 16 oz NY STRIP \$78

Dauphinoise Potatoes, Spiced Cabernet Reduction and Asparagus

SIDE DISH

AGED CHEDDAR BROCCOLINI CASSAROLE \$15

Sauteed Broccoli, Aged Cheddar Cheese Sauce & Parmesan Crust

TODAY'S OYSTER SELECTIONS

EAST COAST

IRISH POINT, P.E.I., 2.75" Sweet Brine with A Crunchy, Meat Mineral Finish

BEAU SOLEIL, NB. 2.5" Delicate with A Mild Brininess & Sweet Finish

MOON DANCER, ME, 3~3.5" Briny, Plump Meat, Meaty Texture & True Taste of The Sea

CADILLAC, ME, 2.75" Subtle Brine, Delicate Meats, Clean Stone Finish

PINK MOON, P.E.I., 2.75" Creamy Meat with Salt & Mineral Finish

SWEET PETITE, MA, 2.5" ~3" Mild Meat, With A Sweet & Salty Flavor

SAVAGE BLONDES, P.E.I., 2.5" Sharp Brine, Sweet, Stony Finish

MALPEQUE, P.E.I., 3.5" Moderate Salt, Meaty Bite, Clean Finish

BLUE POINT, CT, 3.5" ~4.5" Medium Salinity, Springy Meats, Mineral Finish

WEST COAST

TOTTEN, 2.75" Mild Brine with Watermelon Finish

PEALE PASS, WA, 2~3" Creamy, With Metallic Soybean Flavor

DEER CREEK, WA, 3.75" Light Salt, Cucumber Finish

PICKERING PASS, WA, 2.75" Briny with A Cucumber Finish

BIG COVE, WA, 2~3" Firm, Plump Meats with A Mild Brine & Smooth Sweet Finish

CHEF DOZEN SAUCES – SWEET CHILLI / PINEAPPLE-TAJIN / STRAWBERRY