



CHEF'S SPECIALS 6.01.2026

SOUP

LOADED POTATO SOUP WITH CAJUN SHRIMP \$16

∞ Bacon ∞ Provolone Cheese ∞ Scallions ∞ Cajun Shrimp ∞

APPETIZER

NEW ORLEANS MUSSELS \$24

∞ Andouille Sausage ∞ Garlic & Shallots ∞ Creole Seafood Broth ∞

ENTREES

KING CRAB ENCRUSTED SEABASS \$68

∞ Boursin Mashed Potatoes ∞ Broccolini ∞ Lobster Guajillo Sauce ∞

18oz PRIME DELMONICO RIBEYE \$78

∞ Dauphinoise Potato ∞ Asparagus ∞ Fontina ∞ Aged Balsamic & Fig Reduction ∞

SEARED AMERICAN RED SNAPPER \$60

∞ Lobster & Crab Risotto ∞ Asparagus ∞ Tomato Confit ∞ Beurre Monte ∞

TODAY'S OYSTER SELECTIONS

LOCAL PREMIUM FLORIDA

BIG GULPS, FL Apalachee Bay 2.5~3 Salty taste, nice chew, and clean finish.

SALTYBIRDS, FL Apalachee Bay 2 -2.25" Smooth and briny with a clean, refreshing finish.

SHARKBITE, FL New Smyrna, 3" Umami rich, earthy, briny, meaty bite.

RATTLESNAKE COVE, FL Apalachee Bay 2.5 -3" Smooth and briny with a clean, refreshing finish.

SUMMER SALT 3" Buttery, Creamy Meat, Finishes with A Balance of Salt & Mineral

OTTERS CHOICE, FL Apalachee Bay 2.5~3" Balanced salty taste, fleshy chew, and neutral finish.

EAST COAST

BARSTOOL, PEI, 2.75" Subtle Brine, Delicate Meats, Clean Stone Finish

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

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

SEADUCTION, VA, 2.75" Medium Salinity with A Bright Clean Finish

EEL LAKE, SW NS, 3" Plump & Crunchy with Distinct Grassy Finish

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

BAD BOY, NB, 2.5~3" Mild, Clean Finish

WEST COAST

KUSSHI, BC, 1.75" Good Salt, Robust Melon Cucumber Finish

FANNY BAY, BC, 2.75" Mild & Pleasant, Sweet Crisp Finish

CHEF'S CREEK, BC, 2.75" Medium Brine with Full Meats & A Lettuce Finish

BUCKLEY BAY, BC, 3~4" Firm Meat, Medium Brininess, Crisp Clean Flavor, Light Melon Finish

HOOD CANAL, WA, 2.25" Firm Meat, With A Salty, Less Sweet Flavor, & Lemon Zest

CHEF DOZEN MIGONETTE SAUCES

∞ MEZCAL & YUZU ∞ STRAWBERRY ∞ WATERMELON-CUCUMBER ∞