

## Raw Bar

FRESH & DELICIOUS

RIGHT OFF THE BOAT

### PLATEAUX DE FRUITS DE MER



#### LE PETITE

6 Oysters\*

6 Clams\*

4 Shrimp Cocktail

1 lb. King Crab

--- \$80 ---

#### LE GRAND

12 Oysters\*

12 Clams\*

8 Shrimp Cocktail

2 lbs. King Crab

--- \$160 ---

MAINE LOBSTER COCKTAIL GF .....	\$18
TRUE RED KING CRAB [DUTCH HARBOR, ALASKA] GF .....	\$24
SHRIMP COCKTAIL* GF .....	\$16
COLOSSAL CRAB COCKTAIL GF .....	\$16
TUNA TARTAR* .....	\$14
avocado, crispy shallot, soy-mirin sauce	
SALMON BELLY SASHIMI* GF .....	\$10
watercress salad, red onion, yuzu	

## MARKET FISH



GRILLED, BROILED OR MEUNIÈRE

Buttered Parsley Red Potatoes, Haricot Verts & Choice of Sauce:

TOMATO BASIL VINAIGRETTE + MEUNIÈRE  
LEMON-HERB BUERRE BLANC + SOY CHILI-GARLIC

ADDITIONAL SAUCES \$3

JUMBO SHRIMP [TEXAS] GF   8 pieces .....	\$22
FLOUNDER [NORTH CAROLINA] GF .....	\$26
WILD ISLE ORGANIC SALMON* [SCOTLAND] GF .....	\$28
DIVER SCALLOPS [MAINE] GF .....	\$34
GROUPER [FLORIDA] GF .....	\$36
REDFISH [GULF OF MEXICO] GF .....	\$34
SEA BASS [CHILE] GF .....	\$35
AHI TUNA* [MAINE] GF .....	\$35
SWORDFISH [MASSACHUSETTS] GF .....	\$34

### XXXXXXXXXX ENTRÉE SPECIALITIES XXXXXXXXXXXXX

STEAMED SEA BASS .....	\$35
bok choy, sticky rice, soy-sherry broth	
CRAB & PARMESAN CRUSTED FLOUNDER .....	\$30
spinach, tomato-chive oil, lobster glacé	
SEARED SALMON .....	\$36
portobello, asparagus, new potato, baby carrot, crab béarnaise butter	
SEARED SWORDFISH .....	\$36
mustard-peppercorn encrusted, warm salad, horseradish-dill cream	
BLACKENED REDFISH .....	\$34
braised local greens, truffle mac and cheese	
BLACKENED GROUPER .....	\$38
jumbo lump crab, vegetable basmati rice, cajun buerre blanc	

## Hors d'Oeuvres

SHRIMP SPRING ROLLS | \$7<sup>50</sup>  
sweet chili sauce

CRISPY CALAMARI | \$13  
sweet pepper giardiniera,  
lemon aioli, marinara

SHRIMP & GOAT CHEESE  
BEIGNETS GF | \$12  
tomato compote

RC'S CHARGRILLED OYSTERS | \$14  
garlic butter, parmesan

OYSTERS ROCKEFELLER | \$14  
spinach, pernod, parmesan

MUSSELS MARINIÈRES GF | \$14  
shallots, white wine, cream

"FRESH" LUMP CRAB CAKE | \$17  
arugula, toasted butter pecan,  
apple, creamy mustard sauce

SMOKED TROUT DIP | \$9<sup>50</sup>  
toast points

## Salads

HOUSE GF | \$9  
tomato, radish, grilled corn,  
onion, avocado, herb buttermilk  
ranch dressing

CAESAR | \$9  
anchovy, parmesan, crouton

CHOPPED GF | \$12  
heart of palm, bacon, egg, blue cheese,  
tomato, cherry pepper, onion,  
shallot vinaigrette

"BETTER THAN" ICEBERG  
WEDGE GF | \$12  
blue cheese, smoked bacon

SEARED SALMON GF | \$28  
spinach, egg, tomato, onion,  
warm bacon dressing

TUNA POKÉ BOWL | \$20  
sushi rice, avocado, seaweed salad,  
cucumber, radish

WEST INDIES CRAB SALAD GF | \$20  
fresh gulf jumbo lump crab  
marinated in olive oil,  
sweet onions, iceberg lettuce,  
heirloom tomato, avocado

LOBSTER COBB GF | \$24  
romaine and iceberg, lobster, avocado,  
egg, bacon, tomato, blue cheese,  
herb buttermilk ranch dressing

## Steaks and Chops

PRIME BONE-IN FILET\* GF | \$65  
16 oz. cut

PRIME BONE-IN RIBEYE\* GF | \$50  
22 oz. cut

PRIME NY STRIP\* GF | \$40  
12 oz. cut

CENTER CUT FILET\* GF | \$35  
8 oz. cut

TRIPLE CUT LAMB CHOP GF | \$48  
two 12 oz. chops

## Crab and Lobster

TRUE RED KING CRAB GF | \$30 per 1/2 lb.  
[ DUTCH HARBOR, ALASKA ]

STONE CRAB CLAWS GF | Market Price

MAINE LOBSTER TAILS GF | \$45  
two 6 oz. tails, house fries, coleslaw

WHOLE MAINE LOBSTER GF | \$25 per lb.  
house fries, coleslaw

## SOUP DU JOUR



### GUMBO

SHRIMP & ANDOUILLE | \$8<sup>95</sup>

### CLAM CHOWDER

NEW ENGLAND | \$8<sup>95</sup>

MANHATTAN | \$8<sup>95</sup>

## Vegetables and Potatoes

VICHY CARROTS GF • \$5

HARICOT VERTS GF • \$7

LEMON-GARLIC  
SPINACH GF • \$7

SAUTEED MUSHROOMS  
WITH SHERRY GF • \$8

MATCHSTICK ZUCCHINI,  
PECORINO AND  
ALMONDS GF • \$6

BRAISED LOCAL GREENS • \$6

MACARONI & CHEESE • \$6

HOUSE FRIES GF • \$8

WHIPPED POTATOES GF • \$5

PARMESAN-TRUFFLE  
FRIES GF • \$8

DINNER MENU: FALL 2018