

SOCIABLES

OYSTERS

Fresh from PEI.

19.95 HALF DOZEN | 38.95 DOZEN

SCALLOP CRUDO

Atlantic scallops in orange and lemon citrus with a kick of chili garlic sauce. **17.95**

ORANGE TAMARI TUNA TARTARE

Fresh Ahi tuna mixed with avocado, green onion, and orange segments. The perfect accompaniment to our house orange tamari sauce. Served with crispy egg roll wrappers. **19.95**

SHRIMP COCKTAIL

Keep it simple. 8 juicy shrimp with our house cocktail sauce made with fresh horseradish and lime. **15.95**

SCALLOP & PORK BELLY TRIO

Seared scallops and tender pork belly on silky potato truffle purée. **23.95**

MINI SCALLOP ROLLS

Two irresistible mini rolls you didn't even know you needed! Seared scallops and shrimp tossed in our rich scallop beurre blanc, nestled on a bed of freshly chopped romaine and celery all tucked into toasted & buttered mini slider buns. **15.95**

ADD AN EXTRA ROLL! 7.50

SEAFOOD TOWER

Step up to the throne! ½ dozen fresh East Coast oysters, 8 large shrimp, lobster tail, and our scallop crudo. Served with mignonette, horseradish, and house cocktail sauce. **69.95**

DOUBLE YOUR OYSTERS & SHRIMP 34

ADD LOBSTER TAIL 19.95

BOWLS

SALMON TERIYAKI RICE BOWL

Seared Atlantic salmon, sautéed scallions, broccoli, & celery with a house-made teriyaki sauce finished with spicy yogurt, green onions, & cilantro. **24.45**

BLACKENED CHICKEN QUINOA BOWL

Blackened chicken, quinoa, peppers, tomato, cucumber, feta, and arugula tossed in a honey lemon Dijon dressing. **21.95**

DESSERT

MINI PECAN BUTTER TARTS

The 3 cutest tarts you ever did eat. Maple syrup, brown sugar, and pecans topped with whipped cream on a buttery tart. **9.95**

