

# LOBSTER BAR

## SEA GRILLE

### STARTERS

*Lobster Bar* - Maine Lobster Bisque Au Cognac 14.

Velvety Blue Crab Bisque au Sherry 12.  
jumbo lump crab

*Today's Oysters* - East & West Coast 18.

3 each coast - champagne mignonette, cocktail sauce, horseradish

Jumbo Florida Gulf Shrimp Cocktail 19.

cayenne pink brandy mayo, cocktail sauce, fresh horseradish

*"Sweet Heat"* - Rhode Island Crispy Calamari 18.

fresno chilies, sweet red & yellow peppers, edamame

Ahi Tuna Tartare 19.

hass avocado, white soy citronette, puffed tapioca crisp

*Specialty* - Char-Grilled Mediterranean Octopus 20.

pickled red onion, Santorini capers, Greek olives

Lobster Morsels 36.

lightly fried, Greek honey-mustard aioli 8 oz (4 morsels)

Chops® Chopped Salad 14.

triple cream blue cheese wedge, hearts of palm, lemon-basil ranch

The Caesar 13.

parmigiano reggiano, white Silcilian anchovy

### ENTREES

Lobster & Frites 34.

*signature* lightly crisped S.A. lobster tail 1/2 Lb.,  
hand cut fries, drawn butter, thyme honey-mustard aioli

Steak & Wedge 29.

sliced broiled tenderloin, colossal onion ring, loaded iceberg wedge

Chicken Paillard 27.

thinly pounded chicken breast, arugula, endive, tomato,  
french green beans, sherry vinaigrette

Jumbo Maine Lobster Roll 30.

celery, tarragon mayo, petite salad vinaigrette

Jumbo Lump Maryland Style Crab Cake Platter 1/4 Lb. 31.

hand cut fries, petite salad vinaigrette

Maine Lobster Salad 29.

1/2 Lb. steamed lobster, baby lettuces, cucumber, tomato, red onion,  
mango, couscous, lemon-tahini vinaigrette

Today's Grilled "Fresh Catch" & Petite Salad Platter Mkt.

Santorini capers, Greek e.v. olive oil, lemon

Maine Lobster "BLT" 29.

on toasted homemade pain de mie

Faroe Islands Salmon Sauté 31.

braised kale & golden quinoa, citrus olive oil emulsion

Seared Ahi "Tuna Nicoise" Salad 29.

mixed greens, fingerling potato, haricot verts, tomato,  
boiled egg, nicoise olives, sherry vinaigrette

Florida Shrimp & Jumbo Lump Crab Chopped Salad 29.

lemon-basil dressing

The Club Burger & Hand Cut Fries 22.

Custom Blend - Chuck, Brisket & Short Rib

bibb lettuce, tomato jam, pickled red onion, mayo, brioche bun

add - swiss gruyère or danish blue cheese 2. supp

### SHARED SIDES 7.

French Green Beans Hand Cut Fries

Lightly Creamed Spinach & Grated Feta

Broccolini garlic, e.v olive oil, red pepper flakes

Crispy Hashed Potato "Tots" truffle blue cheese aioli +2