## DINNER

## BY THE HALF DOZEN

*Oysters on the Half cocktail sauce - 19
Fried Oysters crispy pork belly, lemon - 16
Prawn Cocktail cocktail sauce - 17

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APPETIZERS
Housemade Chips smoked bacon aioli - 8
Hot Crab & Spinach Dip parker houserolls - 14
Crab Fritters spicymayo - 14
Charcuterie cured meats, assorted cheeses, pickled vegetables - 20
Soup of the Moment - 8
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## SALADS

| Classic Caesar - 12 | Citrus \& Fennel - 22 | *Lentil Nicoise - 20 |
| :---: | :---: | :---: |
| romaine | lobster | tuna |
| parmesan | arugula | green beans |
| croutons | fennel | eggs |
| add: | assorted citrus | tomatoes |
| chicken 6 steak 8 salmon 8 | lemon vinaigrette | olives \& caperberries |

## FROM THE SEA

*Pan Roasted Salmon wild mushrooms - 28
*Grilled Swordfish tomato relish • 30

* Halibut tarragon chimichurri - 28

Prawns olive oil, garlic, tomato - 30

- Seared Scallops sweet corn mash, bacon relish - 32

Mussels Frites linguica, garlic, onions, fennel, white wine, fries - 22
Lobster Mac \& Cheese gruyere, macaroni, breadcrumbs - 28

## FROM THE LAND



## CUTS

*8oz Filet Mignon • 36
*1Ooz New York Strip • 36

## SIDES • 6

buttermilk mashed
fingerling potatoes
seasonal vegetable

