



LOCALLY SPEARED FISH

*Hand selected by our expert spear fisherman.
Available most nights weather permitting.*

SPECIES	LOCATION	DIVER
	Market Price	

STEAKS and CHOPS

PRIME BONE-IN RIBEYE	22 oz - 55	BONE-IN FILET	14 oz - 55
PRIME NY STRIP	16 oz - 51	COLORADO LAMB CHOPS	14 oz- 48
CENTER CUT FILET	8 oz - 43	BONE-IN VEAL CHOP	16 oz- 52
PRIME SIRLOIN	12 oz - 39	TOMAHAWK	32 oz- 120 (serves two)

ENHANCEMENTS

SCALLOPS - 14 LOBSTER TAIL - 30 JUMBO SHRIMP - 17 KING CRAB LEGS - 17 OSCAR STYLE - 14

CHEF'S SPECIALS

PAELLA DEL MAR	<i>Shrimp, Mussels, Clams, Calamari, Lobster Broth, Bomba Rice</i>	48
LOBSTER PASTA	<i>Garganelli Pasta, Sweet Peas, Wild Mushrooms with Lobster Broth</i>	34
SHORT-RIB PAPPARDELLE	<i>Pinot Braised Short-rib, Parmesan Cheese, Natural Jus</i>	28
PRIME SIRLOIN OSCAR	<i>Jumbo Lump Crab Meat, Grilled Asparagus, Hollandaise</i>	52
STEAK AU POIVRE	<i>Classic Peppercorn Sauce, 8 oz Filet, Haricots Verts, Shoe String Potatoes</i>	49
SOUTH AFRICAN TWIN TAILS	<i>Broccoli Rabe, Brown Butter, Lemon</i>	69
CRAB CROWNED HALIBUT	<i>Crab Stuffing, Hollandaise, Panzanella Salad</i>	39
JWB SURF & TURF	<i>8 oz Filet, Broiled Lobster Tail, Fingerling Potatoes</i>	67
FRESH CATCH	<i>Served with Daily Chef's Creation</i>	36
RED KING CRAB LEGS	<i>Fingerling Potatoes, Coleslaw, Brown Butter</i>	62
MISO SALMON	<i>Miso Sauce, Haricots Verts, Wild Mushrooms</i>	35
PAN ROASTED CHICKEN AU JUS	<i>Yukon Gold Mashed Potatoes, Haricots Verts</i>	28

TABLE SIDES

LOBSTER HASH BROWN
(House Specialty - 18)

YUKON GOLD MASHED POTATOES	CRISPY BRUSSELS SPROUTS
AU GRATIN POTATOES	FOREST MUSHROOMS
SHOE STRING POTATOES	SAUTÉED SPINACH
MAC N' CHEESE	CLASSIC CREAMED SPINACH
GRILLED ASPARAGUS	SAUTÉED BROCCOLI RABE

10 - each

STARTERS

JUMBO LUMP CRAB CAKES	<i>Signature Crab Cakes, Coleslaw 18</i>
CLASSIC SHRIMP COCKTAIL	<i>Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon 19</i>
STEAMED MIDDLE NECK CLAMS	<i>Lemon Butter, Garlic, Sourdough Croutons 15</i>
SAUTÉED MUSSELS	<i>White Wine, Shallots, Garlic, Fresh Herbs, Lemon 15</i>
RHODE ISLAND CALAMARI	<i>Flash Fried, Peppadews, Lemon Aioli & Romesco Sauces 15</i>
FRIED OYSTERS	<i>Crispy Oysters, Creamed Spinach, Citrus Aioli, Tabasco Splash 18</i>
STEAK TARTARE	<i>Capers, Microgreens, Horseradish Crème Fraîche, Crostinis 15</i>

FROM *the* RAW BAR

OYSTERS ON THE HALF SHELL	<i>1/2 Dozen, Mignonette, Cocktail, Lemon, Horseradish MKT</i>
JUMBO LUMP CRAB COCKTAIL	<i>Avocado, Remoulade, Crackers 17</i>
STONE CRAB CLAWS	<i>Mustard Sauce, Lemon MRKT</i>
RED KING CRAB LEGS	<i>Brown Butter, Sriracha Aioli, Lemon 36</i>
PARADISE CEVICHE	<i>Local Fish, Cilantro, Lime, Aji Limo, Corn 14</i>
SEAFOOD PLATTER	<i>Oysters, Red King Crab, Shrimp, Ceviche 58</i>
SEAFOOD TOWER	<i>Oysters, Clams, Red King Crab, Shrimp, Ceviche, Lobster 98</i>

SOUP *and* SALADS

LOBSTER BISQUE	<i>Fresh Maine Lobster, Herbs, Crème Fraîche 14</i>
CAESAR SALAD	<i>Romaine Hearts, Aged Parmesan, House Croutons 11</i>
HOUSE SALAD	<i>Chopped Mixed Greens, Asparagus, Brussels Sprouts, Red Onion, Cashew Vinaigrette 11</i>
LITTLE GEM WEDGE SALAD	<i>Little Gem Lettuce, Danish Bleu, Grape Tomatoes, Bacon, Red Onion, Quail Eggs 12</i>
BURRATINA SALAD	<i>Arugula Frisee, Tomatoes & Prosciutto 14</i>
GOAT CHEESE & BEET SALAD	<i>Roasted Beets, Goat Cheese, Arugula, Quinoa, Almonds 12</i>

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.