



CHILLED STARTERS

Sicilian Carpaccio 22
salmon or tuna, capers, lemon, olive oil, red onion

Spicy Octopus 19
salsa matcha, onion, cucumber, almonds

Yellowfin Tuna Toast 20
tartare, garlic aioli, chili oil, chili flakes, chives

Steak Tartare 23
shallots, parsley, chives, dijon, quail egg, toasted sourdough

Jumbo Shrimp Cocktail 19
house cocktail sauce, lemon

Chef's Ceviche 18
white fish, mango, jalapeno, bell pepper, red onion, lime

WARM STARTERS

Steamed Shellfish 21
clams or mussels, garlic, shallots, chives, white wine, grilled sourdough

Baked Shellfish 16
clams or mussels, garlic butter, parmesan, bread crumbs, lemon

Calamari 17
lightly battered, sweet pepper, lemon, horseradish cream, cocktail sauce

Pesto Grilled Cauliflower 22
broccolini pesto, pickled red onion, chili oil

SOUP & SALADS

Add Caviar +20

Clam Chowder 16
potato soup, bacon, oyster crackers

Cioppino 34
spicy tomato stew, mussels, clams, shrimp, white fish, toast

Wedge Salad 15
bacon, cherry tomatoes, blue cheese crumble, pickled red onion, buttermilk dressing

Beet Salad 15
whipped ricotta, radishes, pickled mustard seeds, herb mix, toasted almonds

Caesar Salad 14
romaine, sourdough croutons, caesar dressing, parmesan, **add anchovies 3 add shrimp 10**

Chilled Lobster Salad 19
poached lobster, tomato, avocado, red onion, citrus vinaigrette

HANDHELDS

Fish and Chips 20
lightly battered white fish, seasoned herb fries, tartar sauce, lemon

Fish Tacos 19
homemade corn tortillas, avocado crema, cabbage,
pickled onion, salsa rojo, salsa verde

Little Em's Burger 20
brisket chuck shortrib patty, white cheddar, dj nasty sauce, red onion,
house pickles, seasoned herb fries

Lobster Roll 35
maine: poached lobster, tarragon aioli, cucumber, celery, dill, seasoned herb fries
connecticut: poached lobster, warm garlic butter, parsley, seasoned herb fries

ENTREES

Spicy Shrimp Pasta 26
butter garlic sauce, white wine, chili crisp, parsley, **sub lobster 11**

Clams and Linguine 23
creamy herb sauce, garlic, shallots, white wine, herb oil, parsley

Snapper Picatta 23
mushrooms, olive oil, lemon, capers, **add linguine 4**

Salmon Beurre Blanc 26
caper beurre blanc, broccolini, herbs

Lobster Ravioli 37
ricotta, lobster, citrus pesto, crispy garlic, parmesan

Grilled Branzino 38
butterflied, broccolini, salsa matcha, almonds, crispy garlic, house pickles, radish

Chef's Shell Steak 42
10oz strip, red chimichurri, cauliflower puree, charred lemon, **add shrimp 10**



Oysters

\$3.95 EACH

High Roller PEI
balanced, sweet, plump, briny

Dukes PEI
meaty, buttery, crisp finish

Village Bay NB
plump, briny, mineral rich, savory

East Cape NB
slightly sweet, soft meats, mineral finish

West Fish PEI
seaweed, ocean minerality, sweet finish

Black Jack Point TX
smooth, sweet flavor, subtle minerality



DRESSED OYSTER \$5.00 EACH
caviar, creme fraiche

OYSTER SHOOTER \$10.00 EACH
tomato, vodka, lime

*"The world is your oyster, it's up to you to
find the pearls."
- Chris Gardner*

Caviar

TRADITIONAL SERVICE

Siberian Sturgeon 130

perfect balance of nutty & briny flavors

Russian Ossetra 100

robust, nutty flavors buttery

Classic 80

soft, nutty flavors, buttery



CAVIAR BUMP 10

VODKA SHOT +5

*“One can be unhappy before eating caviar, even
after, but at least not during.”*

- Irving Kristol