

STARTERS

COLOSSAL GULF SHRIMP COCKTAIL GF	\$23
spicy cocktail, lemons	
GULF COAST OYSTERS ON THE HALF SHELL GF	dozen \$34 • half dozen \$19
horseradish, lemons, cocktail sauce	
COLOSSAL CRAB COCKTAIL GF	\$30
jalapeño tomato relish, jumbo lump crab, king crab leg, cajun remoulade	
FRESH SEAFOOD TOWER GF	market
chilled lobster tails, gulf oysters, king crab leg, ahi tuna, colossal shrimp	
SPICY AHI TUNA TARTAR (GF AVAILABLE)	\$26
pickled cucumber, crispy wonton, soy-ginger sauce, wasabi puree, firecracker sauce, sesame seeds	
JUMBO LUMP CRAB CAKES	\$27
old bay, lemon sauce + red pepper, sorrell, red chili oil	
MUSSELS (GF Available)	\$17
P.E.I. black mussels, spicy white wine broth, pepperoncini peppers, green chili sauce, charred scallions	
SHRIMP DEJONGE	\$19
garlic herb butter, white wine, rustic batard	
GARLIC HERB ESCARGOT	\$20
puff pastry, herb butter, micro spicy greens	
BRAISED IBERICO PORK BELLY	\$21
bourbon glaze, caramelized granny smith apples	

SOUP

FRENCH ONION	\$14
shiner bock, caramelized onion, gruyere cheese, crusty ciabatta	
SHEARN'S SIGNATURE LOBSTER BISQUE	\$15 cup \$17 bowl
cognac, garlic crisp	

GARDEN

ROASTED BEET SALAD GF	\$15
golden + candy stripe beets, ch?vre, smoked pistachio, winter greens, lemon + honey vinaigrette	
BLT WEDGE GF (VG AVAILABLE)	\$15
crispy bacon lardon, heirloom baby tomatoes, shaved watermelon radish, blue cheese, house buttermilk	
CAESAR SALAD	\$14
baby gem, shaved pecorino, shaved radish, brioche crisp	
SHEARN'S HOUSE SALAD GF VG	\$10
artisan lettuce blend, english cucumber, candy beets, dried figs, carrot curls, blood orange vinaigrette, baby heirloom tomatoes	
WATERMELON SALAD	\$16
baby frisee, marinated feta, heirloom tomatoes, english cucumbers, shaved red onion, habanero-peach vinaigrette, balsamic, micro basil	

PRIME STEAKS AND CHOPS

Cut from Prime Angus Beef Cattle - Served with Seasonal vegetable

6 OZ FILET GF	\$55
8 OZ FILET GF	\$70
16 OZ BONE-IN RIBEYE GF	\$65
16 OZ N.Y. STRIP GF	\$63
16 OZ CHATEAUBRIAND (CARVED TABLESIDE) GF	\$130

himalayan sea salt, herb crust

ADD ON

black truffle smoked shimeji mushrooms	\$5	jumbo grilled shrimp GF	\$10
green peppercorn sauce	\$5	lobster tail GF	\$15
hollandaise	\$5	jumbo alaskan king crab legs GF	\$25
blackened jumbo lump crab GF	\$10		

MARKET FRESH AND SPECIALTIES

FRESH CATCH GF	market
seasonal vegetables	
CEDAR SMOKED ATLANTIC SALMON GF	\$45
parmesan risotto, roasted baby carrots and asparagus, honey dijon glaze	
AHI TUNA FILET GF	\$43
spice rub, apricot glaze, seasonal vegetables, butternut squash risotto	
SPICED CRAB STUFFED GROUPE GF	\$62
jumbo lump, grilled asparagus, lemon sauce, chive oil	
CRAB STUFFED SNAPPER WELLINGTON	\$65
crisp pastry, hollandaise, jumbo lump crab, grilled asparagus, butternut squash purée,	
COLD WATER TWIN LOBSTER TAIL GF	market
served with clarified butter, smoked paprika	
KING CRAB LEGS GF	market
served with clarified butter	
PASTA DI MARE	\$38
P.E.I mussels, jumbo shrimp, jumbo crab, linguini, white wine, garlic sauce, charred scallions	
LEMON-THYME CHICKEN BREAST (GF AVAILABLE)	\$36
au gratin potatoes, seasonal vegetables, smoked beechnut mushroom sauce	
BONE-IN IBERICO PORK CHOPS GF	\$39
potato purée, seasonal vegetables, apple bourbon glaze	

SIDES

LOBSTER MAC AND CHEESE	\$12 · \$18	CREAMED SPINACH	\$10 · \$14
LOBSTER MASHED POTATOES	\$12 · \$18	ROASTED BABY CARROTS GF VG	\$10 · \$14
GARLIC POTATO PURÉE GF	\$10 · \$14	AU GRATIN POTATOES	\$10 · \$14
GRILLED ASPARAGUS GF VG	\$10 · \$14	ROASTED BRUSSEL SPROUTS GF VG	\$10 · \$14

VEGETARIAN

CREAMED POLENTA (VEGAN)	\$30
coconut milk, sweet pea purée, baby spinach, forest mushrooms, oven roasted baby heirloom tomato	
PASTA PRIMAVERA	\$31
linguini, roasted tomato sauce, seasonal vegetables, basil	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.