

STARTERS

COLOSSAL GULF SHRIMP COCKTAIL GF	\$23
spicy cocktail, cajun remoulade, lemons	
GULF COAST OYSTERS ON THE HALF SHELL GF	dozen \$34 · half dozen \$19
horseradish, lemons, cocktail sauce	
COLOSSAL CRAB COCKTAIL GF	\$32
heirloom tomatoes, jumbo lump crab, king crab leg, cajun remoulade	
FRESH SEAFOOD TOWER GF	\$95
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, edamame wasabi purée, firecracker sauce	
JUMBO LUMP CRAB CAKES	\$26
beurre blanc, red pepper purée, jumbo lump crab, red chili oil	
MUSSELS (GF AVAILABLE)	\$17
green lip mussels, white wine broth, charred scallions, green chili sauce	
SHRIMP DEJONGE	\$19
garlic herb butter, marsala cream, rustic batard	
GARLIC HERB ESCARGOT	\$20
puff pastry, herb butter	
✦ CHARGRILLED MARROW BONES GF	\$20
chimichurri, crostini	
✦ GLAZED LAMB LOLLIPOPS	\$20
st. arnold's root beer bbq sauce	

SOUP

FRENCH ONION	\$14
shiner bock, caramelized onion, gruyere cheese, crusty ciabatta	
MAINE LOBSTER BISQUE	\$15
cognac, garlic crisp	

GARDEN

ROASTED BEET SALAD GF	\$12
golden & candy stripe beets, chévre, smoked pistachio, winter greens, lemon honey vinaigrette	
BLT WEDGE GF	\$15
crispy bacon lardon, heirloom baby tomatoes, shaved watermelon radish, blue cheese, house buttermilk ranch	
CAESAR SALAD	\$14
baby gem, shaved pecorino, shaved radish, brioche crisp	
SHEARN'S HOUSE SALAD GF V	\$10
artisan lettuce blend, english cucumber, candy beets, dried figs, carrot curls, baby heirloom tomatoes, blood orange vinaigrette	
WATERMELON SALAD GF	\$16
baby frisee, marinated feta, baby heirloom tomatoes, english cucumbers, shaved red onion, habanero-peach vinaigrette, balsamic reduction, micro basil	

PRIME STEAKS AND CHOPS

Cut from Prime Angus Beef Cattle · Served with Seasonal Vegetable · All Steaks are GF

6 OZ FILET	\$55
8 OZ FILET	\$70
16 OZ BONE-IN RIBEYE	\$65
16 OZ N.Y. STRIP	\$63
22 OZ BISON RIBEYE (CARVED TABLESIDE)	\$90

mashed potatoes, seasonal vegetables, chimichurri

ADD ON

black truffle demi smoked beechnut mushrooms \$5	jumbo grilled shrimp GF (served with buerre blanc) \$10
green peppercorn sauce \$5	lobster tail GF (served with herb butter) \$15
hollandaise GF \$5	king crab legs GF (served with clarified butter) \$35
blackened jumbo lump crab GF \$10	marrow bone GF \$10

MARKET FRESH AND SPECIALTIES

PAN SEARED GULF SNAPPER GF	\$55
add jumbo lump crab and shrimp scampi · \$15	
CEDAR SMOKED ATLANTIC SALMON GF	\$43
parmesan saffron, risotto, roasted baby carrots & asparagus, honey dijon glaze	
SPICED CRAB STUFFED GROUPEL GF	\$62
jumbo lump crab, seasonal vegetables, beurre blanc	
COLD WATER TWIN LOBSTER TAIL GF	market
seasonal vegetables, herb butter, served with clarified butter	
KING CRAB LEGS GF	market
seasonal vegetables, clarified butter	
PASTA DI MARE	\$38
green lip mussels, jumbo shrimp, jumbo crab, linguini, beurre blanc, radish, red pepper purée, charred scallions	
LEMON-THYME CHICKEN BREAST	\$36
au gratin potatoes, seasonal vegetables, beechnut mushroom sauce, smoked truffle sauce	
NEW ZEALAND RACK OF LAMB GF	\$44
potato purée, seasonal vegetables, jalapeno glaze	
CRAB STUFFED SNAPPER WELLINGTON	\$65
crispy pastry, hollandaise, jumbo lump crab, seasonal vegetables, butternut squash purée	
CRISPY LEG OF DUCK	\$39
seasonal vegetables, mashed potatoes, apple bourbon glaze	

SIDES

lobster mac and cheese	\$12 · \$18	creamed spinach	\$10 · \$14
lobster mashed potatoes	\$12 · \$18	roasted baby carrots GF	\$10 · \$14
garlic potato purée GF	\$10 · \$14	au gratin potatoes	\$10 · \$14
grilled asparAgus GF	\$10 · \$14	roasted brussel sprouts GF	\$10 · \$14

VEGETARIAN

CREAMY POLENTA	\$30
coconut milk, sweet pea purée, baby spinach, beechnut mushrooms, blisterered baby heirloom tomato	
PASTA PRIMAVERA	\$31
linguini, roasted tomato sauce, seasonal vegetables, basil	

✦ New Menu Item

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