



Appetizers & Starters

Jumbo Shrimp Cocktail 18
lemon | cocktail sauce

Crab Cake 22
sriracha remoulade | verdant greens

Ocean Plate 55
1/2 lobster | 2 shrimp | crab salad
salmon tartare | 4 oysters

Oysters half dozen 20
horseradish cocktail sauce | lavender mignonette

Ceviche 22
horseradish cocktail sauce | lavender mignonette

Tuna Tartare 23
white soy | sesame | pickle chili
garlic | taro chips

Lobster Mac & Cheese 26
handpicked lobster meat, burke's cheese sauce

Caesar Salad 19
chicken | croutons
ADD: grilled shrimp 8

Blue Corn Crusted Scallops 24
vichy carrot puree | chipotle glaze | fennel slaw

Spinach & Honey Goat Cheese Salad 18
spicy coppa | cara cara orange
marcona almonds | aged sherry vinaigrette

Chef Burke's Hipster Fries 11
maple bacon | shishito peppers | angry chili oil

Candied Bacon on a Clothesline 23
maple black pepper or spicy korean style | pickle

*Please Inquire for Additional
Vegetarian and Gluten Free Options*

Eating raw or undercooked fish, shellfish, eggs or meat increases
the risk of food borne illnesses.



Mains

Maple Glazed Salmon Burger 24
passion fruit aioli | kale salad

Lobster Roll 28
maine lobster | brioche | cajun fries

Dry Aged Burger 24
bacon | cheddar | brioche bun

Fish & Chips 25
double beer battered fried cod | tartar | fries

Broiled Branzino 34
shiitake mushroom | ginger | bok choy
spicy white soy

Steak Frites 30/58
filet mignon 6oz or 12oz | fries

Wagyu Flat Iron 44
fries | cognac-peppercorn sauce

Salt Brick Dry Aged Ribeye 18oz 68
roasted shallot potatoes

Desserts

14

Chocolate Chunk Cookies
espresso chocolate chip gelato

Mango Coconut Cheesecake
piña colada sauce

Seasonal Mixed Berries
sorbet of the day