SEAFOOD TOWERS*
chefs’ selection of premium seafood and shellfish
$80/ $115/ $165

-APPETIZERS-
CRISPY OYSTER SLIDER
nuoc cham, fresno mayo, fresh baked hawaiian roll...$9
PETE’S BEETS VINAIGRETTE
blood orange, ricotta salata, horseradish, walnut...$18
MONETTA FARMS ASPARAGUS AIOLI...$15
ZUCCHINI CARPACCIO
parmigiano reggiano, pine nut, mint, basil...$18
SMOKED YELLOWFIN TUNA PÂTÉ*
tartar, radish, seeded buttermilk crackers...$17
BRASSTOWN STEAK TARTARE*
fresh horseradish, crispy potatoes...$21
BALTIMORE STYLE FISH CAKE
pickled tomatoes, ramp tartar sauce...$21

-SOUPS-
CREOLE SEAFOOD GUMBO
white shrimp, oysters, carolina gold rice, benne...$25
ASPARAGUS SOUP
lemon crème fraîche, mint...$16
NEW ENGLAND FISH CHOWDER
sourdough crouton, dill...$24

-ENTREES-
ROCK SHRIMP RICE
asparagus, egg, benne, cilantro...$29
SLOW BAKED AMERICAN RED SNAPPER
artichoke & spring vegetable barigoule...$46
MUSTARD CRUSTED TRIGGERFISH
caulini, pumpkin polenta, caper...$44
SWORDFISH SCHNITZEL
b & b pickle, apple cider vinegar, napa cabbage...$41
CAST IRON HANGER STEAK*
peperonata, chimichurri...$48

-VEGETABLES-
CARROTS EN PAPILLOTE
pea tendrils, ginger turmeric butter...$18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.