

STARTERS

JUMBO GULF SHRIMP ~ Roasted Winter Vegetables, Honey-Sherry Reduction	14
STEAMED PEI MUSSELS ~ Chorizo, Saffron Broth, Fresh Herbs, Grilled Bread	10
AHI TUNA TARTARE STACK ~ Tempura Rock Shrimp, Avocado Salsa, Wonton Chips	13
CORNMEAL CRUSTED CALAMARI ~ Lemon, Parsley, Green Onion, Rojo Sauce	12
ELYSIAN FIELDS LAMB MEATBALLS ~ Golden Raisin & Pistachio Couscous	8
DUCK CONFIT & CHESTNUT PIEROGIES ~ Red Cabbage, Apple-Rosemary Compote	7
LUMP CRAB CAKE ~ Lump Blue Crab, Honey Mustard, House Slaw	13
SHRIMP COCKTAIL ~ Spicy Bloody Mary Sauce	12

OYSTERS

OYSTERS ON THE HALF SHELL ~ Blue Points - over 75,000 shucked each year	12
DAILY CHILLED SAMPLER ~ Four Pair of Today's Selection on the Half Shell	AQ
BEER BATTERED OYSTERS ~ Jalapeño Tartar, Cilantro, Radish	11
OYSTERS ROCK ~ Baked, Spinach, Smoked Bacon, Pernod Cream	13

CHILLED SEAFOOD TOWER

<div style="border: 1px solid black; border-radius: 15px; padding: 10px; text-align: center;"> <p>\$60</p> <p>ALASKAN KING CRAB LEGS, JONAH CRAB CLAWS, SHRIMP COCKTAIL, SMOKED MUSSELS, BLUE POINT OYSTERS, LOBSTER & SHRIMP SALAD</p> </div>	<div style="border: 1px solid black; border-radius: 15px; padding: 10px; text-align: center;"> <p>\$110</p> <p>TWO WHOLE MAINE LOBSTERS PLUS EVEN MORE OYSTERS, KING CRAB LEGS, JONAH CRAB CLAWS, SHRIMP, SMOKED MUSSELS, LOBSTER & SHRIMP SALAD</p> </div>
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SOUPS & SALADS

SEAFOOD CHOWDER ~ New England Style	7
ROASTED TOMATO BISQUE ~ Sourdough Croutons, Crumbled Gorgonzola	5
MIXED GREENS ~ White Balsamic, Grape Tomatoes, Sourdough Croutons	6
BPG CAESAR ~ Baby Romaine, White Anchovies, Parmesan, Kalamata Olives	8
LOCAL BEETS ~ Arugula, Smoked Bleu, Candied Walnuts, Rhubarb Vinaigrette	9
TITANIC ICEBERG ~ Egg, Bacon, Red Onion, 1,000 Island or Creamy Roquefort ~ Topped with Maryland Blue Crabmeat	7 12

WINTER PRIX FIXE

<div style="border: 1px solid black; border-radius: 15px; padding: 5px; margin-bottom: 10px;"> <p>THREE COURSES \$36</p> </div> <p style="color: #4a7ebb; text-align: center;">APPETIZER</p> <p>NAG'S HEAD GROUPER Lobster Mashed Potatoes, Vermouth Cream</p> <p>TITANIC ICEBERG SALAD Egg, Bacon, Red Onion, 1,000 Island or Roquefort</p>	<p style="color: #4a7ebb; text-align: center;">ENTREES</p> <p>SAUTÉED SHRIMP & SCALLOPS Whipped Potatoes, Garlic Butter</p> <p>CRAB TOPPED FILETS Twin Medallions, Blue Crab, Béarnaise</p> <p>CHIVE CRUSTED WALLEYE Brussels Sprouts, Pretzel Dumpling, Dortmunder Mustard</p>	<div style="border: 1px solid black; border-radius: 15px; padding: 5px; margin-bottom: 10px;"> <p>THREE COURSES \$36</p> </div> <p style="color: #4a7ebb; text-align: center;">DESSERT</p> <p>SEASONAL CHEESECAKE Whipped Cream, Seasonal Topping</p> <p>CHOCOLATE BOMBE Raspberry Coulis, Vanilla Bean Ice Cream</p>
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ALERT YOUR SERVER TO ANY FOOD ALLERGIES

THERE IS INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW
OR ANY UNDERCOOKED MEATS OR SEAFOOD

HOUSE SPECIALTIES

🍷 NAG'S HEAD GROUPE ~ Lobster Mashed Potatoes, Baby Spinach, Vermouth Cream	33
CHIVE CRUSTED WALLEYE ~ Brussels Sprouts, Pretzel Dumpling, Dortmund Mustard	27
FAROE ISLAND SALMON ~ Butternut Squash Risotto, Peppers, Snow Peas, Port Reduction	23
SWORDFISH ~ Smoked Bacon Sticky Rice, Szechuan Green Beans, Sweet & Sour	26
GULF REDFISH ~ Roasted Sweet Potato, Forest Mushrooms, Greens, Citrus Brown Butter	25
DAY BOAT SCALLOPS ~ Cauliflower Purée, Acorn Squash, Pearl Onion, Bacon-Marsala Jus	26
HAWAIIAN AHI TUNA ~ Sake-Soy Marinade, Red Rice, Bok Choy, Wasabi Chutney	28
LOBSTER BOLOGNESE ~ Penne, Coldwater Lobster, Braised Spinach, Parmesan	21
LAKE SUPERIOR TROUT ~ Rock Shrimp, Truffle Gnocchi, Shiitakes, Lemon Butter	22
PARK FARMS CHICKEN ~ Roasted, Yukon Gold Hash, Mustard Greens, Smoky Dijon Sauce	18
CAB 🍷 FILET MIGNON OSCAR ~ Blue Crab, Asparagus, Béarnaise, Roasted Potatoes	36



MY BLUE (POINT) HEAVEN ~ 39
Lobster Tail (5 ounce), Shrimp & Scallops, Lobster Mashers



SIMPLY PREPARED

SAUTÉED SHRIMP & SCALLOPS ~ Champagne Butter Sauce	28	SEARED YELLOWFIN TUNA ~ Rare, Wasabi Oil	26
GRILLED ATLANTIC SALMON ~ Lemon Dill Butter	21	PAN-ROASTED REDFISH ~ Citrus & Herb EVOO	23
PAN-SEARED WALLEYE ~ White Wine Cream	24	BLACKENED SWORDFISH STEAK ~ Roasted Garlic Beurre Blanc	24
CAB 🍷 CENTERCUT FILET MIGNON ~ Seven Ounces, Béarnaise Sauce	31	ALASKAN RED KING CRAB ~ One Pound of Jumbo Legs	55
CAB 🍷 THICK CUT FILET MIGNON ~ Ten Ounces, Béarnaise Sauce	38	COLDWATER LOBSTER TAIL ~ One Half Pound Coldwater Lobster Tail	36
CAB 🍷 CENTERCUT STRIP STEAK ~ Twelve Ounces, Cabernet Reduction	30	CAB 🍷 SURF AND TURF ~ Coldwater Lobster Tail and Filet Mignon	54

SIMPLY PREPARED STEAKS AND SEAFOOD ARE SERVED WITH WHIPPED POTATOES AND SEASONAL VEGETABLE

ALL ITEMS IDENTIFIED CAB 🍷 ARE CERTIFIED ANGUS BEEF®



SIDES

ROASTED BRUSSELS SPROUTS ~ 6	ROSEMARY PARMESAN FRIES ~ 5
SMOKED BACON STICKY RICE ~ 5	SZECHUAN GREEN BEANS ~ 5
STEAMED BROCCOLI ~ 5	TRUFFLE GNOCCHI ~ 6
LOBSTER MASHED POTATOES ~ 8	

