



GREENS

Quinoa Green Salad 15

Spring mix, quinoa, shaved baby carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, chopped parsley, & white balsamic vinaigrette

Greek Salad 15 GF

Romaine, artichoke hearts, basil, orange zest, kalamata olives, cucumbers, tomatoes, feta cheese, pepperoncini, & lemon vinaigrette

Caesar Salad 14

Romaine lettuce, croutons, parmesan cheese, & caesar dressing

Add to any salad: Shrimp 16 Chicken 10 Salmon 19

RAW

Salmon Tartare 22

Avocado, wakame, ponzu, & caviar

Oysters of the day

Individual, ½ Dozen, or Dozen MP

Cocktail sauce, horseradish, & mignonette sauce

Seafood Garden for 2 MP

1/2 lobster, 3 oysters, 3 shrimp, seafood ceviche, cocktail sauce, horseradish, & mignonette.

Seafood Garden for 4 MP

1 whole lobster, 6 oysters, 6 shrimp, seafood ceviche, cocktail sauce, horseradish, & mignonette.

Stone Crabs MP

Ask for size and pricing

FAVORITES

Shrimp & Corn Chowder 14

Carrots, celery, onions, & creamy broth

Mediterranean Dips 18

Hummus, babaganoush, tzatziki, & grilled naan bread

Ceviche Mixto 20 GF-DF

Shrimp, white fish, octopus, leche de tigre, shaved red onions, micro cilantro, & aji amarillo dressing

Grilled Shrimp Tacos 19

Gulf shrimp, aji amarillo aioli, coleslaw, pico de gallo, & queso cotija

Fish Tacos 19

Atlantic cod fish, aji amarillo aioli, pico de gallo, coleslaw, & queso cotija

Ahi Tuna Nachos 24

Wonton chips, red and green peppers, cucumber, sesame seeds, scallions, sweet soy sauce, & spicy mayo

Octopus A La Plancha 24

Roasted potatoes, chorizo, spinach, & cherry tomatoes

Crispy Calamari 18

Cornmeal crusted calamari, pico de gallo, & aji amarillo aioli

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of your risk, consult a physician

FROM THE SEA

Pan-Roasted Salmon 30 GF

Cherry tomatoes, shaved fennel, Yukon gold mashed potato, & citrus beurre blanc

Fish Of The Day MP

Choice of one side dish

Cioppino 38 GF

Gulf shrimp, mussels, clams, white fish, walnut pesto, & sourdough crostini

Seafood Paella 45

Israeli couscous, walnut pesto, mussels, calamari, clams, Gulf shrimp, fish fillet, chorizo, & English peas

New England Clam Bake MP GF

½ Maine lobster, clams, mussels, corn, andouille sausage, shrimp, roasted potatoes, & garlic butter

Half or Whole Broiled Lobster MP GF

Clarified butter, one side dish

FROM THE LAND

Juniper Burger 21

8oz. angus blend, caramelized onions, swiss cheese, bacon, brioche bun, & french fries

Grilled Airline Chicken 28

Yukon gold mashed potato, charred broccolini, & creamy mushroom sauce

Braised Beef Short Rib 38

Yukon gold mashed potato, mixed mushrooms, & red wine reduction

Braised Lamb Shank 34

Served with au jus, dried cranberries & creamy polenta

8oz Filet Mignon 52

Yukon gold mashed potato, asparagus, & brandy peppercorn sauce

10oz. Skirt Steak 40 GF-DF

French Fries, & chimichurri sauce

16oz Ribeye 50 GF-DF

Rosemary potatoes, wild mushrooms, cipollini onions, & herb butter

PASTAS

Seafood Pasta 38

Mussels, clams, shrimp, calamari, asparagus, tomatoes, & cajun cream sauce

Veggie Pasta 22

Penne pasta, marinara, & roasted vegetables

Shrimp Scampi 32

Shrimp, Italian parsley, garlic, & white wine cream sauce

SIDE DISHES

Mac & Cheese 10 Roasted Veggies 9 Brussel Sprouts 9 Jasmine Rice 7 French Fries 8 Naan bread 3
Sweet Fries 8 Mashed Potatoes 8 Creamy Polenta 8 Asparagus 10 Rosemary Potatoes 7 Side Salad \$8

**Please advise your server of any allergies*

Consuming raw or undercooked fish, seafood, meat, or poultry may increase your chances of any foodborne illnesses

All checks include an 18% gratuity