

PRIME SEAFOOD

Our Seafood meets the FDA's HACCP (Hazard Analysis Critical Control Point) Government Inspection Program and is based on daily availability only. We have hunted extensively to find the finest purveyors to fly in our seafood daily. As with all other items on the menu, each item is prepared with passion and care.

Barramundi

*Haricot Vert, Enoki Mushrooms,
Tourne Potatoes, Petite Carrots, Mushroom Reduction ----- \$29*

Maine Diver Scallops

*Custom Pinot Noir & Mushroom Risotto, Apple Relish, Crisp Pancetta, Black Truffle Oil,
Gold Rush Apple "Tuiles" ----- \$29*

Halibut Cheeks

*Champagne Caper Cream, Grilled Asparagus,
Lobster Infused Grilled Polenta----- \$29*

Tuna

*Varies Between Yellowfin, Bigeye and Bluefin. Sautéed Napa Cabbage,
Toasted Sesame Seeds, Soy Ginger, Green Onion and Crispy Wonton Salad----- \$30*

Scottish Organic Salmon Steak

*Herb Roasted Fingerling Potatoes, Sautéed Spinach,
Lemon Beurre Blanc, Fried Leeks ----- \$29*

Seabass

*Varies Between Black, White, and Chilean. Corn and Crabmeat Pancake,
Grilled Poblano Peppers, Grilled Pineapple Salsa, Cilantro ----- \$30*

Peterson's Crab Cakes

*Fresh Jumbo Lump Crab, Garden Vegetables and Basil,
Stone Ground Mustard Beurre Blanc. ----- \$28*

Maine Lobster Tail

12 oz. Tail, Drawn Butter (choice of side dish) ----- Market Price

**A gratuity of 20% will be added to parties of six or more guests.
Alert Server for Dietary Restrictions from Food Allergy or Intolerance.**