



LUNCH

RAW BAR*

- oysters on the half shell*** 4 ea
- blue crab cocktail fingers** mp
- cocktail shrimp 1/2 lb.** 19
- daily crudo** mp
- daily ceviche** mp

classic POKE BOWL*

- daily fish selection
- white rice
- kakai nut
- ogo
- avocado
- pickled cucumber
- radish
- put an egg on it 3

- shishito peppers** 12
roasted peanuts, crispy shallots, fish sauce gastrique
- smoked fish dip** 15
pickled fresno relish, yukon chips
- buttermilk shrimp** 15
celeriac remoulade, lemon
- hearts of romaine** 18
calamari, sourdough crouton, caesar dressing
- oven roasted beets** 14
whipped ricotta, pistachio, horseradish, watercress
- texas bibb salad** 13
asian pear, blue cheese, marcona almonds, vanilla bean vinaigrette
- burrata** 18
arugula, heirloom tomato panzanella
- seafood chowder** cup 9 bowl 13
yukon gold potatoes, bacon
- crab and shrimp gumbo** cup 10 bowl 14
andouille, white rice, scallions

- lobster roll** mp
butter poached, dukes, celery, chives, split top bun
- fish sandwich** 24
pickled fresno relish, yukon chips
- linguine with clams** 24
tomato, chorizo
- gulf blue crab cake sammy** 25
fried green tomato, roasted chile remoulade, toasted challah bun
- akaushi burger** 19
butter lettuce, heirloom tomato, red onion, 1000 island, toasted challah bun
- gulf red snapper** 25
roasted brussels, fingerling potatoes, salsa verde, shaved fennel
- hanger steak frites** 28
tarragon butter, arugula, aioli
- grilled big glory bay salmon cobb salad** 27
cherry tomatoes, avocado, hard cooked egg, blue cheese, greek yogurt dressing
- fish tacos** 24
chipotle crema, cabbage, cilantro, pickled onion, homemade corn tortillas

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase food-borne illness.