



SHAREABLES

FRESH PULL-APART DINNER ROLLS	12
with Maldon sea salt	
EDNA'S PICNIC CHICKEN SNACK ♦	15
herbs, spices, hot sauce, ranch dipping sauce	
CRISPY BRUSSELS SPROUTS ♦	18
apple gastrique, almonds, goat cheese dipping sauce	
TUNA CRISPY RICE ♦*	19
#1 Bigeye tuna, avocado, spicy aioli, sesame oil	
SMOKED TROUT DIP	17
Ducktrap Farms trout, watermelon radish, served with saltine crackers	
CRISPY CALAMARI ♦ POINT JUDITH, RI	18
Thai dipping sauce, KILLER louie dressing	
VOODOO FRIED RICE	18
shrimp, chicken, peas, gochujang, red Fresnos	
BAJA SHRIMP CEVICHE ♦	19
Oishii shrimp, cucumber, cilantro, tomato, avocado	
J.T.'S BROILERS*	23
six oysters on the half shell charbroiled to perfection	
— just get them!	

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

STONE CRAB CLAW PLATTER

JUMBO CLAWS, SOUTH FLORIDA

\$115 per pound

NIGIRI 3PC/6PC ♦*	13/24
choice of: Ora King salmon, yuzu shrimp, hamachi, #1 Bigeye tuna	
TEMAKI TUNA TARTARE*	19
#1 Bigeye tuna, kizami, crispy nori, sushi rice	
DELUXE SPICY TUNA ROLL ♦*	18
#1 Bigeye tuna, avocado, spicy aioli	
CRUNCHY SHRIMP ROLL ♦	18
roasted almonds, avocado, spicy aioli, serranos	
HAMACHI & SALMON ROLL ♦*	18
Ora King salmon, hamachi, asparagus, soy paper	
YASAI VEGETABLE ROLL ♦*	15
beets, asparagus, avocado, yuzu kosho	
CRUNCHY TOFU ROLL	15
XO marinated tofu, tempura asparagus, mixed greens	
HAMACHI CRUDO* KAGOSHIMA, JP	19
Thai chili sauce, ponzu	
BAKED YUZU CRAB ROLL ♦*	24
blue crab, tuna, serranos, soy paper, avocado	

SALAD SELECTIONS

CAESAR*	15
sweet gems, Parmesan Reggiano, hand-torn croutons	
EMERALD COAST TUNA SALAD	24
Spanish Ortiz tuna, Beecher's smoked cheddar, seasonal melon	
DUNGENESS CRAB 'WEDGE'* ♦	33
iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing	
TUNA TATAKI*	26
seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens	

SEAFOOD AND MORE PROVISIONS

A.O.B. BURGER*	21	PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL	35
B&R Reserve beef, Beecher's smoked cheddar, crispy shallots, served with french fries		lemon caper beurre blanc, served with market vegetable	
HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME	28	803 BEEF RIBS ♦	36
Spanish chorizo, white wine, grilled rustic sourdough		Carolina gold bbq sauce, slow cooked and tender, served with a baked potato	
SHRIMP SCAMPI RISOTTO ♦	34	DIVER SCALLOPS ♦*	45
Oishii shrimp, garlic, fresh herbs		U10 dayboat scallops pan seared, lemon caper beurre blanc, served with market vegetable	
TROFIE PASTA	26	FRESH BLUE CRAB CAKES*	48
Oishii shrimp, sun-dried tomatoes, housemade chicken sausage, almond pesto		jumbo lump crab NO FILLERS!, pommery mustard, served with market vegetable	
MARY'S PAN ROASTED CHICKEN	31		
all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic			

BUCK & RIDER ANGUS BEEF

CENTER CUT FILET MIGNON ♦* (8oz.)	58
ELITE PRIME NY STRIP ♦* (14oz.)	64

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.

RIBEYE STEAK ♦* (16oz.)	59
BONE IN RIBEYE ♦* (32oz.)	110



MAKE IT A SURF & TURF

1/2 Lobster	30
Scallop*	10 ea
Crab Cake*	24 ea
Shrimp Scampi	5 ea

* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.
♦ Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

<i>Handcrafted Cocktails</i>	
ALL 17	
SANT’ ANDREA SPRITZ	
Ford's gin, Italian amaro, house citrus-cello, sparkling wine	
KYOTO SOUR	
Ford’s gin, plum wine, ginger, fresh citrus	
SECRET GARDEN	
St. George vodka, cucumber, yuzu, Chateau	
THE DIRECT MARTINI	
St. George vodka or Botanivore gin, premium vermouth served full strength, table side!	
40-LOVE	
The Botanist gin, fresh citrus, allspice dram, peach tea	
DIEGO RIVERA	
Corazón Silver tequila, grapefruit, fresh thyme	
ACE IN THE HOLE	
Corazón Reposado tequila, fresh strawberry, lemon, French amaro	
PLAYA DE PIÑA	
chile-infused mezcal, pineapple, cilantro, lime	
THE BEACHCOMBER	
Navy strength rum, orgeat, French amaro, lime	
GOLDEN HOUR	
Old Forester bourbon, Amontillado sherry, honey, chamomile	
BARREL-AGED OLD FASHIONED	
Old Forester bourbon, house bitters, hand cut ice	
ESPRESSO MARTINI	
St. George vodka, cold brew coffee, coffee liqueur, served up (try with Casamigos Reposado +5)	
ZERO PROOF	
GHIA SPRITZ	
grapefruit, lemon, NA sparkling wine 12	
ONWARD AND UPWARD	
Pentire Seaward NA spirit, cucumber, lemon 12	

BEER SELECTIONS

DRAFT	
GREENWOOD ‘HERSTORY’ American IPA, AZ 6.2%	9
WREN HOUSE ‘SPELLBINDER’ IPA, AZ 7%	9
PEDAL HAUS ‘DAY DRINKER’ Lager, AZ 3.6%	9
FATE ‘HALF WAY TO HEFEN’ Hefeweizen, AZ 4.8%	9
CAN	
HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz	8
ATHLETIC ‘UPSIDE DAWN’ Golden Ale, non-alcoholic, 12oz	7
GALIPETTE EXTRA BRUT (BOTTLE) Cidre, GF, France, 5.5%	9

SAKE

HONJOZO NIGORI SACRED MIST 300ml	33
unfiltered, well-balanced, subtle sweetness, floral	
TSUKINOWA YOI-NO-TSUKI MIDNIGHT MOON 300ml	46
amber tint, notes of honey & caramel, earthy, crisp	
ARIZONA SAKE “THE ORIGINAL” 370ml	48
slightly fruity, well-balanced, sweetly dry, slight acidity	

WINE SELECTIONS

SPARKLING / ROSÉ	glass	quartino	bottle
Acinum Prosecco Italy	13	–	46
The Diver Brut California	13	–	46
Ultraviolet Sparkling Rosé Napa Valley	13	–	46
Château Gassier Rosé Provence	15	23	52

WHITE			
Cadre ‘Sea Queen’ Albariño Central Coast	15	22	52
Wai Wai Sauvignon Blanc New Zealand	14	21	49
Famille Natter Sauvignon Blanc Sancerre	18	27	63
Left Coast Pinot Gris Willamette Valley	15	22	52
Tyler Chardonnay Santa Barbara County	16	24	56
Dutton-Goldfield Chardonnay Russian River Valley	18	27	63

RED			
Upwell Pinot Noir Mendocino	15	22	52
Birichino ‘Saint Georges’ Pinot Noir Central Coast	18	27	63
Illahe Bon Sauvage Pinot Noir Willamette Valley	20	30	70
Marcel Malbec France	14	21	49
Trefethen ‘Eschol’ Red Blend Napa Valley	16	24	56
Montoya Cabernet Central Coast	15	22	52
Hook & Ladder Cabernet Sonoma County	18	27	63
Grgich Hills ‘Estate’ Cabernet Napa Valley	20	30	70

<i>Reserve Wines</i>	
For full reserve list, see our GOOD STUFF book	
SPARKLING	
NV Haslinger & Fils Brut Champagne	70
NV Emile Paris ‘Reserve’ Brut Champagne	95
NV Laurent Perrier ‘Cuvee’ Brut Rosé Champagne	135
NV Bollinger ‘Special Cuvee’ Brut Champagne	165

WHITE	
2022 Lieu Dit Sauvignon Blanc Santa Ynez Valley	65
2022 Sinegal ‘Estate’ Sauvignon Blanc Napa Valley	85
2022 Eyrie ‘Vineyard’ Estate Pinot Gris Willamette Valley	70
2022 Ramey Chardonnay Russian River Valley	70
2023 Domaine Garnier et Fils Chablis	85
2021 Kistler ‘Les Noisetier’ Chardonnay Sonoma Coast	145

ROSÉ	
2024 Arnot Roberts Rose Mendocino	65
2023 Clos Saint Magdalene Rose Provence	85

RED	
2023 EnRoute Pinot Noir Russian River Valley	100
2021 Aston ‘Estate’ Pinot Noir Sonoma Coast	135
2021 Sea Smoke ‘Ten’ Pinot Noir Santa Rita Hills	200
2021 G.D. Vajra di ‘Albe’ Barolo	95
2021 Alain Graillot, Crozes-Hermitage Rhone Valley	95
2020 ‘Crossbarn’ Cabernet Napa Valley	105
2021 Darioush ‘Signature’ Cabernet Napa Valley	235
2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley	495

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.