

# DINNER

## RAW BAR

### THE ATLANTIC TOWER

15 OYSTERS, 9 MIDDLE NECK CLAMS, ½ LB SMOKED PEI MUSSELS, COCKTAIL SHRIMP,  
CHAMPAGNE MIGNONETTE, LOUIS SAUCE 70

• Add ons: Whole Lobster: 30, Snow Crab Legs: MP, Cocktail Shrimp: 14, Tuna Poke: 10 •

### FRESH SHUCKED OYSTERS

BIG ISLAND PEARLS (BIG ISLAND, VA) | ASK YOUR SERVER FOR OUR ROTATING SELECTION 8

• Orders of Three | Can Serve Raw or Steamed •

### CLASSIC SHRIMP COCKTAIL

ROASTED CORN SALAD, COCKTAIL SAUCE, LEMON WEDGE, MICRO GREENS 14

### TUNA POKE BOWL

AHI TUNA, CAULIFLOWER RICE, SEAWEED SALAD, DICED PINEAPPLE, SHAVED RADISH,  
SLICED CUCUMBER, SLICED AVOCADO, SOY GINGER, YUM YUM SAUCE,  
ONION TANGLERS, MICRO GREENS 15

### OLD BAY SEASONED PEEL & EAT SHRIMP

HALF POUND: 14 POUND: 25

### STEAMED SNOW CRAB LEGS

1 POUND, COCKTAIL SAUCE, LEMON, BUTTER MP

## STARTERS

### COCONUT SHRIMP

ONE DOZEN COCONUT BREADED SHRIMP, THAI CHILI SAUCE 15

### CLASSIC CALAMARI

FRESH CALAMARI, SWEET AND SPICY GLAZE, BREAD & BUTTER PICKLES ON THE SIDE 15

### SPINACH ARTICHOKE DIP

CREAMED SPINACH, ARTICHOKE, PROVENCAL BREAD CRUMBS, PITA CHIPS 11

• ADD CRAB: 6 •

### CRAB CAKE APPETIZER

SIGNATURE ULTIMATE CRAB CAKE, ROASTED CORN SALAD, MICRO CILANTRO 17

### PEI MUSSELS

LOCAL BEER BROTH, SMOKED SAUSAGE, LEAKS, BLUE CHEESE CRUMBLES 18

## SOUPS & SALADS

### SOUP OF THE DAY

ROTATING SEASONAL SOUPS 10

### NEW ENGLAND CLAM CHOWDER

FRESH CLAMS, BACON, CELERY, ONION, CREAMY BROTH 10

### CAESAR SALAD

CRISP ROMAINE, SHAVED PECORINO, TOMATOES, GARLIC CROUTONS 10

### MIXED GREEN SALAD

SALAD GREENS, CUCUMBER, TOMATOES, RED ONION, CROUTONS,  
LEMON HERB VINAIGRETTE 10

### SPINACH AND FIELD BERRY SALAD

MIXED GREENS, BABY SPINACH, STRAWBERRIES, BLUEBERRIES, SHAVED RADISH,  
CRUMBLLED GOAT CHEESE, CANDIED WALNUTS, RASPBERRY VINAIGRETTE 10

ADD TO ANY SALAD : CHICKEN: 5, SHRIMP: 6, CALAMARI: 10, CRAB CAKE: 15, SALMON: 12, TUNA: 12

## ENTRÉES

### CATCH 31 SIGNATURE CRAB CAKES

TWO SIGNATURE CRAB CAKES, ROASTED POTATOES, CORN SUCCOTASH, TARTAR SAUCE 34

### FISH AND CHIPS

HOUSE-MADE BEER BATTER, COLESLAW 32

### TRUFFLED LOBSTER MAC AND CHEESE

LOBSTER, TRUFFLE MORNAV SAUCE, CAVATAPPI PASTA, ROASTED WILD MUSHROOMS,  
BREADCRUMBS, MICRO ARUGULA 30

### SMOKED BRICK CHICKEN

MESQUITE WOOD HALF SMOKED CHICKEN, GRILL FINISHED, SWEET AND SPICY GLAZE,  
GARLIC MASHED POTATOES, RAPINI 34

### GRILLED ANGUS STEAK

RAPINI, GARLIC MASHED POTATOES 40

### WHOLE GRILLED BRONZINO

ROASTED POTATOES, RAPINI, TOMATOES, CITRUS BUTTER, MICRO GREENS 43

### BEACHCOMBER

SHRIMP, SCALLOPS, GRILLED SALMON, ROASTED POTATOES, CORN SUCCOTASH,  
CITRUS BUTTER, MICRO ARUGULA 40

## CHEF'S FRESH CATCH OF THE DAY

SALMON - ARTIC ORGANIC FARM RAISED, DEEP ORANGE, DENSE TEXTURE 30  
YELLOW-FIN TUNA - ATLANTIC LINE CAUGHT, DEEP COLOR, FIRM TEXTURE, AND FLAVOR 34  
ROCKFISH (VA,MD) - MID-ATLANTIC, FLAKY WHITE FISH, MILD FLAVOR 37

### CHEF'S PREPARATIONS:

GRILLED - ROASTED POTATOES, CORN SUCCOTASH, DILL CREAM  
BRONZED - GARLIC MASHED POTATOES, RAPINI, CITRUS BUTTER  
BLACKENED - ROASTED POTATOES, CORN SUCCOTASH, BLOOD ORANGE CONSERVE