

## STARTERS

<b>SEARED SCALLOPS</b> ~ Butternut Squash, Apple-Rosemary Compote, Creamed Leeks	13
<b>STEAMED PEI MUSSELS</b> ~ Chorizo, Saffron Broth, Fresh Herbs, Grilled Bread	10
<b>TRUFFLE GNOCCHI</b> ~ Rock Shrimp, Forest Mushrooms, Snap Peas, Truffle Oil	10
<b>CORNMEAL CRUSTED CALAMARI</b> ~ Lemon, Parsley, Green Onion, Rojo Sauce	12
<b>AHI TUNA TARTARE STACK</b> ~ Tempura Rock Shrimp, Avocado Salsa, Wonton Chips	14
<b>LUMP CRAB CAKE</b> ~ Lump Blue Crab, Honey Mustard, House Slaw	13
<b>LOBSTER RANGOONS</b> ~ Cucumber Salad, Pickled Onions, Sweet & Sour	9
<b>FIRECRACKER CHICKEN SPRING ROLLS</b> ~ Mango Chutney, Citrus-Mint Yogurt	8

## OYSTERS & RAW BAR

<b>OYSTERS ON THE HALF SHELL</b> ~ Blue Points - over 75,000 shucked each year	12
<b>DAILY CHILLED SAMPLER</b> ~ Four Pair of Today's Selection on the Half Shell	AQ
<b>BEER BATTERED OYSTERS</b> ~ Jalapeño Tartar, Cilantro, Radish	11
<b>OYSTERS ROCKEFELLER</b> ~ Traditional 1899 New Orleans Recipe	12

### CHILLED SEAFOOD TOWER

<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin-bottom: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">\$60</div> <p>ALASKAN KING CRAB LEGS, JONAH CRAB CLAWS, SHRIMP COCKTAIL, SMOKED MUSSELS, BLUE POINT OYSTERS, LOBSTER &amp; SHRIMP SALAD</p>	<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin-bottom: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">\$110</div> <p>TWO WHOLE MAINE LOBSTERS PLUS EVEN MORE OYSTERS, KING CRAB LEGS, JONAH CRAB CLAWS, SHRIMP, SMOKED MUSSELS, LOBSTER &amp; SHRIMP SALAD</p>
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<b>WILD GULF SHRIMP COCKTAIL</b> ~ Spicy Bloody Mary Sauce	12
<b>SMOKED MUSSELS</b> ~ In House Cherrywood Smoked, Spicy Remoulade	8
<b>JONAH CRAB CLAWS</b> ~ Five Cracked Claws, Asian Honey Mustard	15
<b>LOBSTER &amp; SHRIMP SALAD</b> ~ Lemon-Caper Dressing, Toast Points	10
<b>CHILLED SPLIT KING CRAB</b> ~ Half Pound, Honey Mustard	24
<b>CHILLED WHOLE MAINE LOBSTER</b> ~ Caper Remoulade	22

## SOUPS & SALADS

<b>SEAFOOD CHOWDER</b> ~ New England Style	7
<b>ROASTED TOMATO BISQUE</b> ~ Sourdough Croutons, Crumbled Gorgonzola	5
<b>MIXED GREENS</b> ~ White Balsamic, Grape Tomatoes, Sourdough Croutons	6
<b>BPG CAESAR</b> ~ Baby Romaine, White Anchovies, Parmesan, Kalamata Olives	8
<b>LOCAL BEETS</b> ~ Arugula, Smoked Bleu, Candied Walnuts, Rhubarb Vinaigrette	9
<b>TITANIC ICEBERG</b> ~ Egg, Bacon, Red Onion, 1,000 Island or Creamy Roquefort	7
~ Topped with Maryland Blue Crabmeat	12

ALERT YOUR SERVER TO ANY FOOD ALLERGIES

THERE IS INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW  
OR ANY UNDERCOOKED MEATS OR SEAFOOD

# HOUSE SPECIALTIES

<b>★ NAG'S HEAD GROUPER ~</b>	Lobster Mashed Potatoes, Baby Spinach, Vermouth Cream	33
<b>PARSLEY-CRUSTED WALLEYE ~</b>	Braised Red Cabbage, Celery Root, Chayote Squash, Dortmund Mustard	26
<b>SWORDFISH ~</b>	Cauliflower Puree, Roasted Acorn Squash, Mustard Greens, Port Reduction	27
<b>FAROE ISLAND SALMON ~</b>	Brussels Sprouts, Applewood Smoked Bacon, Sweet Potato, Bourbon Glaze	22
<b>DAY BOAT SCALLOPS ~</b>	Creamy Parsnips, Snow Peas, Wild Mushrooms, Truffle Brown Butter	26
<b>HAWAIIAN AHI TUNA ~</b>	Crispy Sticky Rice, Bok Choy, Shiitakes, Chili Eggplant, Smoked Shiitake Broth	29
<b>LOBSTER BOLOGNESE ~</b>	Penne Pasta, Coldwater Lobster, Braised Spinach, Parmesan	21
<b>JUMBO GULF SHRIMP ~</b>	Butternut Squash Puree, Glazed Fingerlings & Carrots, Citrus-Rosemary Reduction	24
<b>GREAT LAKES TROUT ~</b>	Almond Crust, Green Beans, Blue Crab Risotto, Scallion Soubise	21
<b>SEARED MARINATED TOFU ~</b>	Forest Mushroom "Pad Thai", Cashews, Orange Chili Sauce	18
<b>ROASTED AMISH CHICKEN ~</b>	Roasted Yukon Golds, Garlic Braised Greens, Herb-Chicken Jus	20
<sup>CAB®</sup> <b>★ FILET MIGNON OSCAR ~</b>	Jumbo Lump Blue Crab, Asparagus, Béarnaise, Roasted Potatoes	38
<sup>CAB®</sup> <b>MANHATTAN CUT STRIP STEAK ~</b>	"Moody Blue" Whipped Potatoes, Asparagus, Fried Shallots, Porcini Demi-Glace	29



## MY BLUE (POINT) HEAVEN ~ 39

Lobster Tail (5 ounce), Shrimp & Scallops, Lobster Mashers



## SIMPLY PREPARED

<b>SAUTÉED SHRIMP &amp; SCALLOPS ~</b>	28	<b>SEARED YELLOWFIN TUNA ~</b>	26
Champagne Butter Sauce		Rare, Wasabi Oil	
<b>GRILLED ATLANTIC SALMON ~</b>	20	<b>SAUTÉED RAINBOW TROUT ~</b>	19
Lemon Dill Butter		Extra Virgin Citrus & Herb Oil	
<b>PAN-ROASTED WALLEYE ~</b>	25	<b>BLACKENED SWORDFISH STEAK ~</b>	24
White Wine Cream		Roasted Garlic Beurre Blanc	
<sup>CAB®</sup> <b>CENTERCUT FILET MIGNON ~</b>	33	<b>ALASKAN RED KING CRAB ~</b>	75
Seven Ounces, Béarnaise Sauce		One & One Half Pound of Legs & Claws	
<sup>CAB®</sup> <b>THICK CUT FILET MIGNON ~</b>	38	<b>COLDWATER LOBSTER TAIL ~</b>	36
Ten Ounces, Béarnaise Sauce		One Half Pound Coldwater Lobster Tail	
<sup>CAB®</sup> <b>PRIME CENTERCUT STRIP STEAK ~</b>	46	<sup>CAB®</sup> <b>SURF AND TURF ~</b>	56
Sixteen Ounces, Cabernet Reduction		Coldwater Lobster Tail and Filet Mignon	

SIMPLY PREPARED STEAKS AND SEAFOOD ARE SERVED WITH WHIPPED POTATOES AND SEASONAL VEGETABLE



ALL ITEMS IDENTIFIED CAB® ARE CERTIFIED ANGUS BEEF®



SIDES

**SZECHUAN GREEN BEANS ~ 5**

**LOBSTER MASHED POTATOES ~ 8**

**FOREST MUSHROOMS ~ 8**

**STEAMED ASPARAGUS ~ 6**

**BLUE CRAB RISOTTO ~ 7**

**BRUSSELS SPROUTS ~ 6**