



FROM THE RAW BAR

Daily Selection of Oysters* GF
on the Half Shell MKT
 sweet thai chili mignonette & classic cocktail sauce
 sold in orders of three

Little Neck Clams* (6) GF 11
 1/2 shell with sweet thai chili mignonette or
 steamed with garlic and butter

Old Bay Peel and Eat Shrimp GF 18
 classic cocktail sauce

Chilled Jumbo Shrimp Cocktail GF 19
 classic cocktail sauce

CEVICHE AND POKE CART*

Prepared Tableside in Main Dining Room 14
 Made to order tableside on our ice trolley by one of our
 seafood experts

CEVICHE

Ceviche of the Day | Peruvian Mixto

POKES

Classic Ahi
 Yuzu Ponzu Scallops

STARTERS

Volcano Roll* 15
 tempura | spicy crab | yellowfin tuna | kewpie |
 wakame | sriracha

Charbroiled James River Oysters GF* 11
 garlic butter | pecorino

Hoisin Shrimp Bao 16
 royal red shrimp | kimchi | cilantro | radish

Rhode Island Style Calamari 14
 banana peppers | parmesan | caper rémoulade | chili oil

Alaskan King Crab Legs GF MKT
 1/2 pound crab legs | drawn butter

Oysters Rockefeller GF* 13
 eastern shore oysters | pecorino fondue | lardon |
 spinach

Colossal Coconut Curry Mussels GF 14
 naan | coconut milk | lemongrass | ginger | thai basil

VIRGINIA BLUE CRAB CAKE

gazpacho aioli | fennel and orange chowchow

Chesapeake Bay style with
roasted yellow peppers & onion | Old Bay 16

The All Jumbo Lump "Ultimate" Style 21

Jumbo Fried Fantail Shrimp
4 shrimp 15 | 8 shrimp 29
 saltine seafood sauce

Patatas Bravas GF 9
 hand cut fries | chorizo | béarnaise sauce

Crab Toast "Norfolk" 15
 wild mushroom blend | lump crab | herb whipped
 ricotta | black garlic aioli | french bread | truffle oil

SOUP AND SALADS

Becca's She Crab Soup Bowl 10 | Cup 7
 cream | aged sherry

Seafood Chowder Bowl 10 | Cup 7
 tomatoes | vegetables | fresh catch | shellfish

Baby Kale Salad GF 10
 roasted baby beets | toasted walnuts | goat cheese |
 balsamic vinaigrette

House Salad GF 8
 mixed greens | cucumbers | tomato | carrot | radish |
 balsamic vinaigrette

Caesar Royal GF 14
 house made croutons | pecorino | pickled toy box
 tomatoes | Caesar dressing

Enhance your Salad

Add chicken +6.50 | salmon +11.50 | chesapeake crab cake +16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
 may increase your risk of foodborne illness.

**20% Gratuity will be added to parties of 6 or more



LARGE PLATES FROM THE SEA

FRESH CATCH OF THE DAY ^{GF}

Fresh from the dock to your table simply *blackened, bronzed or grilled* sweet potatoes | seasonal vegetables | lemon beurre blanc

Wild Caught Salmon ^{GF*} 27

baby bok choy | happy rice | truffle ponzu

Seared Diver Scallops ^{GF} 33

boursin cheese risotto | grilled broccolini | cheshire beurre rouge | parsnips

Blackened Tuna Tostada ^{GF*} 31

santa fe rice | blue corn shell | black bean puree | avocado | crab pico | cilantro sour cream | jalapeno glaze

Norfolk Rockfish Chowder ^{GF} 33

mussels | corn | clams | lardons | tri color potato | grilled baguette | garlic herb aioli | kale

Shrimp and Grits ^{GF} 21

royal reds | andouille sausage | roasted pepper | white cheddar grit cake | scallions | okra

Alaskan King Crab Legs ^{GF} MKT

one-pound crab legs | seasonal vegetable | sweet potatoes | drawn butter

Live Maine Lobster ^{GF} MKT

Pick yours today 1.5 to 10lbs
broiled | steamed | crab stuffed and baked +21

SIGNATURE WHOLE FISH FROM THE FISH ROOM

See our Fishmonger and choose your own

Crispy Sweet Chili Snapper MKT

candied plantains | scallions | mango sesame slaw | carrot & cucumber

Whole Roasted Bronzini ^{GF} MKT

potato confit | buttered leeks | lemon beurre blanc

Salt Baked Rockfish ^{GF} MKT

sweet potatoes | seasonal vegetables | lemon beurre blanc

(Allow 30 minutes to prepare)

VIRGINIA BLUE CRAB CAKE DINNER

buttery mashed potatoes | chef's seasonal vegetables | house remoulade

Chesapeake Bay style with roasted yellow peppers & onion | Old Bay 29

The All Jumbo Lump "Ultimate" Style 37

LARGE PLATES FROM THE FARM

Lemon Crusted Rack of Lamb* 34

cherry smoked beets | king oyster mushrooms | black truffle fingerling potato | kale chips | bordelaise

Sizzling Filet Mignon ^{GF*} (8 oz) 40

seasonal farm vegetables | buttery mashed potatoes | red demi | béarnaise sauce

Pasta Primavera 18 julienne vegetables | Varia house marinara | penne pasta | parmesan reggiano

Mojo Grilled Semi Boneless Chicken ^{GF} 19

green rice | charred corn and tomato salsa | sweet jalapeño glaze

Garlic Peppered Bone-In Pork Chop ^{GF*} 27

sweet potato puree | spiced mountain apples | brussels sprouts | maple bourbon glaze

SIDES 8

Caramelized Onion and Bacon Potatoes
Confit | Seasonal Farm Vegetables | White Cheddar Grit Cake | Truffle French Fries |
Buttery Mashed Potatoes | Broccolini |
Spinach | Brussels Sprouts | Sweet Plantains

OUR LOCAL PARTNERS

Cavalier Produce | Charlottesville, VA
Chesapeake Bay Foundation | Virginia Beach, VA
Aqua Farms | Cherrystone, VA
Joyce Farms | Winston Salem, NC
Sam Rust Seafood | Hampton, VA