



## CHILLED SEAFOOD

GULF SHRIMP COCKTAIL 16

JUMBO CRAB COCKTAIL 16

ALASKAN KING CRAB MKT

WHOLE MAINE LOBSTER 28

FLORIDA STONE CRAB (SEASONAL) MKT

## OYSTERS, GLORIOUS OYSTERS!

EAST & WEST COAST SEASONAL SELECTIONS

HALF DOZEN & CLAW BAR DOZEN 18/29

CLASSIC MIGNONETTE & COCKTAIL SAUCE

## ICED SEAFOOD TOWERS

LOW RISE 65

6 SHRIMP, CRAB, 6 OYSTERS, 1/2 LOBSTER, SEAFOOD SALAD,  
HOUSE PICKLES, TRIO OF SAUCES, CRACKERS

HIGH RISE 105

12 SHRIMP, CRAB, 12 OYSTERS, WHOLE LOBSTER, SEAFOOD SALAD,  
PIMENTO CHEESE, HOUSE PICKLES, TRIO OF SAUCES, CRACKERS

CLAW BAR FOR ONE 26

3 OYSTERS, CRAB, SHRIMP, SEAFOOD SALAD JAR,  
HOUSE PICKLES, TRIO OF SAUCES, CRACKERS

## HOT SEAFOOD

BLUE CRAB BISQUE 12

JUMBO LUMP CRAB, FINES HERBS

LOBSTER & LUMP CRAB POTHOLE 18

GARLIC HERB BUTTER

BAKED OYSTERS ALCIATORE 16

NEW ORLEANS CLASSIC OYSTERS ROCKEFELLER  
IN HONOR OF ITS CREATOR, JULES ALCIATORE

BABY SPINACH, APPLE-SMOKED BACON, CREAM, PARMESAN, PERNOD

CRISPY FRIED OYSTERS 15

BAYOU REMOULADE

CRISPY FRIED CALAMARI 15

CHILI GARLIC SAUCE, CILANTRO, CRUSHED PEANUTS,  
WASABI FLYING FISH ROE



## SALADS & SPECIALTIES

SOUTHERN COLLECTION 14

OUR PIMENTO CHEESE, SEAFOOD SALAD, AND BREAD & BUTTER PICKLE JARS

CURRY-DUSTED CAULIFLOWER 12

FLASH FRIED, DATIL PEPPER AIOLI

RAW CAULIFLOWER SALAD 12

PICKLED RED ONION, BACON, PARSLEY, PARMESAN DRESSING

THE FARMER'S SALAD 15

CELEBRATING THE BOUNTY OF OUR LOCAL FARMER FRIENDS

LITTLE GEM SALAD 12

PICKLED RED ONION, HEIRLOOM TOMATOES, PRALINE BACON,  
BUTTERMILK RANCH, CORNBREAD CROUTONS

KING CRAB AND BUTTER LETTUCE SALAD 29

CHILLED ALASKAN KING CRAB MEAT, FRESH RADISH,  
GRAPEFRUIT, FRESH TARRAGON, RANCH

## FROM THE GRILL

PETITE FILET, SEA SCALLOP & LUMP CRAB 34

CITRUS BEURRE BLANC, GRILLED ASPARAGUS,  
RUSTIC POTATOES

CHARLESTON CARPETBAGGER STEAK 32

PETITE FILET WITH CRISPY FRIED OYSTERS, RUSTIC POTATOES,  
WILTED GREENS, BAYOU REMOULADE, STEAK SAUCE

STEAK FRITES 30

GRILLED FILET MIGNON, ESCARGOT BUTTER FRITES, DRESSED ROCKET SALAD

REVIERE FARMS STEAK AU POIVRE 44

PEPPERCORN-CRUSTED RIB-EYE, RUSTIC POTATOES, CREAMED SPINACH  
WITH APPLE-SMOKED BACON, DEMI GLACE

CLAW BAR BURGER 18

SHORT RIB, BRISKET & SIRLOIN BLEND, SECRET SAUCE,  
PIMENTO CHEESE, BACON, PICKLED RED ONION,  
BUTTER LETTUCE, BRIOCHE BREAD, PARMESAN FRIES

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES  
EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY  
COULD BE HARMFUL TO YOUR HEALTH



## SPECIALTIES

CHEF ROY'S SWEET & SOUR GRILLED SHRIMP 28

ROASTED CAULIFLOWER, HARICOTS VERTS, CILANTRO & PEANUTS

PAN-SEARED SALMON 29

WARM LOBSTER SALAD, LEMON RISOTTO

BLUE CRAB CAMPANELLE 28

JUMBO LUMP CRAB, LEMON ZEST, CHIVES, RICOTTA SALATA

ST. AUGUSTINE STEW 29

MARKET FISH, CRAB, SHRIMP, MUSSELS, LOBSTER &  
PORK BELLY IN A SPICY DATIL PEPPER BROTH

SEAFOOD PAN ROAST PIRLAU 36

SCALLOP, LOBSTER TAIL, SHRIMP & FISH  
BUTTERED CRAB RICE, GULLAH CURRY SAUCE

MISO-GLAZED GRILLED SWORDFISH 34

RED CHILE-ROASTED SWEET POTATOES

NASHVILLE CHICKEN 28

ROASTED HALF CHICKEN, DILL SPAETZLE, HOT SAUCE  
BUTTER SAUCE, SAVOY CABBAGE, HONEY GASTRIQUE

SEARED SEA SCALLOPS 36

FRESH TARRAGON, PRESERVED LEMON RISOTTO,  
OVEN-DRIED TOMATOES, SHAVED FENNEL

PARIS BISTRO-STYLE LOBSTER FRITES 36

HERB BUTTER-GRILLED TWIN TAILS, BÉARNAISE, ESCARGOT BUTTER FRITES,  
DRESSED ROCKET SALAD

ADD A PETITE BEEF TENDERLOIN 52

## SIDES FOR THE TABLE

OVEN-ROASTED EXOTIC MUSHROOMS 12

BUTTER, GARLIC, SEA SALT, PARMESAN

CLAW BAR STREET CORN 14

CHIPOTLE, CILANTRO, BASIL & COTIJA CHEESE

BBQ RAINBOW CARROTS 12

BBQ SPICE, BUTTERMILK RANCH, FRESH DILL

YANKEE CORNBREAD 6

HERBED SWEET BUTTER