

APPETIZERS

MUSSELS ■ 15
Steamed PEI Mussels with White Wine, Tomato, Herb Broth and Toasted Ciabatta

OYSTERS ROCKEFELLER ■ 18
Grilled Oysters with Creamed Spinach, Bacon, Garlic, Breadcrumbs and Parmesan

SHRIMP CEVICHE AGUACHILE ■ 16
Rock Shrimp with Cherry Tomato, Cucumber, Avocado and Tortilla Chips

KING CRAB & AVOCADO TOAST ■ 23
Toasted Sourdough, King Crab, Grapefruit, Pickled Fresno Chile, Cilantro and Pistachio

SMOKED SALMON ■ 14
Cold Smoked Salmon with Egg White, Egg Yolk, Capers, Shallot, Parsley and Crème Fraiche*

• *Caviar Supplement* ■ 25

CREAMY CHIVE DIP ■ 10
Potato Chips, Chives, Lemon and Black Pepper

BRIE AND BAGUETTE ■ 12
Roasted Brie in Toasted Baguette with Black Truffle Honey and Fruit Mostarda

FRIED TEMPURA KING CRAB ■ 35
Yuzu Ponzu, Serrano Peppers and Cilantro

SOUP AND SALAD

LOBSTER BISQUE ■ 13
Maine Lobster, Creamy Shellfish Bisque and Sherry Wine

SEAFOOD GUMBO ■ 9
Andouille Sausage, Crawfish, Holy Trinity and Rice

WEDGE SALAD ■ 9
Baby Iceberg Lettuce, Tomato, Maple Glazed Bacon, Bleu Cheese, Red Onion and Bleu Cheese Dressing

CAESAR SALAD* ■ 9
Traditional Caesar Salad with Croutons, Soft Cooked Eggs and a Mountain of Fluffy Parmesan Cheese

SHRIMP AND NOODLE SALAD ■ 23
Grilled Shrimp, Fresh Herb Blend, Lo Mein Noodles, Mango, Peanuts, Chile Lime Vinaigrette, Avocado and Carrot

CHICKEN COBB SALAD ■ 17
Little Gem Lettuce, Tomatoes, Bleu Cheese, Bacon, Onion, Avocado, Rotisserie Chicken and Bacon Fat Mustard Dressing

CLAUDE'S

PRIME SEAFOOD

RAW BAR

CHEF'S CHOICE OYSTERS WITH RED WINE MIGNONETTE*
1/2 Dozen ■ 14

SHRIMP COCKTAIL ■ 15

TUNA TARTARE* ■ 16
Raw Tuna, Avocado, Crispy Fried Shallot and Ponzu Sauce

STONE CRAB ■ MKT
Florida Stone Crab Claws, Louie Sauce

CAVIAR DEVEILED EGGS* ■ 20
Traditional Deviled Eggs topped with Caviar and Chive

STEAK TARTARE* ■ 26
Prime Strip Loin, Capers, Shallots, Mustard, Egg Yolk, Grilled Bread, Parsley Salad and Bone Marrow

SEAFOOD TOWERS

SMALL SEAFOOD TOWER* ■ 70
6 Oysters, 5 Cocktail Shrimp, 1 Lobster Tail, Rock Shrimp Ceviche

LARGE SEAFOOD TOWER* ■ 185
12 Oysters, 8 Cocktail Shrimp, 2 Lobster Tail, Tuna Tartare, 6 Caviar Eggs, Rock Shrimp Ceviche

ENTREES

SEAFOOD

SEABASS ■ 44
Pan Seared with Polenta and Crawfish Etouffee Sauce

GROUPE ■ 39
Grilled with Pickled Cucumber Salad, Julienne Vegetables and Soy Mustard Dressing

NEW ENGLAND LOBSTER ROLL ■ 34
Chilled Cold-Water Lobster with Lobster Bisque Mayonnaise, Celery, Onions and Old Bay French Fries with Malt Vinegar Aioli

SALMON* ■ 32
Grilled with Lobster Corn Chowder with New Potatoes

CRAB CAKE
Maryland Blue Crab Cake with Chipotle Aioli, Frisee Salad, Grilled Scallion Vinaigrette and Coleslaw ■ 36

TUNA* ■ 37
Seared Ahi Tuna with Szechuan Peppercorn Rub, Vermicelli Noodles, Panang Curry Sauce, Pickled Fresno Chiles, Mint and Bean Sprouts

LOBSTER TAIL OSCAR ■ 73
12oz Lobster Tail, Black Truffle Bearnaise Sauce, Grilled Asparagus, King Crab and Grilled Lemon

SWORDFISH MILANESE ■ 27
Lightly Breaded and Pan Fried with Brown Butter Vinaigrette, Capers, Shallots, Lemon and Grilled Asparagus

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

DRY LAND

PARISIAN GNOCCHI ■ 19
Butternut Squash Puree, Sweet Potatoes, Pine Nuts, Fried Sage, Parmesan Cheese and Brown Butter

PRIME RIB*
Rotisserie Prime Ribeye Loin with Dijon Mustard and Montreal Seasoned Crust ■ 46
■ *Limited Availability*

PORK CHOP* ■ 39
Grilled with Vadouvan Spice Rub, Carrot Puree, Broccolini and Pork Jus

ROTISSERIE CHICKEN ■ 28
Bell and Evans Organic 1/2 Chicken with Pan Sauce, Mushrooms, Capers, Tomatoes and Grits ■ *Limited Availability*

SHORT RIB ■ 39
Braised Short Rib, Gremolata with Root Vegetables and Grits

SIDES ■ 8

English Style Roasted Potatoes
Duck Fat & Herb Roasted w/ Parmesan Cheese

Old Bay French Fries
w/ Malt Vinegar Aioli

Charred Asparagus
w/ Black Truffle Béarnaise

Grilled Broccolini
w/ Calabrian Lemon Aioli

Roasted Carrots
w/ Toasted Almonds & Glazed with Honey & Thyme

Creamy Coleslaw
Creamy Grits

SHARED

Make it an experience, share the love

LOBSTER THERMIDORE ■ 100
Whole Lobster, Gruyere Cheese Cream Sauce, Cremini Mushroom and Garlic Breadcrumbs

SOUTHERN STYLE FRIED CHICKEN ■ 45
Whole Bird, Fried Herbs, Lemon with Calabrian Chile Honey ■ *Limited Availability*

