

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

FRITTO MISTO ■ 18
Flash Fried Calamari, Shrimp, Green Onion, Pickled Fresno Chili and Yuzo Aioli

SHRIMP & AVOCADO TOAST ■ 17
Toasted Sourdough, Shrimp, Grapefruit, Pickled Fresno Chile, Cilantro and Pistachio

SMOKED SALMON RILLETTE ■ 17
House Smoked Salmon, Garlic Aioli, Frisee and Blood Orange Salad with Garlic Ciabatta

BRIE AND BAGUETTE ■ 13
Roasted Brie in Toasted Baguette with Black Truffle Honey and Fruit Mostarda

FRIED BURRATA ■ 14
Fresh Creamy Mozzarella, Seasoned Breading, Parmigiano, Arrabbiata Sauce and Fresh Basil

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 ■ 10
Baby Iceberg Lettuce, Tomato, Maple Glazed Bacon, Bleu Cheese, Red Onion and Bleu Cheese Dressing

CAESAR SALAD* ■ 11
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

BEETS & BURRATA ■ 17
Roasted Beets, Burrata Cheese, Roasted Beet Vinaigrette and Walnut

CLAUDE'S

PRIME SEAFOOD

RAW BAR

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

SHRIMP COCKTAIL ■ 16

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

SMOKED SALMON DEVILED EGGS* ■ 15
Traditional Deviled Eggs, Smoked Salmon, Creme Fraiche and Dill

SEASONAL CRUDO* ■ MKT
Rotating Selection of Raw & Chilled Fish

SEAFOOD TOWERS

SMALL SEAFOOD TOWER* ■ 70
6 Oysters, 5 Cocktail Shrimp, 1 Lobster Tail, Tuna Tartare

LARGE SEAFOOD TOWER* ■ 185
12 Oysters, 8 Cocktail Shrimp, 2 Lobster Tails, Tuna Tartare, 6 Smoked Salmon Deviled Eggs

ENTREES

SEAFOOD

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

RISOTTO ■ 32
Sweet Bay Scallops, Black Truffle Cream Sauce, Arborio Rice and Parmigiano

CRAB CAKE
Maryland Blue Crab Cake with Chipotle Aioli, Frisee Salad, Grilled Scallion Vinaigrette and Coleslaw ■ 39

BRANZINO ■ 47
Herb and Lemon Stuffed Whole Mediterranean Bass, Garlic and Lemon Vinaigrette with Rustic Roasted Potatoes and Vegetables

SALMON* ■ 33
Grilled Salmon, Lobster Corn Chowder, Roasted New Potatoes and Herb Bacon Breadcrumbs

HALIBUT ■ 42
Pan Seared Halibut, Creamy Parmesan Polenta with Crawfish Tail Etouffee Sauce

LOBSTER BOIL ■ 59
Maine Lobster, Shrimp, Mussels, Corn, Potato, Andouille Sausage, Cajun Butter and Garlic Ciabatta

SWORDFISH ■ 35
Blackened Swordfish, Smoked White Beans, Asparagus and Red Eye Gravy

MISO BLACK COD ■ 35
Miso Marinated Cod, Braised Kale, Short Grain Rice, Pickled Vegetables and Miso Yuzu Aioli

SHRIMP PASTA ■ 32
Lobster Cream Sauce, Linguini Pasta, Sautéed Shrimp, Spinach and Bacon Breadcrumbs

DRY LAND

PARISIAN GNOCCHI ■ 19
Carrot Purée, Sweet Potato, Pine Nuts, Fried Sage, Parmesan Cheese and Brown Butter

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

FRIED CHICKEN ■ 30
Organic Bell & Evans Breast, Leg & Wing with Brown Sugar & Bacon Green Beans and German Potato Salad

CHICKEN BREAST ■ 28
Bell & Evans Organic Chicken Breast, Pan Seared with Fall Andouille Vegetable Hash and Parmesan Polenta

CENTER CUT FILET* ■ 53
8 oz. Certified Angus Beef with Roasted Potatoes, Asparagus and Au Jus
• Add a 6 oz Lobster Tail ■ 25

SIDES

English-Style Roasted Potatoes ■ 9
Duck Fat & Herb Roasted w/ Parmesan Cheese
Creamy Coleslaw ■ 7

Old Bay French Fries ■ 9
w/ Malt Vinegar Aioli
Charred Asparagus ■ 9
w/ Black Truffle Béarnaise

French Green Beans ■ 9
w/ Brown Sugar & Bacon Jam
Roasted Carrots ■ 9
Citrus Soy Glazed

Au Gratin Potatoes ■ 9
Herbs, Cream, Gruyere Cheese
Creamy Polenta ■ 9

***Consumer Advisory**

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

