

APPETIZERS

MUSSELS ■ 16
Steamed PEI Mussels, Beer Herb Broth, Toasted Ciabatta

FRIED OYSTERS ■ 19
Buffalo Sauce, Shaved Carrot & Celery Salad with Blue Cheese Dressing

GRILLED CALAMARI ■ 17
Chilled Celery Puree, Arugula Salad, Peppers, Balsamic & Oil, Grilled Lemon

KING CRAB TEMPURA ■ 21
Tempura Fried King Crab, Ponzu, Pickled Serrano Pepper, Cucumber, Avocado & Cilantro

WHIPPED BRIE ■ 16
Balsamic Roasted Strawberries, Pistachio, Black Pepper, Toasted Bread

SMOKED SALMON RILLETTE ■ 15
Sake Poached Salmon, Yuzu & Soy Aioli, Chili Oil, Scallions, Frisee with Toasted Ciabatta

CLAUDE'S

PRIME SEAFOOD

RAW BAR

CHEF'S CHOICE OYSTERS WITH CUCUMBER MIGNONETTE*
1/2 Dozen ■ 16

SHRIMP COCKTAIL ■ 16

TUNA TARTARE* ■ 19
Kewpie Mayo, Sriracha, Macadamia Nuts, Wakame, Chili Crunch

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

HAMACHI CRUDO* ■ 19
Orange, Avocado, Scallion, Citrus-Soy Dressing, Jalapeno

SALMON CRUDO* ■ 18
Coconut Milk Curry Sauce, Cucumber, Lime Puree

SEAFOOD TOWERS

HOT SEAFOOD TOWER ■ 90
Maine Lobster Tail, Hokkaido Scallops, Shrimp, Mussels, Oysters, Calabrian Chili Butter and Toasted Ciabatta

COLD SEAFOOD TOWER* ■ 90
Oysters, Shrimp Cocktail, Lobster Tail, Lobster Roll

ENTREES

SEAFOOD

SWORDFISH ■ 32
Grilled Swordfish, Lemon and Oregano Infused Olive Oil, Roasted Tomatoes, Fennel and Olive Salad

SALMON* ■ 34
Grilled Salmon, Carolina BBQ Sauce, Summer Succotash and Smoked Onion Puree

LOBSTER ROLL
New England Style Lobster Roll, Old Bay Fries & Malt Vinegar Aioli ■ 29

HALIBUT ■ 41
Pan Seared Halibut, Fried Polenta, Heirloom Tomato, Tomato Cream and Chive Oil

TUNA RICE BOWL* ■ 34
Sushi Rice, Avocado, Cucumber, Green Onion, Watermelon Radish, Sriracha Aioli

BRANZINO ■ 41
Herb and Lemon Stuffed Whole Mediterranean Bass, Garlic and Lemon Vinaigrette with Rustic Roasted Potatoes and Vegetables

CLAUDE'S SURF & TURF ■ 55
4 oz. CAB Filet, Crab Cake topped with Broiled Lobster Meat, Lobster Beurre Blanc served with Asparagus

HOUSEMADE PASTAS

LOBSTER RAVIOLI ■ 45
Champagne Sauce, Chive Oil, Spinach and Breadcrumbs

SCALLOP & CORN AGNOLOTTI ■ 33
Pan Seared Hokkaido Island Scallops, Sweet Corn Agnolotti, Charred Creamed Corn and Pickled Jalapeno

KING CRAB CARBONARA ■ 39
King Crab, Guanciale, Tagliatelle, Egg Yolk and Pecorino Romano

DRY LAND

SMASH BURGER ■ 19
Waygu Smash Burger, Cheddar, Bacon, Onion, Pickle, Dijonaise, Old Bay Fries and Malt Vinegar Aioli

PORK CHOP* ■ 43
Grilled with Vadouvan Spice Rub, Carrot Puree, Green Beans and Pork Jus

FRIED CHICKEN ■ 30
Organic Bell & Evans Breast, Leg & Wing with Mac & Cheese, Collard Greens and Calabrian Chili Honey

SOUP AND SALAD

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

SWEET CORN SOUP ■ 9
Charred Corn, Serrano Peppers, Chive Oil and Cracked Pepper

CLAUDE'S CHOPPED SALAD ■ 17
Gem Lettuce, Arugula, Frisee, Grilled Asparagus, Green Beans, Summer Squash, Zucchini, Carrot, Avocado, Fried Red Onion, Green Goddess Dressing

CAESAR SALAD* ■ 11
Traditional Caesar Salad with Croutons, Soft Cooked Eggs

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

SALMON & NOODLE SALAD ■ 24
Grilled Salmon, Spring Vegetables, Soba Noodles, Miso Yuzu Dressing

SIDES

ROASTED POTATOES with Hot Cherry Peppers, Agrodolce, Herbs ■ 7

OLD BAY FRENCH FRIES with Malt Vinegar Aioli ■ 7

WHIPPED POTATOES with Goat Cheese & Chives ■ 7

CHARRED ASPARAGUS with Black Truffle Bearnaise ■ 9

TANGY RED CABBAGE SLAW ■ 5

FRENCH GREEN BEANS with Pesto and Parmesan ■ 7

MACARONI & CHEESE ■ 11

SIGNITURE STEAKS

6 OZ. FILET
Certified Angus Beef
■ 45

14 OZ. NY STRIP
Certified Angus Beef
■ 47

16 OZ. RIBEYE
Certified Angus Beef
■ 55

CLAUDE'S SURF & TURF Add to any of our signature cuts | Crab Cake - 19 | Maine Lobster Tail - 35 | 1/2 lb. King Crab - 58

*Consumer Advisory Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 8 or more guests, a 20% gratuity charge will be added to final check | Credit card payments will be subject to a 3.5% processing fee. 6/13

