

# CLAUDE'S

## PRIME SEAFOOD

### APPETIZERS

**WILD MUSHROOM CROSTINI** ▪ 18  
Roasted Wild Italian Oyster and Beech Mushrooms, Brie, Pickled Shallot and Frisée on Toasted Ciabatta

**BAKED GOAT CHEESE** ▪ 14  
Goat Cheese, Pomodoro, Chives, Toasted Garlic Ciabatta

**SALMON RILLETTE** ▪ 14  
Roasted Garlic Aioli, Radish, Chives, Toasted Garlic Ciabatta

**CRAB CAKE** ▪ 19  
Maryland Style Lump Crab, Aioli, Micro Celery

**MUSSELS** ▪ Half 8 | Full 16  
PEI Mussels, Chorizo, Beer Herb Broth, Toasted Garlic Ciabatta

**GRILLED OYSTERS** ▪ 18  
Garlic Herb Butter, Grilled Lemon

### SOUP AND SALAD

**BUTTERNUT SQUASH** ▪ 9  
Roasted Butternut, Sage, Spicy Pepitas

**LOBSTER BISQUE** ▪ 13  
Maine Lobster, Sherry Wine, and Creamy Lobster Bisque

**CAESAR SALAD\*** ▪ 11  
Traditional Caesar Salad with Torn Croutons, Soft Cooked Eggs

**WEDGE SALAD** ▪ 9  
Baby Iceberg Lettuce, Tomatoes, Maple Glazed Bacon, Blue Cheese, Red Onions, and Blue Cheese Dressing

**WINTER SALAD** ▪ 13  
Grilled Chicken, Mixed Greens, Apple, Butternut Squash, Goat Cheese, Apple Cider Vinaigrette and Spicy Pumpkin Seeds

**ADD Chicken** ▪ 8 | **Salmon** ▪ 11

**Shrimp** ▪ 12

### RAW BAR

**CHEF'S CHOICE OYSTERS WITH CUCUMBER MIGNONETTE\***  
1/2 Dozen ▪ 16 | Dozen ▪ 30

**SHRIMP COCKTAIL** ▪ 18

**TUNA TARTARE\*** ▪ 19  
Blood Orange, Kimchi Aioli, Fennel, Radish

**SMOKED SALMON DEVELED EGGS\*** ▪ 19  
Traditional Deviled Eggs, Smoked Salmon, Creme Fraiche and Dill

**SEAFOOD TOWER**  
Oysters, Shrimp Cocktail, Smoked Salmon Deviled Eggs, Snow Crab Claws, Lobster Tails ▪ 130

**Add King Crab** ▪ 60

### ENTREES

**SCALLOPS** ▪ 43  
Butternut Squash Agnolotti, Andouille, Spicy Pepitas, Parmesan, Sage

**BRANZINO** ▪ 45  
Grilled Whole Mediterranean Bass, Garlic and Lemon Vinaigrette with Roasted Artichoke, Mushrooms, Green Beans and Potatoes

**LOBSTER RAVIOLI** ▪ 45  
Champagne Sauce, Chive Oil, Spinach and Breadcrumbs

**CHICKEN BREAST** ▪ 31  
Amish Chicken Breast, Mashed Potatoes, Root Vegetable Hash, Andouille Sausage and Chicken Pan Sauce

**SALMON\*** ▪ 34  
Black Truffle Risotto, Roasted Mushrooms, Chive Oil

**FISH & CHIPS** ▪ Half 15 | Full 30  
Atlantic Haddock, Beer Batter, Coleslaw, French Fries and Malt Vinegar Aioli

**SHRIMP PASTA** ▪ 29  
Blackened Shrimp, Fresh Pasta, Garlic Cream Sauce, Hot Cherry Peppers, Basil Breadcrumb, Parmesan

**MAHI MAHI** ▪ 39  
Crab Stuffed Mahi Mahi, Tomato Beurre Blanc with Roasted Potatoes and Asparagus

### SIDES

**ROASTED POTATOES** with Hot Cherry Peppers, Agrodolce, Herbs ▪ 7

**OLD BAY FRENCH FRIES** with Malt Vinegar Aioli ▪ 7

**CHARRED ASPARAGUS** with Black Truffle Bearnaise ▪ 9

**BROCCOLINI** with Soy Mustard Sauce ▪ 7

**ROASTED CARROTS** with Gremolata, Pistachios ▪ 7

### BUILD YOUR OWN SURF & TURF

**8oz FILET\*** ▪ 57

**12oz STRIP\*** ▪ 42

**10oz WAYGU HANGER\*** ▪ 39

**GRILLED LOBSTER TAIL** ▪ MARKET

**1/2 lb KING CRAB** ▪ MARKET

**SEARED SCALLOP** ▪ 10/ea

**GRILLED SHRIMP** ▪ 4/ea

**BUTCHERS BOARD** ▪ 175

8oz Filet, 14oz NY Strip, Lobster Tail, and Scallops

**STEAK ADD ONS:**

Bearnaises ▪ 5

Blue Cheese ▪ 7

Au poivre Sauce ▪ 7

Korean Steak Butter ▪ 7

Sauteed Mushrooms ▪ 7

Sauteed Onion ▪ 7

\*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. 10/31