

# CLAUDE'S

## PRIME SEAFOOD

### APPETIZERS

#### FRIED BRUSSEL SPROUTS 11

Black Garlic Aioli, Pickled Shallots, Sesame Brittle, Bonito Flakes

#### GOAT CHEESE DIP 16

Whipped Goat Cheese, Truffle Honey, Seasonal Fruits and Vegetables

#### GRILLED PRAWNS 25

Wild Black Tiger Prawns, Mole, Pickled Green Tomatoes, Pickled Cojita, Cilantro

#### CRAB CAKE 21

Maryland Style Lump Crab, Remoulade, Friséé Salad

#### MUSSELS 17

PEI Mussels, Stanley's Kielbasa, Hungarian Peppers, Toasted Ciabatta

#### POMME PAILLASSON\* 23

Potato Straw Cake, Caviar, Pickled Shallots, Crème Fraiché, Black Truffle Béarnaise

#### SMOKED WHITEFISH RILLETE 16

Aioli, Fennel, Shallot, Pickled Mustard Seed, Sourdough Toast

### SOUP & SALAD

#### OYSTER CHOWDER 13

Oysters, Potato, Leek, Salt & Vinegar Chips

#### LOBSTER BISQUE 14

Maine Lobster, Shellfish Broth, Cream

#### CAESAR SALAD\* 12

Traditional Caesar Salad with Torn Croutons, Soft Cooked Eggs

#### SEASONAL SALAD 9

Mixed Greens, Vegetable Crudités, Red Wine Vinaigrette, Ricotta Salata

#### BEET SALAD 15

Roasted Beets, Radicchio, Pickled Apples, Maple Brown Butter Vinaigrette, Whipped Quark

Mousse, Walnut Granola

ADD Chicken 9 | Salmon 13 | Shrimp 12

### ENTREES

#### SCALLOPS 46

Hokkaido Island Scallops, Herb Farro, Delicata Squash, Smoked Onion Soubise, Pomegranate & Pepita Relish

#### LOBSTER 49

Fennel, Preserved Tomato, Shelling Beans, Fricassee, Dill

#### CORNISH HEN 33

Half Hen, Smoked Apricot Glaze, Cornbread, Étouffée, Crawfish, Pickled Green Tomato

#### HALIBUT 47

Everything Crust, Romanesco, Chestnut Mushrooms, Celery Root Puree, Plum Mustardo

#### SEARED TUNA\* 37

Fennel, Coriander & Pepper, Panisse, Olive & Pepper Relish, Tonnato, Caper Berries

#### KING CRAB 37

Sauce Bercy, Cauliflower Cappelletti, White Chocolate, Lacinato Kale, Parmesan

#### SALMON\* 34

Braised Cannelloni Beans, Butternut Squash, Miatake Mushrooms, Turnips, Herb Puree

#### FISH & CHIPS 25

Atlantic Haddock, Beer Batter, Coleslaw, French Fries with Malt Vinegar Aioli

#### LANGOSTINO 31

Spaghetti, Langostinos, Sauce Sofrito, Chorizo, Cured Egg

#### SWORDFISH 43

Pomme Paillaison, Creamed Leeks, Salsa Verde

#### WALLEYE 35

Crispy Skin, Celery Root Pave, Thumbelina Carrots, Hazelnuts, Sauce Meuniere

\* Seasonal Vegan/ Vegetarian Options Available

### RAW BAR

#### CHEF'S CHOICE OYSTERS WITH APPLE MIGNONETTE\*

1/2 Dozen 17 | Dozen 34

#### TINNED FISH 23

Rotating Selection, Pickles, Crackers

#### SHRIMP COCKTAIL 18

Cocktail Sauce, Horseradish, Dijionaise

#### SEASONAL CRUDO\* 19

#### SALMON ROE DEVEILED EGGS\* 15

Traditional Deviled Eggs, Salmon Roe, Mustard Crème Fraiché, Chive

#### SEAFOOD TOWER\* 150

Oysters, Shrimp Cocktail, Salmon Roe Deviled Eggs, Snow Crab Claws, Lobster Tails, Tinned Fish, Smoked

Whitefish Rillete

ADD King Crab 60

### SURF & TURF

12 oz STRIP\* 50

1/2 LB KING CRAB 60

8 oz FILET\* 64

SEARED SCALLOP 10/EA

LOBSTER TAIL 45

GRILLED SHRIMP 4/EA

#### BUTCHERS BOARD 175

8oz Filet, 12oz New York Strip, Lobster Tail, Scallops

#### STEAK ADD ONS:

Black Truffle Béarnaise 5

Korean Steak Butter 5

Blue Cheese 7

### SIDES

ROASTED POTATOES with Creme Fraiche and Herbs 7

HERBED FRENCH FRIES with Salt, Pepper, Herb Blend 7

CHARRED ASPARAGUS with Black Truffle Bearnaise 10

BROCCOLINI with Soy Mustard Sauce 8

SAUTEED MUSHROOMS with Sherry, Butter, and Herbs 9

\*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.