

CHILLED

*Seafood Platter 75 Cold Water Lobster Tail, Jonah Crab Legs, Shrimp, Oysters, Ceviche Of The Day, Smoked Salmon Spread, Broken Artisan Crackers, Pickles And Traditional Condiments	Jonah Crab Legs 25/49 Half Dozen Or Dozen
Wild Portuguese Octopus 19 Yukon Gold Potato Purée, Amarillo Chili And Lime, Hard Cooked Egg, Tomato, Avocado, Criolla Salsa, Olive Aioli	Maine Lobster 25/49 By The Half Or Whole
Shrimp Cocktail 16 Spicy Cocktail Sauce, Horseradish, Lemon	Cold Water Lobster Tail 24
King Crab 35/69 Half Pound or Full Pound	Smoked Salmon Spread 12 Broken Artisan Crackers And Pickles
	Lump Crab Spread 16 Broken Artisan Crackers And Pickles

WARM

Sizzling Seafood Skillet 85 King Crab, Jumbo Scallops, Prawns, Mussels, Oysters, Fish, Octopus, Peas, Corn, Potatoes, Sweet And Smokey Panka Chili-Agave Butter	Calamari 18 Miso Slaw, Napa Cabbage, Bell Pepper, Onion, Edamame, Cilantro, Rocoto Chili Aioli, Black Sesame
Fried Oysters n' Waffles 15 Maple-honey Hot Sauce, Shaved Red Onions	Steamed Mussels 12 Amarillo Cream, Peppers, Onion, Peas, Corn, Oregano, Cilantro, Cumin, Grilled Garlic Bread
Oysters Crab-O-Feller 21 Lump Crab, Bacon, Spinach, Parmesan Cheese	Blackened Prawn Skewers 17 Mango Salsa, Achiote Drizzle, Cilantro
Giant Lobster Empanada 19 Maine Lobster, Cream Cheese, Aji Amarillo Aioli, Pickled Red Onion	Fried Green Tomatoes 12 Smoked Salmon Rilletes, Red Onion, Lime Crème Fraiche
Seared Jumbo Cape Cod Scallops 19 Corn, Bell Pepper, Peas, Sweet And Smokey Panka Chili-Agave Butter	Crispy Brussels Sprouts 9 Smoked Bacon Jam, Bell Pepper, Jalapeño

SOUP & SALAD

She Crab Soup 5/8 Lump Crab, Creamed Sherry, Cup Or Bowl	
New England Style Clam Chowder 5/8 Bacon, Potato, Thyme, Cup Or Bowl	
Gourmet Greens 9 Dried Cranberries, Toasted Almonds, Clemson Blue Cheese Crumbles, Balsamic Vinaigrette	
Caesar Salad 10 Hearts Of Romaine, Buttered Bread Crumbs, Shaved Parmigiano Reggiano, Classic Dressing	
Wedge Salad 10 Iceberg Lettuce, Applewood Smoked Bacon, Grape Tomatoes, Clemson Blue Cheese Crumbles And Dressing	

CHEF SPECIALTIES

Parmesan Encrusted Grouper 34 Marble Potato And Mushroom Hash, Black Truffle Aioli	Stuffed NC Rainbow Trout 29 Lump Crab, Cheese, Black Cuttlefish Rice, Peas, Corn, Smoked Caviar, Rocoto Aioli
Seared Jumbo Cape Cod Scallops 36 Sweet Corn & Pea Risotto, Red Pepper Bacon Jam	San Francisco Cioppino 44 Lobster, Jumbo Scallop, Shrimp, Mussels, Calamari, Fish, Grilled Garlic Bread
Seared Ahi Tuna Steak 29 Rare, Potato Shallot Cake, Sautéed Spinach, Onion Ring, Pinot Noir Demi-Glace	Pan Roasted North Atlantic Salmon 28 Rustic Ratatouille, Almond Basil Pesto
Fried NC Flounder 29 Parmesan Cheese Grits, Crispy Brussels Sprouts, Parsley Aioli	Shrimp n' Grits 23 Creamy Parmesan Cheese Grits, Spinach, Tomato, Tasso Ham Gravy
Blackened Swordfish 29 Black Bean Corn Relish, Green Tomato Salsa	The Company Crab Cakes 27 Jumbo Lump Crab, Orzo Pasta Carbonara, Bacon, Peas, Arugula Salad, Rémoulade

NANTUCKET FAVORITES

Seafood Trio 55 Seared Scallops with Bacon Jam Company Crab Cake with Rémoulade Broiled Cold Water Lobster Tail with Beurre Blanc, Sweet Corn and Pea Risotto	Rick's Signature Surf & Turf Grilled Center Cut Filet Mignon, Company Crab Cake Or Prawn Skewer, Ranch Mashed Potatoes, Seasonal Vegetable Medley 4oz Filet - 35 7oz Filet - 49
4oz Center Cut Filet Mignon 25 Ranch Mashed Potatoes, Vegetable Medley <i>Add Rick's Black & Blue 4 Or Truffle Butter 7</i>	Crab Cake Stuffed Maine Lobster 59 Ranch Mashed Potatoes, Seasonal Vegetable Medley, Lemon Beurre Blanc, Burnt Lemon
7oz Center Cut Filet Mignon 39 Ranch Mashed Potatoes, Vegetable Medley <i>Add Rick's Black & Blue 4 Or Truffle Butter 7</i>	Chicken Marsala 19 Ranch Mashed Potatoes, Vegetable Medley

SIDE DISHES 9

Rustic Ratatouille	Rockefeller Creamed Spinach
Orzo Pasta Carbonara	Ranch Mashed Potatoes
Potato Shallot Cakes	Seasonal Vegetable Mix
Sweet Corn & Pea Risotto	Garlicky Asparagus

RAW

1oz American Caviar Service

Siberian Sturgeon 110
Farmed, Georgia

Hackleback Sturgeon 50
Wild, Mississippi River

Smoked Rainbow Trout 25
Farmed, Idaho

East Coast Oysters on the Half Shell 15/28

West Coast Oysters on the Half Shell 18/36

Salmon Carpaccio 12
*Lime Crème Fraiche, Red Onion,
Fried Capers, Everything Spice, Sea Salt,
Smoked Trout Roe*

Wagyu Beef Carpaccio 14
*Balsamic Drizzle, EVO, Feta Cheese, Arugula,
Sea Salt*

CHEF'S CEVICHE

House-Cut Plantain Chips 5

Salmon 12
*Passion Fruit, Amarillo Chili, Red Onion,
Bell Pepper, Cilantro, Lime*

Shrimp 17
*Tito's Vodka Bloody Mary, Rocoto Chili, Red
Onion, Cucumber, Tomato, Lime*

Scallops 18
*Sweet Coconut, Ginger, Jalapeño, Red Onion,
Bell Pepper, Cilantro, Lime*

Ahi Tuna 18
*Lemongrass-ginger Ponzu, Black Truffle, Red
Onion, Bell Pepper, Jalapeño*

Lobster And Crab 19
*Prickly Pear, Rocoto Chili, Red Onion, Bell
Pepper, Cilantro, Lime*

Mixed 19
*Salmon, Tuna, Scallop, Shrimp, Oyster, Rocoto
Chili, Red Onion, Cilantro, Lime*

3 COURSES FOR \$32

**Choose one from each course*

Soup/Salad

Gourmet Greens
Caesar Salad
She Crab Soup

Entrée

Pan Roasted Salmon
4oz Center Cut Filet
Shrimp & Grits

Dessert

Crème Brûlée
Chocolate Tres Leches
Key Lime Pie

WINE FEATURES

Sonoma Cutrer Chardonnay, 2018 55
*Sonoma Coast, Sonoma County
flavors of ripe pear and peach that is balanced
with a nice, bright acidity*

Belle Glos "Clark & Telephone"
Pinot Noir, 2018 80
*Santa Maria Valley, Santa Barbara County
Sweet cherry, field-ripened strawberry, cranberry,
and just-baked gingerbread. Perfectly balanced
with bright acidity and a supple mouthfeel.*

Stag's Leap Wine Cellars "Artemis"
Cabernet, 2018 120
*Napa Valley
Ripe mixed berry and plum flavors with round,
satin-like tannins*