

## CHILLED

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

## WARM

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

## SOUP & SALAD

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

## CHEF SPECIALTIES

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

## NANTUCKET FAVORITES

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<b>Seafood Trio</b> 55 Seared Scallops with Bacon Jam Company Crab Cake with Rémoulade Broiled Cold Water Lobster Tail with Beurre Blanc, Sweet Corn and Pea Risotto	<b>Rick's Signature Surf &amp; Turf</b> Grilled Center Cut Filet Mignon, Company Crab Cake Or Prawn Skewer, Ranch Mashed Potatoes, Seasonal Vegetable Medley <b>4oz Filet - 39    7oz Filet - 54</b>
<b>4oz Center Cut Filet Mignon</b> 25 Ranch Mashed Potatoes, Vegetable Medley <i>Add Rick's Black &amp; Blue 4 Or Truffle Butter 7</i>	<b>Crab Cake Stuffed Maine Lobster</b> 59 Ranch Mashed Potatoes, Seasonal Vegetable Medley, Lemon Beurre Blanc, Burnt Lemon
<b>7oz Center Cut Filet Mignon</b> 49 Ranch Mashed Potatoes, Vegetable Medley <i>Add Rick's Black &amp; Blue 4 Or Truffle Butter 7</i>	<b>Chicken Marsala</b> 19 Ranch Mashed Potatoes, Vegetable Medley

## SIDE DISHES 9

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

# RAW

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## 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

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## 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*

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## Soup/Salad

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**Gourmet Greens**  
**Caesar Salad**  
**She Crab Soup**

## Entrée

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**Pan Roasted Salmon**  
**4oz Center Cut Filet**  
**Shrimp & Grits**

## Dessert

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**Crème Brûlée**  
**Chocolate Tres Leches**  
**Key Lime Pie**

# WINE FEATURES

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**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*