

CHILLED

*Seafood Platter 85	Maine Lobster 25/49
Cold Water Lobster Tail, King Crab Legs, Shrimp, Oysters, Ceviche Of The Day, Smoked Salmon Spread, Broken Artisan Crackers, Pickles And Traditional Condiments	By The Half Or Whole
Shrimp Cocktail 16	Cold Water Lobster Tail 24
Spicy Cocktail Sauce, Horseradish, Lemon	Smoked Salmon Spread 12
King Crab 35/69	Broken Artisan Crackers And Pickles
Half Pound or Full Pound	

WARM

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

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

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, Prawn Skewer, Ranch Mashed Potatoes, Seasonal Vegetable Medley 4oz Filet - 39 7oz Filet - 54
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 49 Ranch Mashed Potatoes, Vegetable Medley <i>Add Rick's Black & Blue 4 Or Truffle Butter 7</i>	

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

East Coast Oysters on the Half Shell 15/28

West Coast Oysters on the Half Shell 18/36

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

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*