

## CHILLED

**SHELLFISH TOWER 60/120**  
jonah crab claw, shrimp cocktail, oysters, lobster, clams, served with classic condiments

**SHRIMP COCKTAIL 16**  
spicy cocktail sauce, horseradish, lemon

**KING CRAB LEGS MKT**  
half pound or full pound

## WARM

**MARYLAND STYLE CRAB DIP 15**

**OYSTERS ROCKEFELLER 22**  
bacon, creamed spinach, parmesan, bearnaise

**SPICY SHRIMP SCAMPI 17**  
jumbo shrimp, garlic, red pepper flake, lemon and butter served with grilled bread

**CALAMARI 18**  
pickled okra, pickle chips, charred lemon, hot pepper relish

**STEAMED MUSSELS 14**  
benton's bacon and fennel cream sauce

## SOUP & SALAD

**RE SHE CRAB SOUP 10**  
lump crab, creamed sherry

**MANHATTAN CLAM CHOWDER 10**  
Tomato-based

**RE GOURMET GREENS 7/11**  
dried cranberries, toasted almonds, clemson blue cheese crumbles, balsamic vinaigrette

## SIDES

**LOBSTER MAC N' CHEESE 22**

**COLLARED GREENS 12**

**SEASONAL VEGETABLE 9**

**MAINE LOBSTER MKT**  
by the half or whole

**COLD-WATER LOBSTER TAIL 22**

**SMOKED SALMON SPREAD 12**  
broken artisan crackers and pickles

**EAST COAST OYSTERS 18/35**

**FRIED GREEN TOMATOES 9**  
pimento cheese, lardons, tomato jam

**CRISPY BRUSSEL SPROUTS 9**  
smoked bacon jam, bell pepper, jalapeño

**FRIED OYSTERS 15**  
nashville hot oysters with blue cheese, dill pickle, crostini

**SHE CRAB POUTINE 12**  
house-cut fries, she crab soup, cheese curd, scallion

**RE CAESAR SALAD 9/13**  
hearts of romaine, buttered bread crumbs, shaved parmigiano reggiano, balsamic vinaigrette

**WEDGE SALAD 8/12**  
iceberg lettuce, applewood smoked bacon, grape tomatoes, clemson blue cheese crumbles and dressing

**CREAMED SPINACH 11**

**BUTTER WHIPPED YUKON POTATOES 10**

# RICK ERWIN'S

## NANTUCKET SEAFOOD

## STEAKS



As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.

7OZ FILET MIGNON (a la carte) 49

12OZ DRY AGED DELMONICO RIBEYE (a la carte) 55

### SIGNATURE SURF & TURF

center cut filet mignon with shrimp skewer, market vegetables

4oz 42 7oz 57

## ENHANCEMENTS

OSCAR SYLE 22

RICK'S BLACK & BLUE 5

TRUFFLE BUTTER 9

BEARNAISE SAUCE 4

CARPETBAGGER 9  
3 fried oysters

## RE 3 COURSES FOR \$38

choose one from each category

### SOUP/SALAD

GOURMET GREENS  
CAESAR SALAD  
SHE CRAB SOUP

### ENTRÉE

BBQ BLACKENED SALMON  
BLACKENED SWORDFISH  
SHRIMP & GRITS

### DESSERT

CRÈME BRÛLÉE  
CHOCOLATE TRES LECHES  
KEY LIME PIE

## CHEF'S CRUDO

**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

**AHI TUNA 18**  
lemongrass-ginger ponzu, black truffle, red onion, bell pepper, jalapeño

**MIXED 19**  
salmon, tuna, shrimp, oyster, rocoto chili, red onion, cilantro, lime

## CHEF SPECIALTIES

**PARMESAN ENCRUSTED GROUPEL 34**  
fingerling potato hash, black truffle aioli

**SEARED JUMBO SCALLOPS 38**  
tasso risotto, blood orange coulis

**FRIED NC FLOUNDER 29**  
pimento cheese grits, pepper relish

**SEARED AHI TUNA STEAK 32**  
rare, potato shallot cake, sautéed spinach, tabasco shallots, pinot noir demi glaze

**CIOPPINO 44**  
lobster tail, shrimp, mussels, clams, fish, grilled garlic bread

**RE BBQ BLACKENED SALMON 30**  
southern slaw, blackberry and habanero BBQ sauce

**RE SHRIMP N' GRITS 24**  
benton's bacon, trinity, bourbon cream

**THE COMPANY CRAB CAKES MKT**  
jumbo lump crab, maque choux, remoulade

**BLACKENED SWORDFISH 29**  
black bean cake, mango salsa, achiote

**SEAFOOD TRIO 55**  
seared scallops, company crab cake with remoulade, shrimp skewer, maque choux, blood orange coulis

**CRAB-CAKE-STUFFED MAINE LOBSTER MKT**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of six or more.