

# RICK ERWIN'S

## NANTUCKET SEAFOOD

### CHILLED

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

**SHRIMP COCKTAIL 18**  
spicy cocktail sauce, horseradish, lemon

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

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

**EAST COAST OYSTERS 18/35**

### WARM

**MARYLAND STYLE CRAB DIP 15**  
broken artisan crackers, pickles

**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 aioli

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

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

### SOUP & SALAD

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

**CREAMY TOMATO BASIL SOUP 10**  
parmesan crisp, creme fraiche

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

**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

**BEET SALAD 9/13**  
roasted beets, arugula, shaved manchego, green apples candied pecans, cider gastrique, crispy prosciutto

### 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) 50**

**12OZ DRY AGED DELMONICO RIBEYE (a la carte) 64**

### SIGNATURE SURF & TURF

*center cut filet mignon with shrimp skewer, buttery whipped yukon gold potatoes, market vegetables*

4oz 43 7oz 63

### ENHANCEMENTS

**OSCAR STYLE 24**

**COLD-WATER LOBSTER TAIL 25**

**RICK'S BLACK & BLUE 5**

**TRUFFLE BUTTER 9**

**BEARNAISE SAUCE 4**

### SIDES

**LOBSTER MAC N' CHEESE 25** **CREAMED SPINACH 11**

**COLLARED GREENS 12** **BUTTER WHIPPED YUKON POTATOES 10**

**SEASONAL VEGETABLE 9**

### CHEF SPECIALTIES

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

**SEARED JUMBO SCALLOPS 38**  
sweet potato risotto

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

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

**RE BBQ BLACKENED SALMON 30**  
yellow rice pilaf, blackberry and habanero BBQ sauce

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

**THE COMPANY CRAB CAKES MKT**  
maque choux, remoulade

**BLACKENED SWORDFISH 29**  
black bean cake, tomato jam

**SEARED AIRLINE CHICKEN BREAST 24**  
sweet potato hash, collard greens, apple butter

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

**CRAB CAKE STUFFED MAINE LOBSTER MKT**

### RE 3 COURSES FOR \$38

*choose one from each category*

SOUP/SALAD	ENTRÉE	DESSERT
GOURMET GREENS	BBQ BLACKENED SALMON	CRÈME BRÛLÉE
CAESAR SALAD	SEARED AIRLINE CHICKEN BREAST	CHOCOLATE TRES LECHES
SHE CRAB SOUP	SHRIMP & GRITS	KEY LIME PIE

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