

# 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) 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

SEARED SCALLOPS 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

### 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**  
served with grilled bread

**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, caesar dressing

**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

\*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.

### CHEF SPECIALTIES

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

**SEARED JUMBO SCALLOPS 44**  
sweet potato risotto, candied bacon, sage brown butter

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

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

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

**(RE) 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

**(RE) 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**  
fresh maine lobster stuffed with our company crab cake, served with mashed potatoes, seasonal vegetables

### (RE) 3 COURSES FOR \$38

choose one from each category

#### SOUP/SALAD

GOURMET GREENS  
CAESAR SALAD  
SHE CRAB SOUP

#### ENTRÉE

BBQ BLACKENED SALMON  
SEARED AIRLINE CHICKEN BREAST  
SHRIMP N' GRITS

#### DESSERT

CRÈME BRÛLÉE  
COCONUT TRES LECHES  
KEY LIME PIE