

# Late Night

## CRAB FRIES

hand cut potatoes, lump blue crab, Louie dressing 13

## GAZPACHO OYSTER SHOOTERS

3 market fresh oysters, tomato, bell pepper, cucumber 12  
add Stoli vodka float 7

## SALMON TARTARE

cucumber, red onion, dill, crème fraiche, caviar, crostini 13

## CHARRED OCTOPUS

Portuguese chourico, cannellini bean, smoked paprika oil 15

## BAJA FISH TACOS

flash fried, papaya-mango salsa, slaw, cilantro 14

## LOBSTER ROLL

1 1/4 pound Maine lobster, butter, split top bun 31

## MARKET FRESH OYSTERS

Champagne-cucumber mignonette, cocktail sauce MKT

## LOBSTER CORN DOGS

sweet chili aioli 15

## STEAK TARTARE\*

capers, anchovy, Dijon, quail egg, crostini 16

## SEAFOOD CHARCUTERIE


pastrami salmon, tuna bacon, shrimp escabeche 23

## CAVIAR

Mote Marine black sturgeon, blini, crème fraiche,  
quail egg, onion MKT

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 Denotes the use of raw fish

 There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.