

CLAUDE'S

PRIME SEAFOOD

APPETIZERS

- WILD MUSHROOM CROSTINI** 18
Rosted Wild Italian Oyster and Beech Mushrooms, Creme Fraiche, Pickled Shallot, Frisee on Toasted Ciabatta
- RICOTTA CHIVE DIP** 15
Whipped Chive Ricotta, Seasonal Vegetable Crudites
- GRILLED PRAWNS** 23
Wild Black Tiger Prawns, Soy Sambal Glaze, Ginger Scallion Sauce, Wasabi

- CRAB CAKE** 19
Maryland Style Lump Crab, Aioli, Micro Celery
- MUSSELS** Half 8 | Full 16 PEI
Mussels, Chorizo, Beer Herb Broth, Toasted Garlic Ciabatta
- GRILLED OYSTERS** 18
Garlic Herb Butter, Grilled Lemon
- SWORDFISH AL PASTOR TACOS** 18
Grilled Pineapple, Salsa Verde, Onion, Cilantro

SOUP & SALAD

- ROTATING SEASONAL SOUP** 9
 - LOBSTER BISQUE** 13
Maine Lobster, Sherry Wine and Creamy Lobster Bisque
 - CAESAR SALAD*** 11
Traditional Caesar Salad with Torn Croutons, Soft Cooked Eggs
 - WEDGE SALAD** 9
Baby Iceberg Lettuce, Tomatoes, Maple Glazed Bacon, Blue Cheese, Red Onions, Blue Cheese Dressing
 - HEIRLOOM TOMATO & CORN SALAD** 13
Heirloom Tomatoes, Charred Corn, Jalapeno Vinaigrette, Whipped Ricotta, Basil Breadcrumbs
- ADD Chicken** 8 | **Salmon** 11 | **Shrimp** 12

RAW BAR

CHEF'S CHOICE OYSTERS WITH CUCUMBER MIGNONETTE*
1/2 Dozen 16 | Dozen 32

TUNA WATERMELON POKE BOWL 19
Ahi Tuna, Watermelon, Cucumber, Ponzu, Watermelon Radish

SHRIMP COCKTAIL 18

LOBSTER ROLL MRKT*
Maine Lobster, New England Style Buns, Chives, Aioli

SEASONAL CRUDO* 19

SMOKED SALMON DEVELED EGGS* 15
Traditional Deviled Eggs, Smoked Salmon, Creme Fraiche, Dill

SEAFOOD TOWER
Oysters, Shrimp Cocktail, Smoked Salmon Deviled Eggs, Snow Crab Claws, Lobster Tails 130
ADD King Crab 60

ENTREES

- SCALLOPS** 45
Hokkaido Island Scallops, Sweet Corn Cappelletti, Creamed Corn, Bacon, Pickled Jalapeno, Parmigiana
- LOBSTER RAVIOLI** 45
Champagne Sauce, Chive Oil, Spinach, Breadcrumbs
- CHICKEN CUTLET** 31
Crispy Bone- In Cutlet, Heirloom Tomato & Corn Salad, Jalapeno Vinaigrette, Basil Aioli
- STRIPED BASS** 41
Crispy Skin Striped Bass, Sushi Rice, Sake Braised Kale, Mushrooms, Miso Aioli
- SEARED AHI TUNA** 36
Crispy Rice Cake, Smashed Cucumber Salad, Ponzu, Kimchi Aioli, Micro Wasabi
- SALMON*** 34
Carolina BBQ Sauce, Smoked Onion Puree, Potato Gnocchi, Summer Succotash, Chive Oil
- FISH & CHIPS**
Half 15 | Full 30
Atlantic Haddock, Beer Batter, Coleslaw, French Fries with Malt Vinegar Aioli
- SHRIMP PASTA** 29
Blackened Shrimp, Fresh Pasta, Garlic Cream Sauce, Hot Cherry Peppers, Basil Breadcrumb, Parmesan
- MAHI MAHI** 39
Crab Stuffed Mahi Mahi, Tomato Beurre Blanc, Roasted Potatoes, Asparagus

* Seasonal Vegan/ Vegetarian Options Available

BUILD YOUR OWN SURF & TURF

- 10 oz HANGER*** 41
- 12 oz STRIP*** 42
- 6 oz FILET*** 45
- 18 oz BONE-IN RIBEYE** 65
- CRAB CAKE** 19
- GRILLED LOBSTER TAIL** MARKET
- 1/2 LB KING CRAB** MARKET
- SEARED SCALLOP** 10/EA
- GRILLED SHRIMP** 4/EA

BUTCHERS BOARD 175
6oz Filet, 12oz New York Strip, Lobster Tail, Scallops

STEAK ADD ONS:

- Au poivre Style** 6
- Black Truffle Bearnaise** 5
- Korean Steak Butter** 5
- Blue Cheese** 7
- Sauteed Mushrooms** 8
- Sauteed Onion** 7

SIDES

- ROASTED POTATOES** with Hot Cherry Peppers, Argodolce, Herbs 7
- OLD BAY FRENCH FRIES** with Malt Vinegar Aioli 7
- CHARRED ASPARAGUS** with Black Truffle Bearnaise 9
- BROCCOLINI** with Soy Mustard Sauce 7
- ROASTED CARROTS** with Gremolata & Pistachios 7

*Consumer Advisory Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more guests, a 20% gratuity charge will be added to final check.

Credit card payments will be subject to a 3.5% processing fee.