



RAW BAR

SHRIMP COCKTAIL 5^{ea} jumbo prawns with cocktail sauce 12.95 gf

RUBY SALT OYSTERS** on the half shell 14.95 / 28.95 gf

KING CRAB 1# served split and chilled with tarragon aioli MKT gf

LUMP CRAB COCKTAIL warm with butter or chilled with cocktail sauce 18.95 gf

CHILLED SHELLFISH PLATE** 6^{ea} shrimp cocktail, oysters & clams on the half shell MKT gf

CHILLED LOBSTER TOWER** 1 1/4# lobster, 6^{ea} shrimp cocktail, oysters on the half shell MKT gf

CHILLED SEAFOOD TOWER** 1 1/4# lobster, 1# chilled king crab, 4^{oz} lump crab cocktail 6^{ea} shrimp cocktail,

6^{ea} oysters on the half shell MKT gf

SMALLS

TRUFFLE PARMESAN FRIES house cut fries with horseradish aioli 8.95

STEAMED EDAMAME honey sambal sauce 8.95 v

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley 14.95 gf

TUNA TACOS** tuna tartare, ponzu, lime, cilantro, scallion, sesame, wasabi emulsion 12.95

CALAMARI fried with spring onions & cilantro, tossed with sambal honey lime sauce 14.95

GRILLED OYSTERS parmesan, garlic, butter, lemon 14.95 gf

FRIED OYSTERS corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 16.95

PEI MUSSELS white wine, sriracha, butter, cilantro, garlic, shallot, toasted bread 14.95 gfo

BEEF TATAKI crispy rice cake, nuoc cham, scallion 14.95 gf

FRESH BAKED BREAD with herb & garlic butter 6.95

CHEESE PLATE st. andre triple cream, meadow creek appalachian, beemster xo, marcona almonds, pickled mustard seed, strawberry basil jam, & toasted bread 16.95 gfo. n

SUSHI / SASHIMI

WEST COAST ROLL** spicy tuna, yellowtail avocado, jalapeno, cilantro, tobiko, crunch, sweet soy 14.95

EAST COAST ROLL crab, asparagus, corn sauce, old bay, furikake, tobiko 14.95

SPICY TUNA ROLL** sriracha aioli, togarashi, cucumber, scallions, crunch 9.95 gf

RAINBOW ROLL** crab & cucumber inside, topped with salmon, tuna, yellowtail & avocado 14.95 gf

CRUNCHY ROLL shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds 12.95

SURF & TURF ROLL** lobster, filet, cucumber, smoked soy butter 22.95

VEGGIE ROLL fried cabbage, avocado, carrot, enoki, cilantro inside, panang curry, pickled cabbage, peanuts 8.95 n, v

VOLCANO SALMON TARTARE** torched salmon with spicy aioli, tobiko, micro wasabi, fried rice paper 12.95

YELLOWTAIL CRUDO** marinated tomatoes, tomato ponzo, pickled peppers, herb salad 15.95

TUNA SASHIMI** nuac chom, turmeric oil, grapefruit, watermelon radish 15.95 gf

SANDWICHES (choice of fries or salad / truffle fries +2)

ANGUS BURGER* burger house style, white cheddar, onion, lettuce, tomato, brioche bun 14.95

WCP ANGUS BURGER* burger house style, arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar, brioche bun 16.95

MAINE LOBSTER ROLL served chilled with tarragon aioli & spring mix OR warm with drawn butter, split top roll 28.95

FRIED GROPER pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli, brioche bun 16.95



SOUPS & SALADS

- CRAB CORN & MISO SOUP** east coast meets west coast, corn, miso, cream, crab 6.95 / 8.95 gf
MIXED GREENS SALAD heirloom radish, carrots, red onions, lemon rosemary vinaigrette 8.95 gf, v
CAESAR SALAD house dressing, brown butter crumb, parmesan sesame crisp, balsamic reduction 10.95
BURRATA & ARUGULA SALAD shaved pickled peach, grape tomato, rolled oats, yuzu maple vinaigrette 14.95 gf, n
LITTLE GEM "WEDGE" charred leek buttermilk dressing, blue cheese, roasted tomatoes, crispy prosciutto 12.95 gf

MAINS

- FISH TACOS** fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 20.95
CIOPPINO clams, mussels, shrimp, fish, fennel tomato broth, toasted bread 25.95
WCP SHRIMP & GRITS rice grits, bok choy, roasted tomatoes, smoked soy butter 25.95
SCALLOPS* pickled peaches, corn puree, grilled squash, malibu carrots, sugar snaps 36.95 gf
GRILLED MAHI black rice, sugar snap peas, cabbage three ways, peanuts, cilantro / thai basil, panang curry sauce 26.95
SEARED SALMON* shaved brussels sprouts, apples, candied walnuts, fresh dill, beet puree, pickled mustard seed 26.95 gf, n
ROASTED ROCKFISH bay leaf polenta, asparagus, arugula, prosciutto, dates, parmesan, lemon 29.95 gf
CRAB CAKE sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion 34.95
WHOLE BRANZINO stuffed with citrus and herbs, lemon butter and choice of 2 sides MKT gf
POKE BOWL** sushi rice, tuna, crab, cucumber, jalapeno, scallion, fried wonton, unagi sauce, wasabi aioli 20.95
CURRY BOWL black rice, snap peas, sweet potato, bell pepper, red onion, fried cabbage, peanuts, cilantro, thai basil 15.95 v

FROM THE GRILL

- 6^{oz} FILET*** with aligot potatoes, asparagus, red wine rosemary demi glace 32.95 gf
8^{oz} STEAK FRITES* hanger steak, house cut fries, grilled gem salad, leek buttermilk & blue cheese 29.95
14^{oz} COFFEE RUBBED BONE IN STRIP* roasted sweet potato, blistered peppers, onions, chimichurri 38.95 gf
16^{oz} RIBEYE AU POIVRE* roasted potatoes, grilled squash, malibu carrots, sugar snaps, cognac cream 42.95 gf
14^{oz} DOUBLE CUT PORK CHOP crispy rice cake, bok choy, kimchi, smoked soy butter 32.95
SURF & TURF* grilled fillet and butter poached lobster tail, aligot potatoes, asparagus, truffle butter 55.95 gf

SIMPLY PREPARED (no substitutions) gf

- ROCKFISH** 29.95, **SALMON*** 26.95, **MAHI** 26.95, **SHRIMP** 25.95, **LOBSTER TAIL** 29.95
served over mixed greens or with roasted potatoes & broccolini

ADD ONS & SIDES

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| JUMBO LUMP CRAB MEAT 10.95 gf | SAUTÉED MUSHROOMS 6.95 gf | BROCCOLINI 6.95 gf |
| CRAB CAKE 14.95 | ALIGOT POTATOES 6.95 gf | BRUSSELS SPROUTS 6.95 gf |
| LOBSTER TAIL 22.95 gf | SWEET POTATOES 6.95 gf | BOK CHOY 6.95 gf |
| JUMBO SHRIMP 9.95 gf | ROASTED POTATOES 6.95 gf | ASPARAGUS 6.95 gf |

v - vegan / vo - vegan optional / gf - gluten free / gfo - gluten free optional / n - contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

* These items may be served raw or undercooked to customer preference. **These items are served raw.