

Fresh Seafood

WARM GARLIC BREAD	8
STARTERS.....	
SOUP OF THE DAY	9
CAESAR romaine, pecorino, anchovy, grilled crouton	10
SIMPLE GREENS caraway vinaigrette, manchego, cracker	9
ARUGULA SQUASH SALAD ricotta cheese, roasted squash, bagna cauda vinaigrette, crouton, fried pecan	13
WARM SPINACH SALAD Benton's bacon, goat cheese, shiitake mushroom	14
CALAMARI pickled vegetables, mustard sauce	16
HUMMUS AND CRACKERS lamb ragu, crispy chickpeas, yogurt, crackers	15
SHRIMP AND OCTOPUS CEVICHE avocado, lime, radish, jalapeno, lime chips	15
DIY SALMON LETTUCE WRAPS * avocado mousse, miso, pickled ginger, apple, sesame, and chillis	14
CRAB CAKE melon, pepper jelly, Old Bay aioli	17
BEEF TARTAR * miso mustard, shallots, cured egg, caper, house chips	16

To support a livable wage for all of our staff, we add a 3% service charge to each check. This service charge is not intended to replace gratuity.

FRESH CHILLED SEAFOOD	
OYSTERS ON THE HALF* <i>Chef selection changes daily</i> orders of 3, 6 or 12	3.5EA
ENTREES.....	
SCALLOPS parsnip & lavender risotto, tarragon oil, pickled daikon	39
SEABASS fregula pasta, confit tomato & fennel, hummus, chermoula, pine nut	34
NORWEGIAN SALMON * gf bacon, tarragon potatoes, poached asparagus, preserved stawberry	29
SHRIMP AND GRITS grilled shrimp, saffron broth, bacon, poached egg	26
DUCK mashed potataos, pan seared breast, confit leg, lambic braised cabbage	39
BEER CAN CHICKEN gf whole young hen, dirty rice, hot sauce	38
LOBSTER PAELLA roasted lobster, roasted peppers, lobster chorizo, mussels, pea conserva, xo oil	42
RATATOUILLE gf, v white beans, marinated artichoke, almonds	19
BRAISED SHORT RIB creamy polenta, mushroom conserva, cipollini onions, baby carrots, bacon	36
SEAFOOD CARBONARA linguine, king crab, uni butter, chives	32
MEAT AND POTATOES.....	
<i>Reviere Farm Beef gf</i> served with mashed potato, seasonal vegetables & bercy butter	
8 OZ HANGER	34
6 OZ FILET	44
10 OZ NEW YORK STRIP	42
16 OZ RIBEYE	56
SIDES	
ROASTED BEETS gf citrus, honey, beet molasses, avocado, blue cheese	10
BRUSSEL SPROUT COLESLAW candied walnuts, pecorino, bacon	10
GREEN BEANS gf bacon jam	10
MASHED POTATOES gf bercy butter	10
FRENCH FRIES	10

Join us every Monday night
..... ALL YOU CAN EAT
NORTH AMERICAN CRAB
 SO MUCH CRAB, YOU'LL BEG FOR MERCY!

* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MERCY.



BEER

TAP

- BULL FALLS, NUT BROWN 6.3% Wisconsin 7
- NEBUCHADNEZZAR DOUBLE IPA 8.5% Sweden 8
- LAGUNITAS IPA 6.2% St. Paul 7
- TIN WHISKERS WHEAT ALE 5.4% St. Paul 7
- PIPE WORKS, 'LIZARD KING' PALE ALE 6.0% Chicago 7
- TWO TOWNS, "OUTCIDER, UNFILTERED" 5.0% Oregon 7
- FULTON 'PROPER PORTER' 6.4% Minneapolis 7
- SIX POINT, "THE CRISP" PILSNER 5.4% Brooklyn 6

BOTTLES

- STELLA ARTOIS, EURO PALE ALE 7
- SUMMIT, EPA 7
- CORONA, PALE LAGER 7
- BUDWEISER, LAGER 6
- BUD LIGHT, LAGER 6
- COORS LIGHT, LAGER 6
- HEINEKEN, LAGER 6
- SAM ADAMS LAGER 6
- GUINNESS, DRY STOUT 5
- SURLY IPA "FURIOUS" 7
- ST. PAULI GIRL N.A. 5
- SIX POINT SWEET ACTION 6
- STRONGBOW, CIDER 5

COCKTAILS

MARGARITA

Sauza Reposado, Tattersall bitter orange, lime,
house made Agave, Dashfire lime bitters
UPGRADE TO DON JULIO REPOSADO

OLD FASHIONED

Jim Beam Rye, Knob Creek, Demerara,
Dashfire cinnamon bitters, Dashfire clove bitters

DAIQUIRI

Bacardi 4 year Anejo, nutmeg infused raw sugar cane,
Bittercube Jamaican #1 bitters, lime

BEE'S KNEES

Sundog Gin, lemon, roasted garlic & honey syrup,
Dashfire spiced apple bitters

NEGRONI

Sipsmith Gin, Cocchi di Torino, Campari

MANHATTAN

Makers Mark, Carpano Antica

LEMON DROP MARTINI

Absolut, simple syrup, lemon,
Dashfire bourbon orange

FOR THE TABLE

PORRON Serves 2-4 16
Bartender's choice, try not to spill

WINE BY THE GLASS

WHITE

- 12 DA LUCA Prosecco Sicily, Italy NV 11
- MUMM NAPA Brut Prestige Napa Valley, CA NV 13
- 14 CAROUSEL CLASSIQUE Brut Rose Loire Valley, France NV 9
- TORMARESCA "CALAFURIA" Rose Apulia, Italy 2017 12
- 13 MONTEVINA Pinot Grigio California 2016 9
- ERATH Pinot Blanc Oregon 2016 9
- CSM 'HORSE HEAVEN' Sauvignon Blanc Washington 2016 12
- VILLA MARIA Sauvignon Blanc New Zealand 2017 11
- 13 MULDERBOSCH Chenin Blanc South Africa 2016 11
- LOUIS JADOT 'MACON VILLAGES' Chardonnay France 2016 10
- LANDMARK 'OVERLOOK' Chardonnay Sonoma County, CA 2016 14

RED

- TOAD HALLOW Pinot Noir, Monterey, CA 10
- BANSHEE Pinot Noir Sonoma County 14
- 14 IRREVERENT Red Blend Spain 9
- BAROSSA VALLEY GSM Blend Australia 9
- BRADY Petite Syrah Paso Robles, CA 13
- 13 FOUR VIRTUES Bourbon Barrel Zinfandel Lodi, CA 11
- COLOME Malbec Autentico, Arentina 9
- NOBLE VINES 337 Cabernet Sauvignon Lodi, CA 10
- 12 MERF Cabernet Sauvignon Columbia Valley, WA 12
- SIENA Sangiovese-Cabernet Sonoma, CA 15
- JUSTIN Cabernet Sauvignon Paso Robles, CA 16



OUR COCKTAIL LOUNGE LOCATED DOWNSTAIRS