

## APPETIZERS

- Oysters Rockefeller** .....\$12  
Traditional rockefeller style
- Clams Casino** ..... \$11  
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$12
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp** .....\$11  
Crispy gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp** ..... \$12  
Mango pico de gallo, sambal mango gelee
- Fried Calamari**.....\$12  
Tossed with parmesan, herbs and garlic
- Steamed Clams**..... \$13
- Tuna Tartare\*** ..... \$12  
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops** .....\$15  
Raspberry chipotle compote
- Crab Cake** ..... \$13  
Roasted spring onion aioli & crispy shallots
- Grilled Octopus** ..... \$15  
Green goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers
- 1/4 lb Chilled Lobster Roll**..... \$20
- 1/4 lb Chilled Crab Roll**..... \$15
- Burrata & Jam**.....\$9  
Warm burrata, peach jam, spiced almonds, toasted crostini
- Crab Stuffed Mushrooms**.....\$12
- Prince Edward Island Mussels**...\$11  
Fra Diablo sauce



## RAW BAR

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

- 1/2 Dozen Clams\*** ..... \$8
- Dozen Clams\*** .....\$13
- 1/2 Dozen Oysters\*** ..... \$14
- Dozen Oysters\*** ..... \$24

### Build Your Seafood Tower

Pick 5 or more items

- 6 Oysters\*** .....\$12
- 6 Clams\*** .....\$6
- 6 Cocktail Shrimp** .....\$12
- 1/4 Colossal Crab Cocktail** .....\$12
- Tuna Tartare\*** .....\$10
- 1/2LB Alaskan King Crab** .....\$22
- 1/2LB South African Lobster Tails** .....\$22
- 1LB Mussels** .....\$11

## SOUPS

- New England Clam Chowder**.....\$8
- Crab Bisque** .....\$9

## SALADS

Add Grilled chicken \$8, Grilled salmon \$10  
Broiled crab cake \$12 Grilled shrimp \$8

- House Salad** ..... \$8
- Caesar Salad** .....\$10
- Winter Green Salad**.....\$11  
Red and green endive, frisee, mixed greens, candied apples, dried cranberries, goat cheese, smoked pear and apple vinaigrette

- Blue Cheese Wedge**.....\$11  
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

## TODAY'S DESSERTS -\$8

### Pumpkin Cheesecake

Graham cracker crust, pumpkin cream cheese filling

### Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream cheese frosting 2x Winner Best of Philadelphia

### Classic Crème Brûlée

Traditional vanilla bean custard underneath brittle caramelized sugar (GF)

### Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a crunchy corn chex crust with a thick ganache top (GF)

### Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice cream and a brown butter caramel sauce

## HANDHELDS

All served with french fries & coleslaw

Crab bisque smothered fries for an additional \$3

### Fried Chicken Sandwich.....\$14

Fried chicken breast, honey aioli, fried brussel sprouts

### Bang Bang Shrimp Tacos.....\$14

3 flour tortillas, classic bang bang shrimp, zesty red cabbage slaw & lime cilantro sauce

### Pork Belly BLT.....\$15

Thinly sliced pork belly, arugula, sliced tomatoes, house made smoked mozzarella, pesto aioli

### Walnut Street Burger.....\$16

Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, crispy shallots & a fried egg

### Crab Cake Sandwich .....\$15

Maryland style crab cake, citrus aioli, spring mix

### Shrimp Po Boy.....\$14

Fried shrimp, sliced tomato, arugula, chipotle aioli

### Scallop Roll .....\$15

Toasted bun, stuffed with a quarter pound of chilled scallops

### Shrimp Roll .....\$14

Toasted bun, stuffed with a quarter pound of chilled shrimp

### Crab Roll .....\$15

Toasted bun, stuffed with a quarter pound of chilled crab

### Lobster Roll.....\$20

Toasted bun, stuffed with a quarter pound of chilled lobster

### Salmon Burger.....\$14

Salmon, caper olive oil, fresh herbs, balsamic marinated tomatoes, creamy cucumber & dill spread, arugula

## MARTINIS

### Blood Orange \$10

Citrus vodka, blood orange vodka, fresh blood orange

### White Peach \$10

Peach vodka, triple sec, lime, white cranberry

### Espresso \$11

Vanilla vodka, kahlua, espresso

### Red Moon Manhattan \$12

Makers Mark, sweet vermouth, pinot noir float, bitters

### Green Tea Martini \$11

Jameson, Peach schnapps, house honey syrup, sour

### Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

### The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

## COCKTAILS

### House Recipe Sangria \$9

Choice of Red, White, or Spiced Apple

### Mango Mojito \$10

Mango rum, fresh mango, lime, mint, simple

### Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

### Vanilla Pear Mule \$9

Vanilla vodka, pear vodka, lime, ginger beer

### Crown Apple Mule \$10

Crown Apple, lime, ginger beer

### Hendricks Cucumber Gimlet \$10

Hendricks gin, muddled cucumber, fresh lime, soda

### Sunset Margarita \$11

1800 Silver, Cointreau, sour, Gran Marnier float, salt

### Orange Cream Crush \$10

Pinnacle whipped vodka, orange vodka, fresh oj

## WINE POURS

### -REDS-

#### PINOT NOIR

PROVERB-CA  
BRIDLEWOOD-CA  
ERATH-OR

#### CABERNET

PROVERB-CA  
SHOOTING STAR-LAKE COUNTY  
DAOU-PASO ROBLES

#### OTHER REDS

PROVERB MERLOT-CA  
APOTHIC RED BLEND-CA  
ALAMOS MALBEC-ARGENTINA  
NOBLE VINES MERLOT-LODI

### -WHITES-

#### PINOT GRIGIO

PROVERB-CA  
FERRARI CARANO-SONOMA  
VOGA-ITALY

#### CHARDONNAY

PROVERB-CA  
WILLIAM HILL-CA  
LAGUNA RANCH-RRV  
BUTTER-CA

#### SAUVIGON BLANC

PROVERB-CA  
JOEL GOTT-CA  
KIM CRAWFORD-NZ

#### OTHER WHITES

PROVERB ROSE-CA  
EVOLUTION RIESLING-CV  
FLEUR DE MER ROSE-FRANCE PIO  
CESARE MOSCOTO-ITALY PIO  
PROCECCO-ITALY

## BEER OFFERINGS

### DRAFT BEER-\$4

MILLER LITE  
YUENGLING

### DRAFT BEER-\$7

FUNK-ROTATING TAP  
TROEGS-ROTATING TAP  
BLANCHE DE BRUXELLES  
STELLA ARTOIS  
PERONI  
SIERRA NEVADA PALE ALE  
BELLS TWO HEARTED IPA  
VICTORY-ROTATING TAP  
GOOSE ISLAND IPA  
GUINNESS  
SOUTHERN TIER PUMPKING

### BY THE BOTTLE-\$5

HEINEKEN  
MICHELOB ULTRA  
HEINEKEN N/A  
COORS LIGHT  
ANGRY ORCHARD  
CORONA  
BUD LIGHT  
TRULY HARD SELTZER

## ~ LOBSTER TAILS ~

### South African Lobster Tails

Two 5oz Tails.....\$36

Surf & Surf .....\$41

One broiled jumbo crab cake w/ two 5 oz. south african lobster tails

Seafood Fest.....\$54

Two south african Lobster tails, 1/2 lb. alaskan king crab, dozen steamed clams

## ~ FROM THE TURF ~

6 oz Filet\* .....\$34

8 oz Filet\* .....\$39

12 oz Strip\* .....\$29

20 oz Ribeye\* .....\$45

### Entrée Additions:

Sautéed Mushrooms or Onions.....\$3

Add 2 Seared U/10 Scallops .....\$9

Add 3oz Colossal Crabmeat.....\$9

Add 5 oz Lobster Tail.....\$10

Add 6 oz Crab Cake.....\$17

Add 2-5 oz Lobster Tails.....\$22

Add 1/2 lb King Crab.....\$22

Add Grilled Shrimp.....\$7

## ~ HOUSE SPECIALTIES ~

House Specialty Crabcake.....\$26  
All crab, no filler

Lump Crab.....\$26  
Served warm with brown butter

Crab Rolls.....\$27  
2 Toasted buns, each stuffed with a quarter pound of chilled crab, served with french fries

Lobster Rolls.....\$37  
2 Toasted buns, each stuffed with a quarter pound of chilled lobster, served with french fries

Broiled Seafood Combo #1.....\$29  
Lump crab, haddock, shrimp, scallops and stuffed mushroom

Broiled Seafood Combo #2.....\$36  
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom

Fried Seafood Combination .....\$29  
Crabcake, shrimp, scallops and fillet of haddock

1.5 lb Alaskan King Crab legs.....\$52  
Legs, knuckles and claws

Paella.....\$33  
Lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

## ~ PASTAS ~

Seafood Fra Diablo.....\$29  
Shrimp, scallops, mussels, calamari and clams sautéed in a spicy red sauce over linguini

Seafood Bolognese.....\$30  
Colossal lump crab, shrimp, scallops, parmesan crisp, linguini

Colossal Crab Pasta.....\$28  
Colossal lump crab, white wine garlic, spinach, tomatoes, linguini

Shrimp Scampi.....\$26

Chicken Francese.....\$26