

Lunch Menu



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**.....\$14
Raspberry chipotle compote
- Crab Cake** \$13
Roasted spring onion aioli & crispy shallots
- Grilled Octopus**..... \$15
Green goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers
- 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

- Brown Rice Seared Salmon**..... \$16
Toasted walnuts, red onion, peas, spinach, spring onion & mint tossed w/ a light lemon dressing.
- Blackened Chicken Caesar**.....\$15
Grilled chicken breast, shaved Parmesan, croutons, our house Caesar dressing
- Crab Salad**.....\$16
Lump crab, avocado, jalapenos, red onion, lime. Served in a tomato cup w/ fried won-tons
- Bleu Cheese Steak Wedge**..... \$16
Baby iceberg, fresh bleu cheese, bacon, cherry tomato, frizzled onions topped w/ a marinated 6oz sliced sirloin

ENTREES

All served with coleslaw, house pickled medley, french fries

- House Specialty Crabcake**.....\$26
- Lump Crab**.....\$26
- Broiled Seafood Combo #2**.....\$36
- 6 oz Filet*** \$34
- Two 5oz Tails**\$36

HANDHELDS

All served with coleslaw, house pickled medley, french fries

- Crab Cake Sandwich**\$15
Maryland style crab cake, citrus aioli, spring mix
- Bang Bang Shrimp Tacos**.....\$14
Flour tortillas, classic bang bang shrimp, zesty red cabbage, fresh cilantro avocado lime aioli
- Tuna Poke Wrap**.....\$15
Lettuce wrapped tuna tartare, anheim peppers, seaweed salad, cilantro, avocado cream
- Walnut Street Burger**.....\$16
Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, fried egg
- Blackened Chicken Sandwich**.....\$14
Avocado, smoked gouda, bacon jam
- Poy Boy**.....\$14
Fried Shrimp or Oysters, sliced tomato, arugula, chipotle, aioli
- Crab Roll**\$15
Toasted bun, stuffed with 1/4 pound of lump crab
- Fish Tacos**.....\$14
Cajun dusted mahi-mahi, red onion, fresh cilantro avocado lime aioli.
- Cuban Sandwich**.....\$15
Shredded pork, sliced Ham, swiss, mustard, pickles served on pressed sobado
- Fish & Chips**.....\$15
Beer battered cod, fried potato wedge, malt vinegar

Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item

"An 18% gratuity will be added for parties of 5 or more"

MARTINIS

Blood Orange \$11

Citrus vodka, blood orange vodka, fresh blood orange, white can

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Bloodytini \$12

Kettle one, house bloody mix, cointreau, lemon

The Mar-Tea-Ni \$11

Gin, earl grey, honey, lemon.

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 Peach Sweet Tea

Mojito - Blackberry or Mango \$10

Rum, lime, mint, simple

Gus's Old Fashioned \$13

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

Very Cherry Mule \$9

Cherry vodka, lime, ginger beer, luxardo cherries.

Honey "B" Tea \$11

Jim beam honey, mint, lemonade, fresh tea

Tito's Cucumber Gimlet \$10

Tito's Vodka, muddled cucumber, fresh lime, soda

Strawberry Jalapeno Margarita \$11

Jalapeno infused tequila, fresh jalapeno & strawberry, cointreau, sour, chili salt rim

Lavender Collins \$9

Lavender infused gin, lemon, simple, soda

Makers Mule - \$11.00

Makers mark bourbon, lime, ginger beer

WINE POURS

-REDS-

PINOT NOIR

PROVERB-CA 8
BROWNSTONE-CA 10
ERATH - WILLAMETTE VALLEY 13

CABERNET

PROVERB - CA 8
SHOOTINGSTAR - CA 11
DAOU-PASO ROBLES 13

MERLOT

PROVERB MERLOT-CA 8
HYATT VINYARDS-WA 11

OTHER REDS

APOTHIC RED BLEND-CA 9
ALAMOS MALBEC-ARGENTINA 11

-WHITES-

PINOT GRIGIO

PROVERB - CA 8
ALTO VENTO-ITALY 10
JOSH CELLARS -CA 12

CHARDONNAY

PROVERB-CA 8
WILLIAM HILL - CA 10
BUTTER-CA 13

SAUVIGNON BLANC

PROVERB-CA 8
JOEL GOTT-CA 11
KIM CRAWFORD - NZ 13

OTHER WHITES

PROVERB ROSE-CA 8
FLEUR DE MER ROSE - FRANCE 11
Blue MOON RIESLING 9
PIO CESARE MOSCOTO - ITALY 11
ELMO PROSECCO - ITALY 10

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BEER OFFERINGS

DRAFT BEER-\$4

MILLERLITE
YUENGLING

DRAFT BEER-\$7

FUNK - ROTATING TAP
TROEGS-ROTATING TAP
BLANCHE DE BRUXELLES
STELLA ARTOIS
PERONI
GUINNESS
VICTORY-ROTATING TAP

BY THE BOTTLE-\$5

HEINEKEN
MICHELOB ULTRA
HEINEKEN N/A
COORS LIGHT
ANGRY ORCHARD
CORONA
BUDLIGHT

OYSTER SHOOTERS

Classic - \$9

Titos, oyster, cocktail sauce,
Tabasco, lemon

Smokey Shooter - \$9

Mezcal, lime, chili salt rim

TODAY'S DESSERTS -\$8

New York Style Cheesecake

Graham cracker crust, cream cheese filling

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)

Blueberry Carrot Cake

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

Brown Butter Upside Down Cake

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

After Dinner Drinks

Espresso Martini- \$11

Vanilla Vodka, Kahula, Espresso

Chocolate Martini - \$11

Vanilla Vodka, Godiva Chocolate
Liqueur

The Perfect Ending - \$12

Baily's, kahula, amaretto, up or on the
rocks

BRUNCH WITH US!

**Saturdays &
Sundays**

10am - 2:00pm

