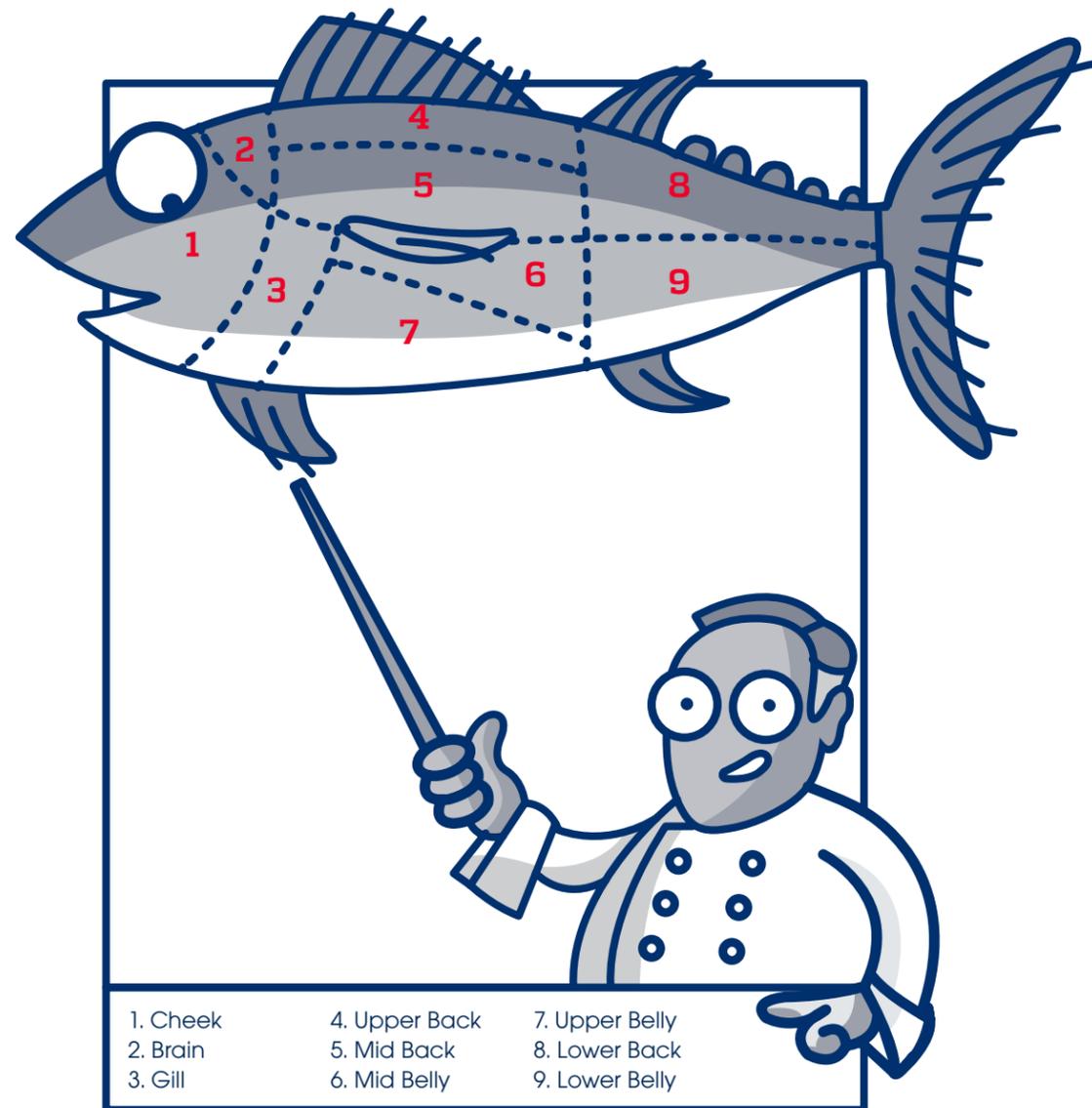


## FISH 101 BY JOSÉ ANDRÉS



## BITES

### Tuna Pillows 17

*Patio only, 2-5 PM*  
tuna sashimi, spicy tuna, air bread

### On the Half-shell ½ Dozen\* 19 / Dozen\* 36

*Patio only, 2-5 PM*

### Salmon Cones

*Patio only, 2-5 PM*

### Fish Taco 6

grilled blue catfish, hot sauce slaw, pickled tomatillos

### Octopus 23

romesco, macadamia nuts brittle

### Prawns 19

chili butter, lemon

### Endives 12

honey soaked citrus segments, charred lemon vinaigrette

### Corn on the cob 7

old bay aioli, corn nuts

## SEAFOOD BAR

A celebration of American shores

### Stone Crab \*Market Price

*Florida*  
dijonnaise sauce

### Shrimp Cocktail 21

*Louisiana*  
cocktail sauce, tomato, California avocado

### Abalone\* 30

*Ask your server for availability*  
*California*  
soy-lemon pepper dressing

### King Crab 28

*Alaska*  
bourbon golf sauce

### Live Sea Scallop\* 18

*Ask your server for availability*  
holy trinity, radish, apple cider vinegar

### Live Sea Urchin\* 22

*Ask your server for availability*  
lemon-soy

### Shrimp and Grapefruit Cocktail 19

grapefruit dressing, mustard seeds, fresh grapefruit

### ½ Chilled Lobster 26

bourbon golf sauce

### Salmon Semi-Crudo 19

citrus dressing, orange, crispy garlic

### Tuna Tartar\* 26

Parker House rolls, egg yolk, mustard sauce, anchovies, potato chips

### Seafood Tower\* 120

oysters, clams, king crab, shrimp cocktail, lobster

## OYSTERS & MORE OYSTERS

Five oysters per order

### Imperial Maryland 29

*Lucky Shuck, Maryland*  
baked oysters topped with crab meat and Old Bay

### BBQ 21

*Lucky Shuck, Maryland*  
grilled, barbecue sauce

### Grilled 19

*Lucky Shuck, Maryland*  
butter, mace, sea salt

### Smoked Oyster\* 21

*Huckleberry, Maryland*  
cold smoked, apple mignonette

## OUR "BREAD & BUTTER"

**Hush Puppies 9**  
corn bread fritters, honey butter  
with trout roe **16**

**José's Cheddar Biscuits 4**  
*first basket is on us*

## NOW THAT YOU ARE HERE...START FISHING!

**Vermicelli Mac 'n' Cheese 12**  
with king crab **28**  
with lobster **32**

**Fried Oysters 21**  
*Harris Oysters, Virginia*  
old bay alioli

**Seared Fresh Squid 14**  
*Rhode Island*  
spicy tomato sauce

**Roasted Middle Neck Clams 18**  
garlic, parsley

**Seared Scallops 21**  
smoked pea purée,  
pickled carrots

**Cod Fritters 14**  
salt cod, honey aioli

**Shrimp 'n' Grits 17**  
*Byrd Mill Stone Ground grits*  
bell peppers, ham hock,  
cajun spice

**Sautéed Mussels 17**  
*Cape Cod, Massachusetts*  
garlic, celery, butter sauce

**Maryland Crab Cake 19 / 36**  
*Eastern Shore*  
vegetable coleslaw, mustard  
seed, ranch dressing

## SOUPS

**New England Clam Chowder 16**  
Johnston County Reserve Ham,  
potato, celery, onion

**Chilled Corn Soup 14**  
chili oil, grilled corn

**Lobster Bisque 16**  
lemon yogurt

## SALADS

**Cobb Salad 17**  
bacon, avocado, tomato,  
buttermilk blue cheese,  
romaine lettuce, soft center  
boiled egg, scallion  
with jumbo king crab **24**

**Beet Salad 13**  
*Earth & Eats Farm, Pennsylvania*  
coffee crumble, goat cheese,  
lemon dressing

**Kale Salad 13**  
*Earth & Eats Farm, Pennsylvania*  
roasted kale, pickled carrot,  
pumpkin seeds

\*Consuming raw or undercooked meats, seafood and shellfish may increase your risk of foodborne illness.

## MAINE LOBSTER

**Grilled, whole 50**  
butter sauce

**Lobster Jambalaya 64**  
*Serves 2-4*  
lobster, Carolina gold rice,  
chicken, andouille pork sausage

**José's Lobster Roll 25**  
butter warmed lobster, celery,  
mayonnaise espuma

## FOR THE TABLE

**Whole Rainbow Trout 28**  
*Clear Springs, Idaho*  
whole grilled

**7oz Grilled Rockfish 29**  
German potato salad, bacon  
dressing

**Mushroom Jambalaya 26**  
mushrooms, okra, cajun spice

**20oz Ribeye\* 72**  
*Roseda Farms, Maryland*  
delmonico potatoes

**Lobster 95**  
*Patio only, 2-5 PM*  
corn, potatoes, mussels,  
andouille

**Shrimp 1lb\* 40 / 2lb\* 78**  
*Patio only, 2-5 PM*  
corn, potatoes, andouille

**14oz Salmon Steak\* 44**  
dry rubbed, lemon caper  
sauce

**Whole Roasted Snapper 48**  
herb butter

**Steamed Crabs**  
**½ Dozen\* / Dozen\***  
*Market Price, Patio only, 2-5 PM*  
cocktail sauce, drawn butter,  
hot sauce

## MEATS

**Lamb with Oysters 32**  
*Shenandoah Valley*  
braised lamb neck, fried oysters,  
crispy potato, oyster catsup

**Sweet Tea Chicken 24**  
grilled breast, crispy thigh,  
smoked pea, chicken glaze

**6oz Grilled Skirt Steak\* 21**  
rosemary mustard

## VEGETABLES & POTATOES

**Roasted Asparagus 12**  
asparagus romesco,  
charred lemon dressing

**Mushrooms 14**  
goat cheese, green onion, honey

**Home Style Mashed 10**  
skin on red potatoes,  
cream, butter

**Delmonico Potatoes 10**  
butter, cream, cheese,  
bread crumbs

**Roasted Green Beans 12**  
bacon-balsamic dressing

**Crispy Brussels Sprouts 12**  
sherry vinaigrette, dried  
cranberries, grapes

**Roasted Cauliflower 12**  
lemon cauliflower purée,  
pickled cauliflower

**German Potato Salad 9**  
mustard vinaigrette

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