**Ocean Harvest**

**Cuisine Type: Sustainable Seafood**

**RAW BAR**

* Oyster Selection with mignonette and lemon (half dozen) - $18
* Yellowfin Tuna Crudo with avocado, ponzu, and crispy shallots - $16
* Scallop Ceviche with citrus, jalapeño, and coconut milk - $14

**STARTERS**

* Charred Octopus with romesco sauce and pickled fennel - $17
* Crab Stuffed Mushrooms with herb breadcrumbs - $15
* Lobster Bisque with cognac crème fraîche - $12

**MAINS**

* Pan-Seared Diver Scallops with cauliflower purée and brown butter - $32
* Whole Grilled Branzino with Mediterranean herbs and lemon - $36
* Seafood Paella with saffron rice, mussels, clams, and prawns - $29
* Maine Lobster Roll with drawn butter and hand-cut fries - $26
* Catch of the Day with seasonal preparation - Market Price

**SIDES**

* Truffle Parmesan Fries - $8
* Grilled Asparagus with lemon zest - $9
* Heirloom Tomato and Burrata Salad - $12

**DESSERTS**

* Key Lime Pie with toasted meringue - $9
* Dark Chocolate Pot de Crème - $8
* Seasonal Fruit Cobbler with vanilla bean ice cream - $10