



LOCALLY SPEARED FISH

*Hand selected by our expert spear fisherman.
Available most nights weather permitting.*

SPECIES

LOCATION

DIVER

Market Price

STEAKS *and* CHOPS

PRIME BONE-IN RIBEYE 22 oz - 55

CENTER CUT FILET 8 oz - 43

PRIME SIRLOIN 12 oz - 39

PRIME NY STRIP 16 oz - 51

PRIME BONE IN FILET 12-14 oz - 57

COLORADO LAMB CHOPS 16 oz - 48

TOMAHAWK 32 oz - 120

ENHANCEMENTS

SCALLOPS - 16 **LOBSTER TAIL** - 35 **JUMBO SHRIMP** - 19 **KING CRAB LEGS** - 25 **OSCAR STYLE** - 14

CHEF'S SPECIALS

PAELLA DEL MAR *Shrimp, Mussels, Clams, Calamari, Lobster Broth, Bomba Rice* 48

PRIME SIRLOIN OSCAR *Lump Crab Meat, Grilled Asparagus, Hollandaise* 52

STEAK AU POIVRE *8 oz Filet, Classic Peppercorn Sauce, Haricots Verts, Shoe String Potatoes* 49

PAN ROASTED CHICKEN AU JUS *Yukon Gold Mashed Potatoes, Haricots Verts* 28

SEARED SALMON *Farro, Kale, Cucumber Succotash, Beurre Blanc* 35

SOUTH AFRICAN TWIN TAILS *Broccolini, Brown Butter, Lemon* 69

JWB SURF & TURF *8 oz Filet, Broiled Lobster Tail, Fingerling Potatoes* 67

RED KING CRAB LEGS *Fingerling Potatoes, Coleslaw, Brown Butter* 62

TABLE SIDES

LOBSTER HASH BROWN 18

CHEF'S PASTA CREATION 13

FARRO KALE SUCCOTASH 10

YUKON MASHED POTATOES 10

CRISPY BRUSSELS SPROUTS 12

AU GRATIN POTATOES 12

SAUTÉED SPINACH 10

SHOE STRING POTATOES 10

CLASSIC CREAMED SPINACH 12

MAC N' CHEESE 10

SAUTÉED BROCCOLINI 10

GRILLED ASPARAGUS 12

STARTERS

SAUTÉED MUSSELS	<i>Choose From; Coconut Curry Broth, Lemongrass, Thai Basil, Red Chili 16 White Wine, Shallots, Garlic, Fresh Herbs, Lemon 16</i>
RHODE ISLAND CALAMARI	<i>Flash Fried, Peppadews, Lemon Aioli, Romesco Sauce 16</i>
STEAMED CLAMS	<i>Lemon Butter, Garlic, Sourdough Croutons 16</i>
JALAPEÑO DEVIL EGGS	<i>Jalapeño, Dijon, Mayonnaise, Pickled Mustard Seeds 12</i>
STEAK TARTARE	<i>Capers, Microgreens, Horseradish, Crème Fraîche, Crostini 17</i>
FRIED OYSTERS	<i>Choose From; Creamed Spinach, Citrus Aioli, Tabasco Splash 18 Buffalo Sauce, Blue Cheese Crema 18</i>
CRAB CAKES	<i>Signature Crab Cakes, Coleslaw 19</i>
CLASSIC SHRIMP COCKTAIL	<i>Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon 19</i>

FROM the RAW BAR

OYSTERS ON THE HALF SHELL	<i>1/2 Dozen, Mignonette, Cocktail Sauce, Lemon, Horseradish MKT</i>
TIRADITO	<i>Sashimi, Choclo, Cancha, Hon-Dashi, Cilantro, Aji Amarillo Crema 15</i>
RED KING CRAB LEGS	<i>Brown Butter, Sriracha Aioli, Lemon 36</i>
PARADISE CEVICHE	<i>Fresh Local Catch, Cilantro, Lime, Aji Limo, Corn 14</i>
SEAFOOD PLATTER	<i>Oysters, Red King Crab, Shrimp, Ceviche 58</i>
SEAFOOD TOWER	<i>Oysters, Clams, Red King Crab, Shrimp, Ceviche, Lobster 98</i>

SOUP and SALADS

FRENCH ONION SOUP	<i>Caramelized Onions, Earthy Broth, Gruyere 12</i>
LOBSTER BISQUE	<i>Fresh Maine Lobster, Herbs, Crème Fraîche 14</i>
BURRATINA SALAD	<i>Arugula, Frisee, Tomato, Prosciutto 14</i>
GOAT CHEESE & BEET SALAD	<i>Roasted Beets, Goat Cheese, Arugula, Quinoa, Almonds 12</i>
HOUSE SALAD	<i>Chopped Mixed Greens, Asparagus, Brussels Sprouts, Red Onion, Cashew Vinaigrette 11</i>
LITTLE GEM WEDGE SALAD	<i>Little Gem Lettuce, Danish Bleu, Grape Tomatoes, Bacon, Quail Eggs 12</i>
CAESAR SALAD	<i>Romaine Hearts, Aged Parmesan, House Croutons 11</i>

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.