

- **Dinner Fresh Sheet**
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## FEATURED APPETIZER

- **\$15.00**

### **Lamb Carpaccio**

Thin Slices of Lamb Tenderloin, Extra Virgin Olive Oil, Fried Capers, Arugula, Parmigiano Reggiano, Toasted Baguette

## AUTUMNAL SALAD

- **\$13.00**

### **Beet & Burratta Salad**

Roasted Red and Yellow Beets, Burratta Cheese, Arugula, Toasted Pistachios, Tarragon Vinaigrette, Balsamic Reduction

## ON THE HALF SHELL

Served with Mignonette, Cocktail Sauce, and Fresh Horseradish. 6 per order

- **\$18.00**

### **801 Signature - Rappahannock River - Virginia - USA**

- **\$20.00**

### **Chesapeake Bay - Virginia - USA**

- **\$30.00**

### **Kumamoto - South Puget Sound - WA - USA**

- **\$25.00**

### **Sex on the Bay - New Brunswick - Canada**

- **\$32.00**

**Oyster Sampler 8 per order**

## SHELLFISH PLATTERS

- **\$175.00**

### **JPL Platter**

Iced 2lb Lobster, Jumbo Shrimp, Oysters, Alaskan King Crab. Served with Cocktail Sauce, Fresh Horseradish and Mignonette

- **\$85.00**

### **Grand Shellfish Platter**

Iced 1/2 Maine Lobster, Jumbo Shrimp, Oysters, Alaskan King Crab. Served with Cocktail Sauce, Fresh Horseradish, and Mignonette,

- **\$40.00**

### **Petite Shellfish Platter**

Jumbo Shrimp, Oysters, Alaskan King Crab. Served with Cocktail Sauce, Fresh Horseradish and Mignonette

## **FRESH FISH**

- **\$35.00**

### **Skuna Bay Salmon**

Pan-Seared - Roasted Butternut Squash, Brussels Sprouts, Oyster Mushrooms, Sherry Gastrique

- **\$49.00**

### **Hawaiian Ahi Tuna**

Sushi-Grade, Cast Iron-Seared - Porcini Spice Rub, Trumpet Mushroom, Foie Gras, Sweet Potato Puree, Cipollini Onion, Port Wine Reduction

- **\$40.00**

### **Jumbo Sea Scallops**

Pan-Seared - Farro, Green Beans, Fennel, Sun-Dried Tomato, Smoked Tomato Butter, Gremolata

- **\$40.00**

### **Chilean Sea Bass**

Pan-Seared - Kale, Butter-Poached Turnips, Pickled Onion, Carrot Puree

## **SHELLFISH**

- **\$56.00**

## **Live Maine Lobster**

2lb Lobster Baked with Crab Meat Stuffing

## **King Crab Legs**

Lemon and Drawn Butter

- *(Per Pound)*
- **\$58.00**
- **\$56.00**

## **16 oz. Lobster Tail**

Lemon and Drawn Butter

- **\$54.00**

## **Shellfish Pan Roast**

10 oz. Lobster Tail, Jumbo Shrimp, Colossal Sea Scallops, King Crab, with Lemon-Shallot Butter