

STARTERS

GULF SHRIMP COCKTAIL GF	\$22
spicy cocktail, cajun remoulade, lemons	
GULF COAST OYSTERS ON THE HALF SHELL GF	dozen \$34 · half dozen \$19
horseradish, lemons, cocktail sauce	
COLOSSAL CRAB COCKTAIL GF	\$30
jalapeño tomato relish, jumbo lump crab, king crab leg, cajun remoulade	
SEAFOOD TOWER GF	market
chilled lobster tails, gulf oysters, king crab leg, ahi tuna, colossal shrimp	
SPICY AHI TUNA (GF AVAILABLE)	\$26
japanese cucumber, crispy wonton, soy-ginger sauce, wasabi puree, firecracker sauce, sesame seeds	
JUMBO LUMP CRAB CAKES	\$27
old bay, lemon + smoked red pepper sauce, sorrell	
MUSSELS (GF Available)	\$17
P.E.I. black mussels, pepperoncini peppers, white wine, garlic butter, scallions	
SHRIMP DEJONGE	\$19
garlic herb butter, white wine, rustic batard	
GARLIC HERB ESCARGOT	\$20
puff pastry, herb butter, micro spicy greens	
BEEF TARTAR	\$20
parmesan, herbs, extra virgin olive oil, himalayan sea salt	

SOUP

FRENCH ONION	\$14
shiner bock, caramelized onion, gruyere cheese, crusty ciabotta	
MAINE LOBSTER BISQUE	\$15 cup \$17 bowl
cognac, garlic crisp	

GARDEN

HYDRO BIBB SALAD GF VG	\$13
strawberry, pickled red onion, baby heirloom tomatoes, glazed walnuts, english cucumbers, lemon vinaigrette	
BABY ICEBERG GF (VG AVAILABLE)	\$15
candied thick cut pork belly, shaved watermelon radish, heirloom tomatoes blue cheese, house buttermilk	
CAESAR SALAD	\$15
baby gem, shaved parmesan, french bread crouton	
SHEARN'S HOUSE SALAD GF VG	\$14
artisan lettuce blend, english cucumber, candy beets, dried figs, carrot curls, blood orange vinaigrette	
WATERMELON SALAD	\$16
baby arugula, feta, heirloom tomatoes, english cucumbers, shaved red onion, habanero-mango vinaigrette, balsamic, micro basil	

PRIME STEAKS AND CHOPS

Cut from Prime Angus Beef Cattle · Served with Seasonal vegetable

6 OZ FILET GF	\$55
8 OZ FILET GF	\$70
16 OZ BONE-IN RIBEYE GF	\$67
16 OZ N.Y. STRIP GF	\$65
32 OZ TOMAHWAK GF	\$145

ADD ON

black garlic demi	\$5	jumbo grilled shrimp GF	\$7
peppercorn and smoked mushroom sauce	\$5	lobster tail GF	\$14
hollandaise	\$5	king crab legs GF	\$25
blackened jumbo lump crab	\$7	black truffle butter	\$10

MARKET FRESH AND SPECIALTIES

FRESH CATCH GF	market
potato purée, seasonal vegetables	
CHILL CRUSTED ATLANTIC SALMON GF	\$45
roasted baby carrots and asparagus, honey dijon glaze	
SPICED CRAB STUFFED GROUPEL GF	\$62
jumbo lump, grilled asparagus, lemon sauce	
CRAB STUFFED SNAPPER WELLINGTON	\$65
crisp pastry, hollandaise, jumbo lump crab, grilled asparagus, butternut squash purée,	
COLD WATER TWIN LOBSTER TAIL GF	market
served with clarified butter	
KING CRAB LEGS GF	market
served with clarified butter	
PASTA DI MARE	\$38
P.E.I mussels, jumbo shrimp, jumbo crab, linguini, white wine, garlic sauce, charred scallions, toasted french bread	
LEMON-THYME CHICKEN BREAST (GF AVAILABLE)	\$37
gratin potato, seasonal vegetables, lemon-thyme jus	
COLORADO RACK OF LAMB GF	\$62
potato purée, seasonal vegetables, apple bourbon glaze	

SIDES

LOBSTER MAC AND CHEESE	\$12 · \$18	LEMON PEPPER ASPARGUS GF	\$10 · \$14
LOBSTER MASHED POTATOES	\$12 · \$18	MAPLE GLAZED BABY CARROTS GF	\$10 · \$14
GARLIC POTATO PURÉE	\$10 · \$14	ROASTED BRUSSEL SPROUT GF	\$10 · \$14
SMOKED CHEDDAR SCALLOPED POTATO	\$10 · \$14	SAUTÉED BROCCOLINI GF	\$10 · \$14

VEGETARIAN

CREAMED POLENTA (VEGAN)	\$32
coconut milk, sweet pea purée, baby spinach, forest mushrooms, oven roasted baby heirloom tomato	
PASTA PRIMAVERA	\$33
linguini, roasted tomato sauce, seasonal vegetables, basil	