



even keel

FISH & OYSTER

october 16th

raw bar

chilled cold-water oysters

tarragon mignonette, cocktail sauce,
house made hot sauce

3.5 each dozen 36

add chambong 5

2 oz. sparkling champagne bong

house smoked local fish dip 11

pickled vegetables, old bay saltines

peel and eat shrimp 3 each

dill aioli*, cocktail

hamachi poke 16

cucumber, edamame, sesame chili, yuzu, cashews

thai marinated shrimp ceviche 13

watermelon, serrano, cucumber, cilantro, avocado

caribbean conch salad 14

radish, fresno, red onion, cilantro

skiff

½ dozen oysters,
4 pink shrimp, smoked
fish dip

35

ketch

dozen oysters, 6 pink
shrimp, conch salad,
smoked fish dip

75

mega yacht

1 ½ dozen oysters, 12 chilled
shrimp, hamachi poke, smoked fish
dip, shrimp ceviche

120

small plates

house made bread rosemary & garlic oil, whipped honey butter **6**

crispy cauliflower red pepper curry, blue crab, bloomed raisins, almonds, pink lady apple **19**

"white claws" jonah crab claws, fresno chile butter, garlic, scallion, grilled bread **23**

adult grilled cheese brie, truffle, blue crab, pear marmalade, sriracha **17**

shrimp & conch beignets remoulade, lemon, arugula, pickled red onion **13**

charred octopus chorizo aioli*, sofrito, confit potato, almonds, fennel **21**

crispy brussels sprouts lime, cilantro, scallion, cashew **14**

caesar salad anchovy dressing, white anchovy toast **14**

wood oven

roasted cedar key oysters meyer lemon butter, garlic, parmesan, parsley **7**

san marzano pizza tomato fresca, mozzarella, basil **17**

white clam pizza lemon zest ricotta, arugula puree, lemonette **21**

oyster rockefeller pizza creamy leeks, oyster mushrooms, fennel, fontina, parsley **18**

large plates

dry aged ground beef burger artisan cheddar, benton's bacon, onion jam, EK sauce, house fries **18**

hot lobster roll fresno ginger butter, lemon aioli*, old bay chips **27**

spicy bouchot mussels ginger, lemongrass, sambal, cilantro broth **19**

middle neck clams & linguine chorizo, garlic beer broth, 60 min sous vide egg **24**

nantucket diver scallops farro, root vegetables, mushrooms, walnut romesco, pickled raisin **34**

red snapper lentil stew, whipped ricotta cheese, braised mushrooms, benton's bacon, lemon oil **36**

fish & chips beer battered mahi, house made fries, creamy cabbage slaw, lemon **22**

nashville hot chicken cabbage & pink lady apple slaw, chive oil, house-made ranch dressing **19**

buy the kitchen a round of high life six champagne of beers **24**



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F I S H & O Y S T E R

whites

chardonnay

bonterra organic mendocino county 9/30
j. lohr mendocino valley 10/32
sea sun california 10/36
jadot steele burgundy 11/38
bravium russian river valley 13/48
intercept paso robles 14/52
neyers, 304 sonoma 68
francios carillon puligny monchretien 115

sauvignon blanc

giesen marlborough 9/30
decoy sonoma 10/36
whitehaven marlborough 11/42
tramin italy 12/44
jacques dumond sancerre 63

pinot grigio

caposaldo italy 8/26
maso canali trentino, it 10/38
tiefenbrunner italy 11/38
gradis ciutta collio 12/44

rosé

raimat rosada spain 9/35
a to z oregon 10/35
le charmel provence 10/38
raeburn russian river valley 12/48
fleur de mer provence 14/48

interesting whites

clean slate riesling, germany 8/28
chateau mezain bordeaux 9/30
pine ridge chenin blanc viognier, napa 10/36
forlorn hope white blend, calaveras 14/48
chene bleu viognier, france 88
darioush viognier, napa 115

bubbles

zonin prosecco split Italy 10
anna codorniu blanc de blanc split spain 10
chandon rosé split napa 14
chandon brut split napa 14
laurent perrier brut split champagne 18
anna codorniu blanc de blanc spain 48
anna codorniu rosé spain 48
tuff nut pet nat, australia 54
lucien albrecht brut alsace 56
lucien albrecht cremant rosé alsace 56
schramsburg blanc de blanc napa sonoma 86
schramsburg brut rosé napa sonoma 96

draft beer

copperpoint blood orange wit 8
red stripe jamaican lager 8
funky buddha hop gun ipa 8
funky buddha floridian hefeweizen 8
sailfish lager 8
sailfish tag and release amber ale 8

bottle & can beer

miller high life american lager 4
kalik premium gold 6
bells two hearted american ipa 7
cigar city jai alai american ipa 7
bud light american light lager 5
corona mexican pale lager 6
michelob ultra american light lager 4
stella belgian pilsner 6
stella solstice golden lager 6
guinness irish stout 7
heineken dutch pale lager 6
heineken na dutch pale lager 6
st paulis girl na pale lager 6

reds

cabernet

rickshaw california 9/30
three finger jack lodi 11/38
br cohn sonoma 14/52
bv napa 66
kith and kin napa 64
sabotage napa 76
trincherio mario's vineyard napa 84
provenance rutherford 90
duckhorn cab napa 110
delectus boulder falls 160

pinot noir

angelina sonoma 9/30
acrobat oregon 13/44
carmel road panorama arroyo seco 65
levantine hill yarra valley 80
goldeneye anderson valley 110

merlot

canoe ridge columbia valley 10/34
duckhorn napa 110

interesting reds

ernesto catena padrillos malbec, mendoza 8/28
la barbe beaujolais-villages france 9/32
z alexander brown uncaged napa manteca 11/38
india ink red blend, lake county, napa 12/44
intercept red blend, paso robles 52
argiano super tuscan, italy 44
cavaliere d'oro chianti 60
castello di albola chianti riserva, tuscan 62
girard red zin, napa valley 65
bin 28 shiraz australia 82
jaffurs vineyards petite syrah, thompson valley 96
paraduxx cab blend, napa 110
seghesio home ranch zin, alexander valley 110

craft cocktails

heaven on earth old fashion 14/25/37/50
heavens door double barrel whiskey, charred rosemary, orange saccharum
cucumber gimlet 12
gin or vodka (your call), cucumber, fresh lime juice
pinky & the brain 13
glendalough rose gin, watermelon, pear juice, rosemary, grapefruit
boomboclaat rum punch 13
mango, strawberry, pineapple, grace cherry
mexican summer 13
casa mexico blanco tequila, jalapeno, strawberries, basil, lime agave sour
pink paloma 13
glendalough rose gin, elderflower, grapefruit soda
santeria sangria 12
misunderstood whiskey, apple, orange, pinot noir
tony the tiger milk nitro 13
bearface canadian whiskey, frosted flakes, almond milk, cold brew coffee
gin & juice ready to drink cocktail 12
glendalough botanical gin, ginger, turmeric, lemon

bottled water

vero sparkling 4
voss still 5/8
voss sparkling 8
san pellegrino sparkling 5