

BAIT & HOOK

SEAFOOD AND GRILL

Getting Started...

Blue Point Oysters \$3 Each (minimum 6)

Seafood Tower 49

Lobster Tail, 5 Jumbo Shrimp, 5 Blue Point Oysters, Pickles, Orange, Baby Radish, House Made Cocktail Sauce, Horseradish, Pomegranate Mignonette

Caesar Salad 10

Romaine, Bacon, Croutons, Parmesan

Lobster Bisque 9

Served with Fresh Lobster & Green Onion

Small Plates...

Mango Habanero Shrimp 14

Honey Mustard, Mango Salsa served with Warm Tortilla Chips

Clothesline Candied Bacon (Shareable) 16

Curried Duck Puff Pastry 15

Served with Sweet Tamarind Sauce

Seared Tuna 16

Sesame Seared Encrusted Tuna with Pickled Ginger, Green Mustard, Sweet Soy

Smoked Salmon with Crostini (Shareable) 14

Lobster Cream Cheese, Smoked Salmon

Entrée...

Sweet Chilean Sea Bass 38

Coconut Curry, Jasmine Rice, Asparagus

Filet Oscar 49

Filet with Crab & Béarnaise Sauce
Served with Potato Croquette and Asparagus

14oz NY Strip \$48

Served with Potato Croquette and Asparagus
Add Lobster Tail \$25

½ Jamaican Jerk Chicken 29

Served with Dirty Rice & Mango Chutney

Pinot Noir Braised Lamb Shank with Red Wine Reduction 42

Yukon Gold Potato Puree, Sautéed Asparagus

The Sweet Stuff...

NY Style Cheesecake with Berry Compote 9

Mango Sorbet 6

Warm Sticky Toffee Pudding Cake
with Vanilla Gelato 9

Chocolate Cake with fresh dates, espresso and vanilla in a buttery toffee sauce

