

# STARTERS

<b>PAN SEARED SCALLOPS</b> ~ Butternut Squash Purée, Pumpkin Seed Vinaigrette	11
<b>SWEET &amp; HOT CALAMARI</b> ~ Tempura Flour Crust, Cashews, Shanghai BBQ	9
<b>SHRIMP COCKTAIL</b> ~ Spicy Bloody Mary Sauce	10
<b>CHICKEN SPRING ROLL</b> ~ Curried Ginger Chicken, Sesame-Mirin Sauce	8
<b>LUMP CRAB CAKE</b> ~ Blue Lump Crab, Honey Mustard, House Slaw	13
<b>AHI TUNA TARTARE STACK</b> ~ Crispy Rock Shrimp, Avocado Salsa, Crispy Wontons	12

# OYSTERS

<b>OYSTERS ON THE HALF SHELL</b> ~ Blue Points - over 75,000 shucked each year	12
<b>DAILY CHILLED SAMPLER</b> ~ Four Pair of Today's Selection on the Half Shell	AQ
<b>CRISPY FRIED</b> ~ Jalapeño Tartar Sauce, Citrus Salsa	11
★ <b>CHAMPAGNE BAKE</b> ~ Warmed French Brie, Champagne Cream	12
<b>OYSTERS ROCK</b> ~ Baked, Spinach, Smoked Bacon, Pernod Cream	13
<b>BAKED SAMPLER</b> ~ Mixed Half Dozen - Baked Oysters, Oysters Rock & Crispy Fried	16

## CHILLED SEAFOOD TOWER

<div style="border: 1px solid black; border-radius: 15px; padding: 5px; display: inline-block;"> <b>\$50</b> </div> <p style="margin: 5px 0;">ALASKAN KING CRAB LEGS, SHRIMP COCKTAIL, SMOKED MUSSELS, BLUE POINT OYSTERS, LOBSTER &amp; SHRIMP SALAD</p>	<p style="margin: 5px 0;">TWO WHOLE MAINE LOBSTERS PLUS EVEN MORE OYSTERS, SMOKED MUSSELS, CRAB LEGS, SHRIMP, LOBSTER &amp; SHRIMP SALAD</p> <div style="border: 1px solid black; border-radius: 15px; padding: 5px; display: inline-block;"> <b>\$95</b> </div>
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# SOUPS & SALADS

<b>SEAFOOD CHOWDER</b> ~ New England Style	7
<b>ROASTED TOMATO BISQUE</b> ~ Sourdough Croutons, Crumbled Blue	5
<b>MIXED GREEN SALAD</b> ~ White Balsamic Vinaigrette, Grape Tomatoes, Sourdough Croutons	5
<b>BPG CAESAR</b> ~ Lemon Oil, White Anchovies, Roasted Tomato, Picholine Olives	6
<b>TITANIC ICEBERG</b> ~ Egg, Bacon, Red Onion, 1,000 Island or Creamy Roquefort	7
~ Topped with Maryland Blue Crabmeat	12
<b>OHIO BEET SALAD</b> ~ Lake Erie Creamery Chèvre, Baby Arugula, Hazelnuts, Cider Vinaigrette	8

## WINTER PRIX FIXE

<div style="border: 1px solid black; border-radius: 15px; padding: 5px; display: inline-block;"> <b>THREE COURSES \$36</b> </div> <p style="margin: 5px 0;"><b>APPETIZER</b></p> <p><b>NAG'S HEAD GROUPEr</b> Lobster Mashed Potatoes</p> <p><b>TITANIC ICEBERG SALAD</b> Egg, Bacon, Red Onion, 1,000 Island or Roquefort</p>	<p style="margin: 5px 0;"><b>ENTREES</b></p> <p><b>SHRIMP &amp; SCALLOPS</b> Whipped Potatoes, Garlic Butter</p> <p><b>CRAB TOPPED FILET</b> Petite Cut, Blue Crab, Bearnaise</p> <p><b>CANADIAN SALMON</b> Acorn Squash Spaetzle, Brussels Sprouts &amp; Bacon, Porcini Cream</p>	<div style="border: 1px solid black; border-radius: 15px; padding: 5px; display: inline-block;"> <b>THREE COURSES \$36</b> </div> <p style="margin: 5px 0;"><b>DESSERT</b></p> <p><b>SEASONAL CHEESECAKE</b> Whipped Cream, Seasonal Topping</p> <p><b>CHOCOLATE BOMB</b> Molten Center, Raspberries, Vanilla Bean Ice Cream</p>
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# HOUSE SPECIALTIES

<b>ASIAN HOT POT</b> ~ Shrimp, Scallops, Whitefish, Mussels, Coconut Curry Broth, Udon Noodles	22
<b>NAG'S HEAD GROUPER</b> ~ Lobster Mashed Potatoes, Chive Velouté, Braised Baby Spinach	32
<b>CANADIAN SALMON</b> ~ Acorn Squash Spaetzle, Brussels Sprouts & Bacon, Porcini Cream	22
<b>AHI TUNA</b> ~ Sushi Grade, Wild Rice & Crab Croquette, French Beans, Wasabi-Arugula Pesto	29
<b>GEORGE'S BANK COD</b> ~ Gnocchi, Littleneck Clams, Snow Peas, Tomato-Fennel Broth	25
<b>ALMOND-CRUSTED TILAPIA</b> ~ Lobster Basmati Rice, Garlic Beurre Blanc	21
<b>MISO GLAZED SWORDFISH</b> ~ Grilled, King Crab Fried Rice, Szechuan Beans	26
<b>LOBSTER BOLOGNESE</b> ~ Penne Pasta, Fresh Maine Lobster, Braised Spinach	21
<b>BRAISED SHORT RIB</b> ~ Glazed Carrots, Parsnips, Asparagus, Horseradish Potato	24
<b>PARK FARMS CHICKEN</b> ~ Double Breast, Garlic Mash, Broccoli, Pan Gravy	18
★ <b>FILET MIGNON OSCAR</b> ~ Centercut, Blue Crab, Asparagus, Bearnaise, Roasted Potatoes	34



**MY BLUE (POINT) HEAVEN** ~ 39  
Lobster Tail (5 ounce), Shrimp & Scallops, Lobster Mashers



## SIMPLY PREPARED

<b>SHRIMP &amp; SCALLOPS</b> ~ Sautéed, Lemon Butter Sauce	24	<b>AHI TUNA</b> ~ Seared Rare, Wasabi Oil	24
<b>CANADIAN SALMON</b> ~ Char-Grilled, Dill Butter	19	<b>CAROLINA BLACK GROUPER</b> ~ Sautéed, Lemon-Infused Olive Oil	25
<b>ATLANTIC COD</b> ~ Pan-Seared, White Wine Cream Sauce	20	<b>SWORDFISH STEAK</b> ~ Blackened, Lemon-Herb Butter	24

## STEAKS AND SHELLFISH

<b>CENTERCUT FILET MIGNON</b> ~ Seven Ounces, Béarnaise Sauce	28	<b>ALASKAN KING CRAB LEGS</b> ~ One and a Half Pounds	48
<b>THICK CUT FILET MIGNON</b> ~ Twelve Ounces, Bearnaise Sauce	34	<b>COLDWATER LOBSTER TAIL</b> ~ One Half Pound Coldwater Lobster Tail	34
<b>NEW YORK STRIP</b> ~ Twelve Ounces, Char-Grilled	28	<b>SURF AND TURF</b> ~ Coldwater Lobster Tail and Filet Mignon	56

SIMPLY PREPARED, STEAKS, SHELLFISH ARE SERVED WITH WHIPPED POTATOES AND DAILY VEGETABLE

SIDES

<b>KING CRAB FRIED RICE</b> ~ 7	<b>ROSEMARY PARMESAN FRIES</b> ~ 5
<b>STEAMED BROCCOLI</b> ~ 5	<b>SZECHUAN GREEN BEANS</b> ~ 5
<b>JUMBO ASPARAGUS</b> ~ 7	<b>ROASTED YUKON GOLDS</b> ~ 5
<b>LOBSTER MASHED POTATOES</b> ~ 8	

ALERT YOUR SERVER TO ANY FOOD ALLERGIES  
THERE IS INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN CONSUMING RAW  
OR ANY UNDERCOOKED MEATS OR SEAFOOD