

FRESH CAUGHT SEAFOOD



AT GREYSTONE LEGACY

SOUP, SALAD, APPETIZERS

LOW COUNTRY SHE CRAB SOUP 8/16
old bay chips, roe, chives

BAKED OYSTERS (SIX) 18
spinach, tasso, herbs, pernod, shallots, breadcrumbs

FRITTO MISTO 16
mix fried fish, shrimp & scallops, calabrian chili aioli

JALAPENO HUSH PUPPIES 8
herb tartar sauce

PORK BELLY BURNT ENDS 14
grilled peaches, bourbon, brown sugar, seranno peppers

ORGANIC MIXED LETTUCE SALAD 8
local muscadines, toasted walnuts, blue cheese, grenache vinaigrette

AQUA TOMATO SALAD 15
straight mountain tomatoes, avocado, applewood smoked bacon, lump crabmeat, citrus aioli

CAESAR SALAD 8
chopped romaine, anchovies, capers, parmesan, garlic croutons

Main (SERVED WITH ONE SIDE)

GREG ABRAM'S GULF RED SNAPPER 34
sautéed, beurre noisette, capers, haricot verts, parsley

NEW BEDFORD DIVER SCALLOPS 34
seared, melted leeks, veal demi

SCOTTISH SALMON 32
crabmeat & spinach stuffed, baked, vermouth, dill

BLACKENED REDFISH 28
cajun spiced, seared, rice pilaf

GRILLED MAINE LOBSTER TAIL 49
roast potatoes, lemon, drawn butter

SHRIMP FRA DIAVOLO 25
spaghetti pasta, white wine, spicy tomato sauce

FILET MIGNON *petite 6oz 32, main 10oz 46*
grilled beef tenderloin, broccolini, brandy sauce

PAN-ROAST CHICKEN 19
thyme, truffle oil, king trumpet mushrooms

AQUA BURGER 12
ground chuck, pimento, bacon, grilled onions, tomato jam

LOBSTER ROLL 22
lobster meat salad, warm buttered bun, old bay chips

Raw Bar

OYSTERS ON THE HALF SHELL (SIX) MKT.
horseradish, lemon, crackers, mignonette

JUMBO SHRIMP COCKTAIL 15
cocktail & remoulade sauce

TUNA POKE 18
diced raw #1 tuna, soy, ginger, sesame, scallions, seaweed salad

CHEF'S SUSHI ROLL OF THE DAY 15
wasabi, pickled ginger

**FRUITS DE MER:
GRAND SEAFOOD PLATEAU 72**
*raw oysters (6),
boiled jumbo shrimp (6),
lobster tail (1),
jumbo crab salad (3oz)*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SIDE ITEMS (a la carte +5)

FRENCH GREEN BEANS

BROCCOLINI

WILTED SPINACH

RICE PILAF

ROASTED POTATOES

TRUFFLE FRIES

SAUTÉED MUSHROOMS

MALT VINEGAR SLAW OLD BAY CHIPS

Dessert

KEY LIME PIE 8 *graham cracker crumb crust, raspberry sauce*

BUTTERMILK PANNA COTTA 9 *saffron, pineapple, shortbread*

CHOCOLATE COCOA BOMB 9 *served with Kat's cookies*