

House Breads

Biscuits honey butter	5
Fran's Yeast Rolls garlic chive butter	5
Hushpuppies honey butter	5

Salads and Soup

Caesar romaine, radicchio, parmesan, garlic croutons	12
Chopped romaine, iceberg, cucumber, buttermilk, tomato, bacon	12
Heirloom Tomato mozzarella, basil, evoo, caper vinaigrette	13
Beets goat cheese, pine nuts, romaine, citrus, balsamic, shallots	13
Add Flat Iron Steak 14 Salmon 18 Shrimp 12	
Clam and Grilled Corn Chowder made fresh to order	13

Appetizers

Calamari escabeche, lemon aioli, marinara sauce	14
Blistered Shishito Peppers chili crisp, sesame, kimchi aioli	14
PEI Mussels white wine, leek and garlic cream, sourdough	15
Steak and Eggs * tartare, capers, shallots, chives, caviar, crostini	20
Tuna and Salmon * tartare, avocado, eel sauce, wontons	16
Wood Grilled Oysters garlic butter, parmesan, lemon	14
Royal Tern Oysters tomato, bacon, cream, spinach	14

Fried

Garlic Fries, Cole Slaw, House Tartar and Cocktail Sauce	
Shrimp	26
Oysters	30
Seasonal Fresh Fish	mkt
Scallops	40



- T H E - R O Y A L T E R N

Raw Bar

Oysters * daily selection	mkt
Local Littleneck Clams * 1/2 dozen/ 1 dozen	12/24
Peel & Eat Shrimp 1/4 lb/ 1/2 lb	9/18
Shrimp Cocktail 3 pieces	9
Royale * oyster, tuna, jalapeño ponzu, 3 or 4	15/20
Ahi Tuna * coconut, lime, avocado, wontons	18
Scallop Carpaccio * olive oil, sea salt, chives, caviar	12
Ceviche * shrimp, aji amarillo, guacamole, scallions, corn tortillas	18
Shellfish Tower * serves 2 or 4	70/140
Add Oyster Feature mkt Royale Oyster 5	

" As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank the cold liquid from each shell and washed it down with the crisp taste of wine, I lost the empty feeling and began to be happy and make plans."

- Ernest Hemingway -

Executive Chef: Kyle Kryske
Manager/Sommelier: Garth Herr

* These items may be served either raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

Entrees

Salmon * grilled asparagus, patatas bravas, red pepper, piccata sauce	35
Swordfish blackened, étouffée, blue crab, rice pilaf, scallions	42
Yellowfin Tuna * peanut crust, seasonal stir fried vegetables, thai slaw, gochujang	40
Snapper Amandine succotash, bacon, tomato fumet, beurre blanc	45
Scallops israeli cous cous, squash, zucchini, red onion, kalamata olives, grape tomatoes, lemon herb cream, basil oil	45
Grilled Shrimp citrus, soy, garlic bucatini, scallions, toasted sesame	30
Whole Fish daily catch, grilled or fried	45
Rock Shrimp Po' Boy lettuce, tomato, remoulade, garlic fries	22
Airline Chicken Breast morel mushroom cream, rice pilaf, asparagus, baby carrots	29

Wood Fired Steaks

Add Scallops 18 Shrimp 9	
Ribeye * 14oz., maître d'hôtel butter	42
Filet Mignon * 8oz., brandy green peppercorn sauce	40
Flat Iron * 8 oz. roasted potatoes, mushrooms, onions, spinach, jus	36

Sides

Green Salad mixed lettuces, radish, chives, cider vinaigrette	7
Basmati Rice Pilaf	6
Garlic French Fries sea salt, parsley	6
Grilled Asparagus fried garlic, lemon oil	9
Ratatouille Gratiné eggplant, squash, capers, marinara, gruyère	10
Succotash butterbeans, grilled corn, peas, bacon, tomato fumet	9
Sautéed Mushrooms parmesan, truffle garlic aioli, chives	10