



SIREN'S TABLE

Welcome to Siren's Table: a getaway for the senses serving impeccably-sourced seafood and prime, juicy steaks that are sometimes innovative, sometimes classic, but always fresh.

Siren's Table is a reference to the irresistible lure of the singing sirens in Greek Mythology. It is the promise of pristine seafood, rousing refreshments, ocean views and the call of the sea.

HANDCRAFTED COCKTAILS 15

SIREN'S SONG

tito's, lemon juice, hibiscus syrup, pineapple juice

HONEY-MANGO-GINGER

woodford double oaked, monin honey mango syrup, fresh lime juice

TIPPLING TEA

hendrick's, mint tea syrup, lemon juice

MONKEY BUSINESS

monkey shoulder, drambuie, lemon juice, apple juice, mint

VISTA CHINO

absolut citron, thai basil and watermelon shrub, club soda

MANDARIN GINGER OLD FASHIONED

jim beam, ginger, orange, mint, cherry bitters

QUEEN'S PARK SWIZZLE

bacardi 8, simple syrup, mint, lime juice, angostura bitters

ORANGE GINGER MOJITO

patrón citrónge orange, lime juice, ginger, simple syrup, orange, mint, club soda

ST. GERMAIN COCKTAIL

sparkling wine, st. germain elderflower, club soda

ELDERFLOWER PALOMA

patrón añejo, st. germain elderflower, grapefruit juice

GIRLFRIEND MATERIAL

jameson, lillet blanc, lemon juice, cointreau, simple syrup

MEXICAN SIDECAR

patrón añejo, patrón citrónge orange, sweet & sour, lime

CLASSIC COCKTAILS 15

THE NEW YORK DRY MARTINI

grey goose, martini & rossi dry vermouth, orange bitters, lemon zest

THE MARGARITA

patrón silver, cointreau, fresh lime juice, fine sugar, lime

BOULEVARDIER

knob creek, campari, martini & rossi sweet vermouth, bitters

STRAWBERRY LIME RICKEY

disaronno, grey goose, lime juice, simple syrup, strawberries

THE COSMOPOLITAN

grey goose l'orange, cointreau, cranberry & fresh lime juice

THE NEGRONI

tanqueray, campari, sweet vermouth

THE MANHATTAN

bulleit, martini & rossi sweet vermouth, angostura bitters

DRAFT BEERS

blue moon belgian white | bud light
concrete beach fruit wheat ale | corona light | sam adams
funky buddha floridian | lauder ale everglades porter

BOTTLED BEERS

bass ale | blue moon belgian white | budweiser | bud light
coors light | corona extra | corona light | goose island ipa
guinness | miller lite | michelob ultra | modello especial
rebel ipa | sam adams | sam adams seasonal | stella artois
st. pauli girl n.a. | angry orchard hard cider

WINES

6oz 9oz btl

SPARKLING

ruffino, prosecco, valdobbiadene, it	9	34
mumm napa, sparkling, napa, ca	17	66
nicolas feuillatte, champagne, fr		92
g.h. mumm, champagne, fr		110
dom perignon, 2006, champagne, fr		325

WHITE

mirassou, moscato, modesto, ca	10	15	38
terra d'oro, amador, ca	14	21	54
fournier père et fils 2015 les belles vignes, sancerre, fr			47
fevre chablis champs royaux, chablis, burgundy, fr			56
hugel, gewurztraminer, alsace, fr			59
late harvest dolce, dessert wine, napa, ca			85
chateau ste. michelle, riesling, columbia valley, wa	8	12	30
kim crawford, sauvignon blanc, nz	12	18	46
cakebread, sauvignon blanc, napa valley, ca			65
esperto by livio felluga, pinot grigio, it	7	11	26
stag's leap, hands of time, chardonnay, napa, ca	14	21	54
sonoma-cutrer, chardonnay, russian river, ca	14	21	54
kim crawford unoaked, chardonnay, nz	12	18	46
nickel and nickel, chardonnay, napa valley, ca			105
kistler, chardonnay, sonoma, ca			125

RED

liberty school, cabernet, paso robles, ca	13	20	50
louis m. martini, cabernet, sonoma, ca	12	18	46
silver palm, cabernet, north coast, ca	11	17	42
franciscan, cabernet, napa valley, ca	20	30	78
napa cellars, cabernet, napa valley, ca	21	31	79
caymus, cabernet, napa valley, ca			140
torres, mas la plana, cabernet, penedes, sp			125
justin, isosoles, cabernet, paso robles, ca			130
seven falls cellars, merlot, wahluke slope, wa	10	15	38
silver palm, merlot, north coast, ca	11	17	42
mondavi maestro red 50th anniversary, merlot, napa, ca			120
joel gott, pinot noir, sonoma, ca	12	18	46
bridlewood, pinot noir, monterey, ca	14	21	54
byron, pinot noir, santa barbara, ca	14	21	54
the calling, pinot noir, sonoma, russian river, ca			84
hartford winery, pinot noir, russian river, ca			75
ravenswood, red zinfandel, sonoma, ca	7	11	26
ridge winery, red zinfandel, paso robles, ca			80
alamos, malbec, mendoza, arg	7	11	26
don miguel, malbec, mendoza, arg	10	15	38
tenuta di arceno, chianti classico, it	15	21	58
terra d'oro, barbera, ca	16	24	62
dreaming tree, red blend, north coast, ca	10	15	38
colome, estate malbec, salta, arg			80
stags leap, petite syrah, napa valley, ca			85
tignanello, antinori, red blend, it			195
opus one, overture, red blend, napa, ca			170

APPETIZERS

TUNA TARTARE STACK*
crab salad, pineapple, tomato, wakame, ginger soy reduction 15

JUMBO LUMP CRAB CAKE
one or two 15/29
fire roasted corn salsa, cilantro

STIR FRIED CALAMARI
crispy noodles, vegetables, sweet vietnamese chili sauce 12

GARLIC GULF SHRIMP
extra virgin olive oil, lemon, chile, grilled sourdough 12

SOUPS

LOBSTER BISQUE
cognac, lobster cake, sherry crème fraîche 10

FRENCH ONION
cipollini onions, gruyère gratin 8

SALADS

KALE
green apple, hazelnut, golden raisin, goat cheese, red wine vinaigrette 7

ICEBERG WEDGE
tomato, applewood bacon, red onion, bleu cheese crumble, vinaigrette or bleu cheese dressing 7

SPINACH & WATERMELON
shaved fennel, aged feta, caramelized lemon vinaigrette 7

HOUSE CAESAR
romaine, sourdough croutons, reggiano parmigiano, white anchovy 7

BURRATA CAPRESE
heirloom tomato, spanish olive oil, balsamic, basil 8

RAW BAR

OYSTERS ON THE HALF SHELL*
half or "baker's" doz. 16/32
frozen mignonette, horseradish cocktail sauce

JUMBO SHRIMP 15
horseradish cocktail sauce

SEASONAL CRAB CLAWS
half or full pound 16/32
mustard sauce, drawn butter

WHOLE MAINE LOBSTER
siren's sauce, drawn butter 48

JUMBO LUMP BLUE CRAB MEAT
mustard sauce 15

CHILLED SEAFOOD TOWER*
for two or four 36/72
oysters, shrimp, crab claws, jumbo lump crab

FRESH SEAFOOD

GRILLED GULF SHRIMP & GRAPEFRUIT SALAD
arugula, avocado, fennel, goat cheese, citrus vinaigrette 16

BROILED ATLANTIC GROUPE
gulf shrimp, blue crab, gnocchi, spring peas, lemon jus 33

SEARED SEA SCALLOPS
butter and lemon basted, asparagus crab risotto, morel mushrooms 32

ROASTED CHILEAN SEA BASS
crab forbidden fried rice, cucumber slaw 36

SESAME SEARED AHI TUNA*
wasabi mashed, bok choy, soy ginger glaze 27

BLACKENED SKUNA BAY SALMON
coconut rice, pigeon peas, mango salsa 23

WHOLE BAKED CARIBBEAN SNAPPER
quinoa, wild mushrooms, veracruz sauce 36

JUMBO LUMP CRAB STUFFED LOBSTER TAIL
butter basted, parmesan mashed, lemon garlic butter 38

PRIME CUTS

8 OZ FILET MIGNON* 33

12 OZ FILET MIGNON* 48

16 OZ NEW YORK STRIP* 48

16 OZ RIB EYE* 45

CHOOSE 1 SAUCE
béarnaise*, bordelaise
horseradish cream
maytag bleu cheese
four peppercorn
additional sauces 3

ADD
crab cake 15
grilled shrimp 12
lobster tail 22

SIDES

BUTTERY WHIPPED POTATOES 5

SHOESTRING FRIES
truffle aioli 5

POTATO GRATIN
aged cheddar 5

CARAMELIZED BRUSSELS SPROUTS
pancetta, truffle honey, almonds 5

SAUTÉED SPINACH
garlic olive oil 5

CREAMED SPINACH
fresh nutmeg 5

SAUTÉED WILD MUSHROOMS 5

STEAMED ASPARAGUS
hollandaise* 8

CRAB FORBIDDEN FRIED RICE 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. Please notify your server of any food allergies. For your convenience an 18% gratuity will be added for parties of 6 or more.