

POINT ROYAL

DINNER MENU

RAW BAR

ON THE HALF SHELL

East & West Coast Oysters <i>Fresh Mignonette, Cocktail Sauce</i>	3.25/P
Littleneck Clams, MA <i>Fresh Mignonette, Cocktail Sauce</i>	2.50/P

DRESSED

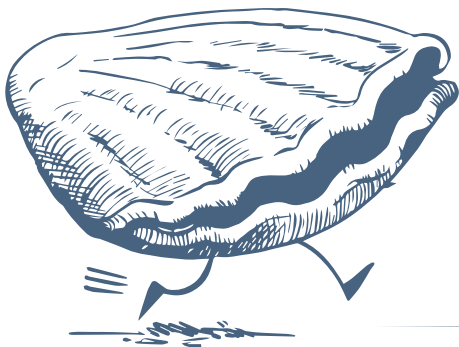
Yellowfin Tuna Tartare <i>Avocado, Chili-Sesame Seed Vinaigrette</i>	18.00
Marinated Bay Scallop <i>Cilantro Aioli, Melon Broth</i>	16.00
Hamachi Crudo <i>Cranberry Relish, Cucumbers, Fuji Apples, Crispy Shallots</i>	16.00
Colorado Lamb Tartare <i>Labneh, Harissa, Rye Bread</i>	15.00

CRUSTACEAN

Florida Pink Shrimp Cocktail <i>Cocktail Sauce</i>	15.00
Florida Stone Crab <i>Spicy Mustard Sauce</i>	MP/P
12oz Alaskan King Crab Leg <i>Remoulade</i>	32.00/P
1/2 Cold Poached Lobster <i>Cauliflower Aioli, Yuzu</i>	19.00

TOWER

The Hollywood <i>6 Oysters, 6 Clams, 3 Cold Poached Prawns</i>	45.00
The Diplomat <i>6 Oysters, Alaskan King Crab Legs, 6 Clams, 3 Cold Poached Prawns, Yellowfin Tuna Tartare</i>	80.00
The Point Royal <i>12 Oysters, 12 Clams, Stone Crab Claws, 6 Cold Poached Prawns, Yellowfin Tuna Tartare, Whole Cold Poached Lobster, Alaskan King Crab Legs</i>	160.00



SMALL PLATES & BITES

Crab Croquettes <i>Watercress, "Comeback Sauce"</i>	18.00
Crispy Oysters <i>Dill Pickles, White Barbecue Sauce</i>	15.00
Grilled Spanish Octopus <i>Pickled Fresno, Celery, Roasted Garlic Yogurt</i>	21.00
Louisiana Seafood Gumbo <i>Shrimp, Crab, Oysters, Pressed French Bread</i>	15.00
Braised Mussels <i>Kaffir Lime, Ginger, Coconut-Curry Broth, Grilled Toast</i>	15.00
Ricotta Agnolotti <i>Florida Blue Crab Fondue, Lemon Butter, Celery, Caviar</i>	19.00
Fresh Spaghetti <i>Maine Sea Urchin, Calabrian Chili Sofrito, Tomato, Bottarga</i>	18.00

PLATES

Ora King Salmon <i>Fregula, Grilled Maitake Mushrooms, Mustard Chicken Jus</i>	33.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard & Bibb Lettuce</i>	35.00
Roasted Maine Diver Scallops <i>Turnip, Fennel, Smoked Fish Chowder</i>	33.00
Cornmeal Crusted Florida Snapper <i>Tomato, Basil, Eggplant, Saffron Aioli</i>	29.00
Shrimp & Anson Mills Grits <i>House Made Shrimp Andouille, Cheddar, Scallion, Pickled Mushrooms</i>	27.00
Pomegranate Glazed Short Rib <i>Watercress & Heirloom Carrot Salad, Swank Farms Pickled Vegetables</i>	42.00

SALADS

Swank Farm Baby Gem Caesar <i>Parmigiano Reggiano, Hand Torn Croutons, White Anchovy</i>	12.00
Warm Baby Artichokes <i>Goat Cheese, Toasted Hazelnuts, Black Garlic, Bacon Vinaigrette</i>	17.00
Squash & Wild Arugula <i>Pumpkin Seed Dukkah, Carrot-Cardamom Yogurt</i>	15.00

GRILL

FISH

<i>Served with Grilled Lettuce, Roasted Tomato-Caper Vinaigrette</i>	
Whole Florida Snapper	39.00
Spiced Local Black Grouper	33.00
Atlantic Tuna Steak	35.00

MEAT

<i>Served with Salt Roasted Onion, Watercress, Jus Natural</i>	
Dry Aged NY Strip, 16 oz	59.00
Organic Heritage 1/2 Chicken	26.00
The Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	19.00

MARKET SIDES

Sautéed Local Greens <i>Garlic, Chili, Lemon, Olive Oil</i>	9.00
Broccoli & Heirloom Grain Salad <i>Thai Peanut Sauce, Mint, Radish, Scallion</i>	9.00
Crispy Brussels Sprouts <i>Mustard Crème Fraîche, Candied Peacans, Green Apple</i>	9.00
Roasted Japanese Eggplant <i>Pickled Spicy Peppers, Garlic, Watercress</i>	9.00
Parmigiano Crusted Potatoes <i>Sea Salt, Rosemary</i>	9.00

Chef Geoffrey Zakarian

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



