

POINT ROYAL

DINNER MENU

RAW BAR

ON THE HALF SHELL

East & West Coast Oysters	3.25
Littleneck Clams, MA	2.50
Chilled Steamed Mussels, ME	2.00

Served with Fennel-Chili Mignonette, Cocktail Sauce & Lemon

CRUSTACEAN

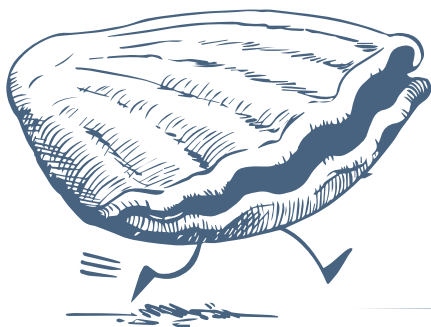
Key West Pink Shrimp Cocktail Cocktail Sauce	15.00
Florida Stone Crab Claws Medium or Large; Spicy Mustard Sauce	M.P.
Alaskan King Crab Leg, 8 oz. Sweet Mustard Remoulade	22.00
Cold Poached Half Maine Lobster Olive Oil, Lemon, Chives	18.00

PLATTERS

The Hollywood 4 Oysters, 4 Clams, 4 oz. King Crab, 3 Pink Shrimp	39.00
The Diplomat 6 Oysters, 6 Clams, 8 oz. King Crab, 3 Pink Shrimp, 1/2 Maine Lobster	69.00
The Point Royal Tower 6 Oysters, 6 Clams, 3 Stone Crab Claws, 6 Pink Shrimp, Whole Maine Lobster, 16 oz. Alaskan King Crab	155.00

DRESSED FISH & SHELLFISH

Yellowfin Tuna Tartare Avocado, Chili-Sesame Seed Vinaigrette	15.00
Hamachi Crudo Lemon, Olive Oil, Purple Basil, Granny Smith Apple	14.00
Local Fish Ceviche Passion Fruit, Lime, Tomato, Cilantro	11.00
Warm Alaskan King Crab Brown Butter, Lemon, Breadcrumbs	19.00



SALADS & SOUPS

Swank Farms Local Greens Heirloom Lettuces, Shaved Vegetables, Aged Sherry Vinaigrette	11.00
Point Royal Caesar Baby Gem Lettuces, Sourdough Croutons, Parmesan, Traditional Dressing	12.00
Warm Baby Artichokes Goat Cheese, Hazelnuts, Black Garlic, Bacon Vinaigrette	14.00
Marinated Baby Kale Red Quinoa, Sweet Potato, Almonds, Lemon, Garlic Oil	15.00
Louisiana Seafood Gumbo Shrimp, Crab, Oysters, Pressed French Bread	15.00
New England Clam Chowder Cherrystone Clams, Smoked Pork Belly, Potatoes, Celery, Oyster Crackers	12.00

ON A BUN

Ipswich Clam Roll Scallion Tartar Sauce, Iceberg Lettuce	9.00
BBQ Rock Shrimp Po' Boy Pickles, Lettuce, Tomato, Jalapeño Mayo	8.00
Crabcake Sandwich Heirloom Tomato, Brussels Slaw, Mustard Aioli	12.00
GZ Butter Poached Lobster Roll Coleman's Mustard Sauce	22.00
Point Royal Ugly Burger Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade	19.00

VEGETABLES & SIDES

Sautéed Local Greens Garlic, Chili, Lemon, Olive Oil	7.00
Corn on the Cob Sweet Chili Butter	6.00
Broccoli & Heirloom Grain Salad Thai Peanut Sauce, Mint, Radish, Scallion	6.00
Crispy Brussels Sprouts Mustard Crème Fraîche, Candied Pecans, Green Apple	9.00
Parmesan Crusted Potatoes Sea Salt, Rosemary	7.00

SMALL PLATES

Crab Croquettes "Comeback Sauce"	18.00
Crispy Oysters Dill Pickles, Alabama White BBQ Sauce	11.00
Grilled Spanish Octopus Pickled Fresno Chili, Celery, Fennel, Mint, Basil, Roasted Garlic Yogurt	17.00
Ricotta Dumplings Florida Blue Crab, Lemon Butter	14.00
Mussels "Dijonnaise" White Wine, Garlic, Dijon Mustard, Crème Fraîche, Grilled Sourdough	12.00
Mussel Toast Lemon-Garlic Aioli, Pickled Fresno Chili	9.00

LARGE PLATES

Roasted Maine Diver Scallops Baby Turnips, Fennel, Herbs, Smoked Fish Chowder	33.00
Cornmeal Crusted Florida Snapper Tomato, Basil, Eggplant, Saffron Aioli	32.00
Shrimp & Anson Mills Grits Andouille Sausage, Cheddar, Scallion, Pickled Mushrooms	27.00
Pomegranate Glazed Short Rib Watercress & Heirloom Carrot Salad, Swank Farms Pickled Vegetables	24.00
Fresh Linguine & Clams White Wine, Garlic, Calabrian Chili, Olive Oil, Parsley	26.00

SIMPLY GRILLED

FISH & SHELLFISH

Local Black Grouper, 5oz.	21.00
Atlantic Tuna Steak, 4 oz.	24.00
Ora King Salmon, 5 oz.	23.00
Jumbo Shrimp, 3 pcs.	22.00
Whole Local Fish of the Day	MP

MEATS & POULTRY

Organic Half Chicken	19.00
Anderson Ranch Lamb Chops, 2 pcs.	24.00
Black Angus Skirt Steak, 8 oz.	22.00
Dry Aged NY Strip, 8 oz.	32.00
Smoked Berkshire Pork Chop, 12 oz.	26.00

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.

POINT ROYAL

BEVERAGE MENU

WINE BY THE GLASS

CHAMPAGNE AND SPARKLING WINE

Cava	Juvé y Camps Reserva De La Famiglia, 2012	Penedes, Spain	13.00
Sparkling Gavi	Villa Sparina Blanc de Blancs Brut, NV	Gavi, Italy	14.00
Champagne	Laurent Perrier Blanc de Blancs Brut, NV	Tours Sur Marne, France	20.00
Champagne	Veuve Clicquot (Yellow Label) Brut, NV	Reims, France	30.00

WHITE AND ROSÉ WINE

Sauvignon Blanc	Honig, 2015	Napa Valley, California	14.00
Sancerre	Domaine Foucher-Lebrun "Le Mont", 2015	Loire Valley, France	17.00
Albarino	Ramon Bilbao, 2015	Rias Baixas, Spain	11.00
Reisling	Dr. Loosen, 2014	Mosel, Germany	12.00
Pinot Grigio	Borgo Conventi, 2015	Friuli, Italy	14.00
Chardonnay	Ramey, 2013	Russian River, California	19.00
Rosé	Château La Gordonne, 2015	Côtes de Provence, France	14.00

RED WINE

Pinot Noir	Pali "Alphabets", 2015	Willamette Valley, Oregon	15.00
Malbec	Alberti "154", Bodega Calle, 2014	Mendoza, Argentina	14.00
Merlot	Burgess, 2012	Napa Valley, California	14.00
Cabernet Sauvignon	La Fenêtre "Mandrake", 2013	Central Coast, California	17.00
Red Blend	Blue Rock "Baby Blue", 2014	Alexander Valley, CA	22.00

HAND-CRAFTED COCKTAILS 14.00

Rosé Sangria

Listel Rosé, Elderflower, Fresh Fruit

Fresh Piña Colada

Aged Rum, House Shredded Coconut, Fresh Pineapple Juice

Mai Tai

Light Rum, Fresh Lime Juice, Cointreau, Orgeat Syrup, Mint

Tommy's Margarita

Blue Agave Tequila, Agave Nectar, Fresh Pressed Lime Juice

Tequila Sunrise

Tequila, House Made Grenadine, Orange Juice

Classic Sidecar

Cognac, Cointreau, Fresh Lemon Juice

N.A.F.T.A

Anejo Tequila, Maple Syrup, Orange Bitters

Southern Exposure

House Infused Bourbon, Sweet Vermouth, Peach Bitters

Hurricane Crush

Light and Dark Rum, Passion Fruit, Lemon Juice, House-Made Grenadine, Oloroso Sherry Float

BEER

Amstel Light	7.00
Brooklyn Brewery Pilsner	7.00
Corona	7.00
Dogfish Head 60 Minute IPA	8.50
Guinness Draught	8.00
Hollywood Brewery HOP Pilsner	7.00
Stella Artois	7.00

