

POINT ROYAL

DINNER MENU

SMALL PLATES & SALADS

New England Clam Chowder <i>Cherrystone Clams, Smoked Pork Belly, Potatoes, Celery, Oyster Crackers</i>	13
Steamed Maine Mussels <i>White Wine, Garlic, Dijon Mustard, Crème Fraîche, Grilled Sourdough</i>	11
Ricotta Dumplings <i>Alaskan King Crab, Lemon Butter</i>	16
Grilled Spanish Octopus <i>Pickled Fresno Chili, Celery, Fennel, Mint, Basil, Roasted Garlic Yogurt</i>	21
Louisiana Seafood Gumbo <i>Shrimp, Crab, Oysters, Pressed French Bread</i>	16
Crab Croquettes	18
Point Royal Caesar <i>Baby Gem Lettuces, Sourdough Croutons, Parmesan, Traditional Dressing</i>	14
Heirloom Lettuce Salad <i>Shaved Carrots, Radish, Aged Sherry Vinaigrette</i>	12
Warm Baby Artichokes <i>Goat Cheese, Hazelnuts, Black Garlic, Watercress, Bacon Vinaigrette</i>	16

RAW BAR

GRAND PLATTERS

HOLLYWOOD	DIPLOMAT	POINT ROYAL
39	69	155



ON THE HALF SHELL

East Coast Oysters	3
West Coast Oysters	3.5
 Littleneck Clams, MA	2.5
<i>Served with Fennel-Chili Mignonette Cocktail Sauce & Lemon</i>	

CRUSTACEANS

Key West Shrimp Cocktail <i>Cocktail Sauce</i>	16
Alaskan King Crab Leg, 8 oz. <i>Sweet Mustard Remoulade</i>	26
Half Maine Lobster <i>Olive Oil, Lemon, Chives</i>	18

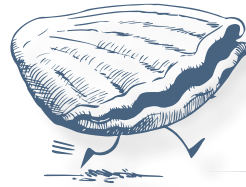
TASTEFULLY DRESSED

Tuna Tartare <i>Avocado, Sesame Seeds, Chili Vinaigrette</i>	17
Buttered Crab <i>Warmed Alaskan King Crab, Brown Butter, Lemon</i>	22
Ceviche <i>Local Fish, Passion Fruit, Lime, Tomato</i>	11



ON A BUN

Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	19
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	24
Smothered Sausage "Hot Dog" <i>Smoked Pork Sausage, Shrimp Étouffée, Red Cabbage, Crispy Potato</i>	16



LARGE PLATES & MAINS

Fresh Linguine & Clams <i>White Wine, Garlic, Calabrian Chili, Olive Oil, Parsley</i>	26
Cornmeal Crusted Florida Snapper <i>Tomato, Basil, Eggplant, Saffron Aioli</i>	33
Shrimp & Anson Mills Grits <i>Andouille Sausage, Cheddar, Scallion, Pickled Mushrooms</i>	26
Roasted Maine Diver Scallops <i>Baby Turnips, Fennel, Herbs, Smoked Fish Chowder</i>	34
Pomegranate Glazed Short Rib <i>Watercress & Heirloom Carrot Salad, Swank Farms Pickled Vegetables</i>	28

SIMPLY GRILLED

FISH & SHELLFISH

Local Black Grouper, 5oz.	24
Ora King Salmon, 5 oz.	25
Atlantic Tuna Steak, 5 oz.	26
Maine Lobster, 1 ½ lb.	MP
Whole Local Fish	MP

MEATS & POULTRY

Organic Half Chicken	21
Dry Aged NY Strip, 8 oz.	33
Black Angus Skirt Steak, 8 oz.	27
American Lamb Chops, 8 oz.	24

VEGETABLES & SIDES

Parmesan Crusted Potatoes <i>Sea Salt, Rosemary</i>	9
Crispy Brussels Sprouts <i>Mustard Crème Fraîche, Candied Pecans, Green Apple</i>	10
Sautéed Seasonal Greens <i>Garlic, Chili, Lemon, Olive Oil</i>	8
Crawfish Mac & Cheese <i>Smoked Gouda, Scallions, Breadcrumbs</i>	11

POINT ROYAL CLAM BAKE

(FOR TWO)

**CLAMS, MUSSELS, CRAWFISH,
POTATOES, CORN & ANDOUILLE SAUSAGE**

served with garlic bread and your choice of side

29 per guest

*add a steamed whole lobster - MP

Executive Chef Jorge Negron
Chef Geoffrey Zakarian

POINT ROYAL

BEVERAGE MENU

HAND-CRAFTED COCKTAILS

The Zakarian Blue <i>Iced Tea Infused Vodka, Lemon Juice, Mint</i>	16
Vesper Martini <i>Plymouth Gin, Belvedere Vodka, Lillet Blanc</i>	17
Lavender Martini <i>Vodka, Lemon Juice, Lavender Syrup</i>	16
Royal Blood <i>House Made Gin, Strawberry Coulis, Vermouth</i>	16
Mezcal Mule <i>Mescal, Tequila, Orange Juice, Ginger Beer, Sunchoke Syrup, Lime</i>	16
Lychee Caipirinha <i>Cachaça, Lychee Juice, Rose Water, Sugar Cane</i>	17
Starfruit Paloma <i>Reposado Tequila, Starfruit Purée, Lime, Agave Nectar, Soda</i>	18
Rum-Passion Fizz <i>Aged Rum, Passion Fruit, Lime Zest, Soda</i>	16
Burnt Angel <i>Angel's Envy Bourbon, Amaro, Campari, Burnt Orange-Peppercorn Syrup, Angostura Bitters</i>	18
Claret's Envy <i>Angel's Envy Bourbon, Dry Vermouth, Peychaud's Bitters, Claret Syrup</i>	18
Flaming Berry <i>Chili-Infused Vodka, Lemon Juice, Strawberry</i>	16

WINE B.T.G.

	5oz.	8oz.	Btl
Prosecco	14	18	70
Sparkling Wine	12	16	60
Champagne	25	29	125
Rosé Champagne	-	-	30
Champagne	-	-	25
Sauvignon Blanc	14	18	70
Sauvignon Blanc	16	20	80
Sancerre	20	24	100
Reisling	16	20	80
Pinot Grigio	16	20	80
Pinot Grigio	16	20	80
Chardonnay	14	18	70
Chardonnay	16	20	80
Rosé	12	16	60
Pinot Noir	18	22	90
Malbec	12	16	60
Merlot	18	22	90
Cabernet Sauvignon	16	20	90
Cabernet Sauvignon	18	22	90
Red Blend	16	20	80
Col de'Salici, Veneto, Italy	14	18	70
Charles Lafite, Langudoc, France	12	16	60
Pommery Brut Royal, France	25	29	125
Nicolas Feuillatte, France (187ml)	-	-	30
Pommery Brut Royal, France (187ml)	-	-	25
Oyster Bay, Marlborough, NZ	14	18	70
Kim Crawford, Marlborough, NZ	16	20	80
Fournier, Loire Valley, France	20	24	100
Eroica, Columbia Valley, WA	16	20	80
Il Ducale, Ruffino, Friuli, Italy	16	20	80
Terlato Family, Friuli, Italy	16	20	80
Wente Vineyards, Morning Fog	14	18	70
Joel Gott, Monterey, CA	16	20	80
Font Freye, Cotes du Provence, France	12	16	60
Alphabets, Pali, Willamette Valley, OR	18	22	90
Dona Paula, Mendoza, Argentina	12	16	60
Markham, Napa Valley, CA	18	22	90
Wente Vineyards, Southern Hills	16	20	90
Franciscan, Napa Valley, CA	18	22	90
Upshot, Rodney Strong, Sonoma, CA	16	20	80

CHAMPAGNE & SPARKLING

Dom Perignon, France	450
Moet Chandon Brut Imperial, France	150
Veuve Clicquot Brut, France	175
Veuve Clicquot Brut, France Half Bottle	85
Nicolas Feuillatte Brut, France	125
Pommery Rose, France	180
Nicolas Feuillatte Rose, France	180
Louis Pommery Brut, California	75

ROSÉ

Chateau La Gordonne, Cotes du Provence	60
La Chapelle Gordonne, Cotes du Provence	75
Guado Al Tasso, Tuscany, Italy	70
Fleurs De Prairie, Cotes du Provence	55

PINOT GRIGIO

Livi Felluga, Collio, Italy	70
Santa Cristina, Veneto, Italy	50

WHITE BLENDS

The Whip, Livermore, CA	85
Baby Blue, Napa Valley, CA	75
Terra D' Oro, Viognier, CA	60
Conundrum, CA	90

RED BLENDS

Purple Heart, Napa Valley, CA	55
Saved, California	80
Girard Artistry, Napa Valley, CA	125
Conn Creek Anthology, Napa Valley	120
Conundrum Red, CA	65

SAUVIGNON BLANC

Charles Krug, Napa Valley, CA	65
Stag's Leap Wine Cellars "Aveta", Napa Valley, CA	95
Ziata by Cakebread, Napa Valley, CA	100
Joseph Phelps, Napa Valley, CA	120
Seven Terraces, Marlborough, NZ	60
Fume Blanc, Robert Mondavi, Napa Valley, CA	105

CHARDONNAY

Napa Cellars, Napa Valley, CA	70
Ferrari-Carano, Sonoma, CA	95
Rodney String Reserve, Russian River Valley, CA	130
Antica, Napa Valley, CA	105
Franciscan Cuvee Sauvage, Napa Valley, CA	115
Wente Vineyards, Riva Ranch, Monterey, CA	80
Mer Soleil Reserve, Monterey, CA	65
Jordan, Russian River Valley, CA	120
Far Niente, Napa Valley, CA	185
Louis Latour Pouilly Fuisse, France	90
CakeBread, Napa Valley, CA	85

ZINFANDEL

Prisoner, CA	100
Turley, Juvenile	75
Decoy, Sonoma County, CA	80

MERLOT

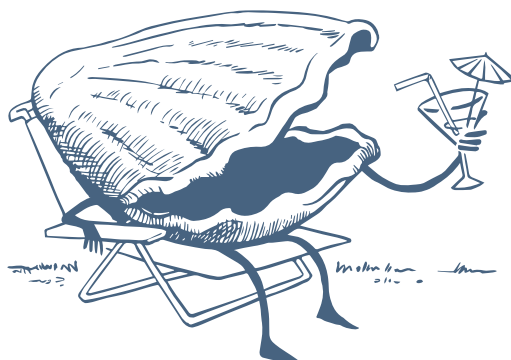
Rutherford Hill, Napa Valley, CA	70
Cht Ste. Michelle, Indian Wells	52
Simi, Sonoma, CA	65
Duckhorn, Napa Valley, CA	145
Ferrari-Carano, Sonoma, CA	70

PINOT NOIR

Belle Glos "Clarks & Telephone", Santa Barbara, CA	160
Meiomi, CA	55
Patz & Hall, Sonoma Coast, CA	125
En Route Les Pommiers, Russian River Valley, CA	145
Wente Vineyards, Monterey, CA	75
Estancia, Monterey County, CA	60
Phelps, Freestone, Napa Valley, CA	100

CABERNET SAUVIGNON

Coppola Director's Cut, Alexander Valley, CA	75
Joel Gott 815, CA	65
Intrinsic, Columbia Valley, WA	75
Heritage, Napa Valley, CA	85
Joseph Carr, Paso Robles, CA	90
Girard, Napa Valley, CA	95
Faust, Napa Valley, CA	170
Jordan, Alexander Valley, CA	185
Stag's Leap Artemis, Napa Valley	170
Rodney Strong Rockaway, Alexander Valley, CA	225
Duckhorn, Napa Valley, CA	210
Insignia, Napa Valley, CA	425
Joseph Phelps Insignia, Napa Valley	225
Opus One, Napa Valley	675
Caymus, Napa Valley	270
Nickel and Nickel, "Quicksilver", Napa Valley, CA	325



Executive Chef Jorge Negron
Chef Geoffrey Zakarian