

## SMALL PLATES & SHAREABLES

<b>seasonal oysters *</b> mignonette, horseradish cocktail sauce	3ea
<b>lime poached shrimp</b> piquillo horseradish pesto, cilantro	9.00
<b>crab deviled eggs*</b> salmon caviar	12.25
<b>cast iron pei mussels</b> garlic, shallot, herbs, fresno chile, preserved lemon	18.50
<b>ceviche *</b> mango, coconut, serrano, lime, cilantro, tomatoes, taro chips	13.50
<b>spicy tuna on crispy rice *</b> sriracha aioli, sweet soy, serrano, radish, scallion	8.50/13.50
<b>point judith calamari</b> mediterranean-style, lemon oil, parmesan, kalamata olives, sambal	13.75
<b>jumbo lump crab cake</b> citrus whole grain mustard sauce	18.75
<b>shishito peppers</b> toasted sesame seeds, bonito flakes	9.00
<b>spicy tuna roll</b> avocado, green onion, tobiko, spicy aioli	15.75
<b>rainbow roll</b> hamachi, salmon, tuna, crab, cucumber, avocado	16.25
<b>veggie roll</b> daikon, asparagus, cucumber, spinach, avocado, spicy aioli	14.00

## STARTERS 8

with entrée 6.00

<b>new england clam chowder</b> bacon crumb, chives
<b>mixed greens salad</b> cucumber, cherry tomato, lemon vinaigrette
<b>grilled caesar</b> romaine, torn croutons, grana padano

## SIDES TO SHARE

<b>malt vinegar chips</b>	5.00
<b>kohlrabi slaw</b> point coleslaw dressing	5.00
<b>french fries</b>	5.00
<b>roasted fingerling potatoes</b> whole garlic confit, olive oil	6.00
<b>skillet mac &amp; cheese</b> cavatappi, aged cheddar, mascarpone, potato crunch	10.00
<b>roasted golden beets</b> sweet butter, maldon salt	8.00
<b>brussels sprouts</b> anchovy butter, shaved grana padano, pinenuts	8.00

## SEAFOOD TOWER

<b>Laurel Point Tower</b> 55 6 oysters 8pc lime-poached shrimp seared ahi ceviche	<b>Laurel Grand Tower</b> 95 dozen oysters 16pc lime-poached shrimp seared ahi ceviche smoked mackerel
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## FRESH CATCH

<b>atlantic salmon</b> pan-seared, artichoke hearts, blistered tomatoes, caper berries, lemon beurre blanc	28.50
<b>idaho snake river trout</b> grilled, cajun spices, kohlrabi slaw, remoulade sauce	22.75
<b>diver scallops</b> pan-seared, sweet corn puree, shiitakes, asparagus, blistered tomatoes	32.75
<b>barramundi</b> pan-seared, bok choy, cantonese sauce	26.00
<b>seared california halibut</b> heirloom tomatoes, fennel salad	24.75
<b>cioppino</b> shrimp, crab mussels, fish, grilled levain	26.75
<b>whole thai snapper for two</b> cilantro ginger vinaigrette, soft herb salad	49.00

## LAND & SEA

<b>lime poached shrimp cobb</b> bacon, bleu cheese, egg, avocado, tomato, green goddess	19.50
<b>grilled ceasar with atlantic salmon</b> romaine, torn croutons, grana padano	18.75
<b>crispy fish &amp; chips</b> cod, remoulade sauce	19.25
<b>the point burger *</b> pimento cheese, lettuce, tomato, onion, pickles, point sauce	15.50
<b>new england lobster roll</b> split top brioche bun, mayo, celery	28.50
<b>linguine &amp; clams</b> garlic, shallots, chili, spanish chorizo	20.75
<b>8oz filet mignon</b> umami butter, french fries	39.75

### LOBSTER MONDAYS

\$42

1 1/2 LB.

STEAMED OR GRILLED

WITH FINGERLING POTATOES & SWEET CORN