



## **APPETIZERS**

Served 5:30 - 10:00



### **Crab Stuffed Portabella**

Balsamic marinated portabella cap stuffed with crabmeat, baked and topped with fire roasted red pepper coulis.

\$9.95

### **Smoked Salmon Napoleon**

Cold-smoked salmon with eggs, tomato, capers, pickled ginger and wasabi aioli.

\$10.95

### **Escargot Rockefeller Stuffed Mushrooms**

Escargot on savory sautéed spinach with Pernod, topped with hollandaise

7.95

### **Backbay Crab Croquettes**

Lump crabmeat lightly seasoned with Mobjack Bay spice and deep-fried. Served with a trio of sauces.

**\$9.95 / \$ 4.97 half off during Shockoe Hour**

### **Shrimp Cocktail**

Five large steamed gulf shrimp served with a lime-horseradish chili sauce.

\$12.95

### **Artichoke**

Steamed whole artichoke with hollandaise and Cajun tartar sauce.

\$8.95

### **Cajun Shrimp and Crayfish**

Shrimp and crayfish sautéed in spicy Cajun butter, served over crispy garlic-cheese grits cakes.

\$10.95

### **Coconut Shrimp**

Crisp coconut breaded shrimp served with 3 dipping sauces; Cajun tartar, strawberry horseradish and sweet chili mango.

**\$9.95 / \$4.97 half off during Shockoe Hour**

### **Teriyaki Seared Tuna**

Fresh yellow-fin tuna steak seared rare, sliced and served chilled with teriyaki glaze, wasabi aioli, seaweed salad and mango salsa.

**\$10.95 / \$5.48 half off during Shockoe Hour**

**Shockoe Hour Monday– Friday 5pm to 7pm**

