

## ~RAW BAR & SHELLFISH~

All items served with fresh horseradish, cocktail sauce,  
and a sweet champagne mignonette

Blue Point 2.5	Shrimp Cocktail 15
Malpeque 2.75	Little Neck 1.25
Kumamoto 3.5	Top Neck 1.25

## ~APPETIZERS~

### Drunken Scallops

Pan seared scallops, Blue Moon, Nueske bacon, fried shallots 14

### Tuna Tartare

Sesame oil, sesame seeds, apples, jalapenos, scallions, crispy wontons 13

### Burrata Mozzarella

Baby arugula, ripe tomatoes, pickled onions, balsamic reduction, basil oil 12

### Shipwreck Baked Clams

Fresh blend of top neck clams, lobster meat, and Nueske bacon 13

### Beet & Goat Cheese Tower

Roasted beets tossed in sherry citrus vinaigrette, goat cheese,  
toasted pumpkin seeds, crostini 11

### Shrimp & Grits

Shrimp, Nueske bacon and mushrooms served over creamy grits 13

### Pork Belly

Beer braised pork belly, maple bourbon glaze, apple slaw, topped with pickled jalapeno 14

### Crab Cake

Served over arugula accompanied with a Cajun remoulade 14

### Lomi Lomi Salmon

Salmon, red onion, lime juice, tomato, cucumber, sesame oil, sesame seeds 12

## ~SOUP & SALAD~

### Lobster Bisque 9

### French Onion 8

### Iceberg Wedge

Creamy bleu cheese dressing, tomato, Nueske bacon, bleu cheese crumble,  
balsamic reduction, frizzled onions 12

### Caesar Salad

Crisp romaine with an anchovy garlic dressing and herbed croutons 10  
add anchovies 3

### Greek Salad

Chopped romaine, tomato, cucumber, red onion, Kalamata olive,  
and feta cheese in a vinaigrette 10

### Spinach Salad

Baby spinach, roasted apples, beets, toasted pumpkin seeds, carrots,  
goat cheese, apple cider vinaigrette 12

## ~ADD ONS~

All add ons can be served blackened or grilled

chicken 6 shrimp 7 steak 13 salmon 10

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

## ~STEAKS & CHOPS~

All Steaks and Chops are served with  
Shipwreck Signature Steak Sauce and topped  
with house made compound butter and frizzled onions

8oz Filet Mignon 38

16oz Prime NY Strip 46

20oz Cowboy Ribeye 46

Lamb Chops 48

Make any Steak or Chop a SURF & TURF

Add 8oz Lobster Tail 20

## ~TOP YOUR STEAK~

Oscar Style 15

Crab meat, asparagus, & hollandaise

Creamy Bleu Cheese 6

Sautéed Sherry Onions 5

Sautéed Sherry Mushrooms 5

Roasted Garlic 7

Lump Crab Cake 12

## ~SAUCES~

All sauces are served on the side 2.5

Horseradish Cream Sauce

Hollandaise

Béarnaise

Bleu Cheese Lobster Cream Sauce

Au Poivre

Mushroom & Herb Demi

## ~ENTREES~

### Veal Osso Bucco

Tender, slow braised veal shank, roasted garlic smashed potatoes,  
seasonal vegetables, pan gravy 34

### Tuna

Peppercorn crusted seared tuna, wasabi  
mashed potatoes, teriyaki drizzle, julienne vegetables 25

### Shipwreck Signature Burger

8oz Porterhouse blend burger, brioche bun, white cheddar,  
signature sauce, frizzled onions, pomme frites 27

### 10oz Pork Bone in Rib Chop

Bourbon vanilla mashed sweet potatoes,  
rosemary apple brown butter sauce 29

### Blackened Salmon & Grits

Blackened salmon and sauteed spinach over gruyere grits 28

### Under the Brick Chicken

Airline chicken breast seared in a cast iron skillet, roasted garlic smashed potatoes,  
sherry mushrooms & onions 23

### Seafood Scampi

Langostino lobster tails, shrimp, little neck clams over linguine  
with a fresh tomato & white wine scampi sauce 27

## ~SIDES~

Sautéed Spinach 7

Creamed Spinach 8

Roasted Garlic Smashed Potato 7

Truffle Mac-n-Cheese 9

add lobster 4

Bacon Brussels Sprouts 10

Pommes Frites 7

Grilled Asparagus 9

Bourbon Vanilla Mashed Sweet Potatoes 8

Sherry Mushrooms & Onions 8

Loaded Twice Baked Potato 8

Gruyere Grits 8

add lobster 4

One complimentary popover per person. Additional popover \$2.00

All of our items are prepared fresh and cooked to order.  
Therefore your patience is greatly appreciated. Plate Sharing Charge \$5.00.



# SHIPWRECK POINT

