

~RAW BAR~

All items served with fresh horseradish, house made cocktail sauce, watermelon mignonette

- East Coast Oysters MKT
- Little or Top Neck Clams 1.25
- Shrimp Cocktail 16

~APPETIZERS~

- Shipwreck Baked Clams**
House made blend of top neck clams, lobster, Nueske bacon, parsley 14
- Beet and Goat Cheese**
Roasted beets, goat cheese, toasted pistachios, crostini 13
- Scallops**
Carrot ginger coconut puree, micro radish salad 15
- Tuna Tartare**
Sushi grade tuna, Granny Smith apples, scallions, jalapenos, sesame seeds, sesame oil, sea salt, crispy wontons 14
- Lamb Lollipops**
New Zealand lamb chops, pistachio gremolata, slow roasted tomato 19
- Jumbo Lump Crab Cake**
Pure jumbo lump crab, Cajun remoulade 17
- Burrata**
Grilled peach, prosciutto, asparagus, basil oil, blackberry balsamic gastrique, crostini 15
- Watermelon Stack**
Feta, cucumber, mint, red onion, balsamic reduction 13

~SOUPS~

- Lobster Bisque 12
- Soup Du Jour 8

~SALADS~

- Ice Berg Wedge**
Ice Berg, buttermilk bleu cheese dressing, Nueske bacon, fried shallots, balsamic reduction, grape tomatoes 12
add bleu cheese crumble 2
- Classic Caesar**
Crisp romaine house made roasted garlic and anchovy dressing, herbed croutons 11
add anchovy 3
- Grilled Peach**
Tender baby greens, frisee, watermelon radish, toasted pistachios, grilled peaches, goat cheese, honey vinaigrette 13

~STEAKS & CHOPS~

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

- 8oz Center Cut Filet Mignon 42
- 16oz Boneless Ribeye Prime 48
- 16oz NY Strip Prime 46
- New Zealand Lamb Rack 50

~SPECIALTY CUTS~

- 20oz Prime Dry-Aged Cowboy MKT
- 32oz Porterhouse Prime MKT

Make any Steak a SURF and TURF

- Broiled 8oz Lobster Tail MKT
- Seared Scallops 16
- Garlic Shrimp 14
- Crab Cake 15
- Oscar Style 16

~TOP YOUR STEAK~

3.00

- Maytag Bleu Cheese
- Roasted Garlic
- Murphy Hot Cherry Peppers

~SAUCES~

All sauces are served on the side 3.00

- Hollandaise
- Port Wine Demi
- Horseradish Cream
- Au Poivre
- Béarnaise

~SEAFOOD~

- Tuna**
Coriander dusted sushi grade tuna, baby vegetable soba noodles, tamarind reduction 32
- Twin Tails**
Two 4oz broiled lobster tails, asparagus, drawn butter MKT
- Salmon**
Sunchoke puree, green beans, pistachio gremolata, mustard citrus sauce 30
- Tilefish**
Baby zucchini, lentils, baby heirloom tomato, yellow pepper saffron sauce 34

~ENTREES~

- Pesto Bucatini**
Fresh pesto, baby heirloom tomato, fresh mozzarella (vegetarian) 28
- Free Range Half Chicken**
Semi-boneless half chicken, organic quinoa, roasted baby carrots, blackberry balsamic gastrique 29
- Vegan Pasta**
Zucchini & yellow squash noodles, roasted garlic oil, summer fresh vegetables 26

~ACCOMPANIMENTS~

- Mashed Potatoes 11
- Baked Potato 11
- Sherry Mushroom and Onion 11
- Sautéed Spinach 11
- German Potatoes 11
- Truffle Mac and Cheese 12
add lobster 4
- Roasted Baby Carrots 12
- Caramelized Bacon Brussel Sprouts 12
- Grilled Asparagus 12
- Green Bean Almondine 12
- Parmesan & Herb Fries 11

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.

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



SHIPWRECK POINT

