EST 1987

MONTAUK

SEAFOOD GRILL

RAW BAR

OYSTERS ON HALF SHELL
Rotating Selections, Cocktail Sauce,
Champagne Mignonette, Lemon 5 Ea

AHI TUNA POKE
Fresh Cucumber, Avocado,
Tamari, Ginger, Chili Oil,
Sesame, Green Onion 24

OYSTER SHOOTER (21+)
Ketel One Citroen Vodka, Lemon,
Horseradish Cocktail Sauce,
Serrano, Bay Spiced Rim 13

MAINE LOBSTER TAIL
Grilled And Chilled, Mustard Aioli,
Cocktail Sauce, Lemon 44

ALASKAN KING CRAB LEGS
Cocktail Sauce, Lemon
¾ Pound MP / 1 ½ Pound MP

ALASKAN DUNGENESS CRAB
Cocktail Sauce, Lemon
¾ Pound 32 / 1 ½ Pound 62

PACIFIC SHRIMP COCKTAIL
Cocktail Sauce, Lemon
Three Piece 16 / Six Piece 30

LUMP CRAB COCKTAIL
Mixed Greens, Lemon Vinaigrette,
Caper Berry, Mustard Aioli 30

CHILLED SEAFOOD TOWER
Six East Coast Oysters,
Six West Coast Oysters,
Ahi Tuna Poke,
Lump Crab Cocktail,
Six Piece Shrimp Cocktail,
¾ Pound Alaskan Dungeness Crab,
Grilled Maine Lobster Tail 198

Add ¾ Pound Alaskan King Crab MP

APPETIZERS

CRISPY FLORIDA ROCK SHRIMP
Sweet-Hot Sriracha Aioli,
Pickled Serrano & Red Onion,
Micro Greens, Fresh Lemon 23

KONA KANPACHI CRUDO
Heirloom Tomato, Fresh Basil,
Castelvetrano Olives, Capers, Olive Oil,
Crispy Shallots, Lemon, Sea Salt 27

MAINE LOBSTER SLIDER
Mayonnaise, Celery Microgreens,
Chives, Lemon Vinaigrette,
House Made Salt & Vinegar Chips 16 Ea

ARTISAN SOURDOUGH BREAD
Rosemary, Sea Salt, Citrus-Honey Butter 9

BLACK ANGUS BEEF CARPACCIO
White Truffle-Parmesan Aioli, Capers,
Micro Arugula, Red Onion, Crispy Potato 28

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER
Russet Potato, Cream, Celery, Onion,
Applewood Smoked Bacon, Fresh Herbs 15

GAZPACHO WITH ALASKAN CRAB
Vine-Ripe Tomato, Fresh Avocado,
Micro Herb Salad, Citrus Vinaigrette 28

CLASSIC ICEBERG WEDGE
Heirloom Tomato, Bacon, Chives,
Boiled Egg, Garlic Breadcrumbs,
Point Reyes Original Bleu Cheese 18

STONE FRUIT SALAD
Bibb Lettuce, Nectarines, Red Cherries,
Candied Walnuts, Feta Cheese, Red Onion,
Honey-Poppyseed Dressing 19

CHILLED TERRIYAKI SHRIMP SALAD
Mixed Greens, Anjou Pear, Oranges,
Avocado, Persian Cucumber,
Cashews, Miso-Ginger Dressing 24

** 3% kitchen appreciation fee will be added to all checks.
This fee is paid directly to our highly valued kitchen staff in order to provide added compensation to meet the ever-rising costs of living in the Vail Valley

** Gratuities are shared by employees

** 20% gratuity may be added to parties of six or more

Scan QR code for dietary and allergy information for all menu items

CHEF'S SPECIALTIES

NO SUBSTITUTIONS, PLEASE

HERB CRUSTED ALASKAN HALIBUT
Buttermilk Whipped Potatoes,
Lemon Beurre Blanc,
Mixed Baby Greens, Basil Vinaigrette,
Tomato-Cucumber Relish 59

AHI TUNA SEARED RARE
Our Signature Dish Since 1995
Rock Shrimp-Vegetable Stir-Fry,
Oyster Mushrooms,
Tamari-Ginger Vinaigrette,
Sushi Rice Cake, Wasabi, Ginger 55

STEAMED ALASKAN CRAB
Fresh Lemon, Drawn Butter,
Buttermilk Whipped Potatoes,
Sweet Corn-Green Bean Sauté

1 ½ Pound Dungeness Crab 72

1 ½ Pound King Crab Legs MP

BARBECUED SCOTTISH SALMON
Ginger-Soy Glaze,
Toasted Garlic-Sesame Sticky Rice,
Miso-Wasabi Napa Slaw,
Soy Beurre Blanc, Crispy Onions 51

MISO CHILEAN SEA BASS
Shiro Miso Glaze, Scallions,
Wakame-Soba Noodle Frittata,
Red Tobiko-Cucumber Salad,
Cashew-Ginger Sauce 66

BLEU CHEESE CRUSTED FILET MIGNON
White Truffle-Chive Hash Browns,
Grilled Marinated Asparagus,
Red Wine Reduction 69

SHRIMP & SCALLOP POMODORO
Vine-Ripe Tomato Concasse, Capers,
Torn Basil, Garlic, Shallots,
Extra Virgin Olive Oil, Spaghetti,
Roasted Garlic Bruschetta 48

SEAFOOD ADDITIONS

AVAILABLE WITH CHEF'S SPECIALTIES
OR GRILL LIST SELECTIONS

¾ LB STEAMED KING CRAB LEGS MP	SAUTÉED LUMP CRAB IN GARLIC BUTTER 20	MAINE LOBSTER MAC & CHEESE 34
3 GRILLED PACIFIC SHRIMP 16	GRILLED ATLANTIC SEA SCALLOP 18	BROILED MAINE LOBSTER TAIL 44

GRILL LIST

SIMPLY SEASONED AND GRILLED,
SERVED WITH CHOICE OF TWO SIDES

SCOTTISH SALMON 49

ALASKAN HALIBUT 59

CHILEAN SEA BASS 64

SEARED RARE AHI TUNA 51

ATLANTIC SEA SCALLOPS 57

PACIFIC WHITE SHRIMP 42

BROILED MAINE LOBSTER TAIL 51

BLACK ANGUS RIBEYE 73

BLACK ANGUS FILET MIGNON 66

SIDES

À LA CARTE SIDES 12

BUTTERMILK WHIPPED POTATOES

SKILLET SWEET CORN, GREEN BEANS,
CHERRY TOMATOES, MISO-LIME BUTTER

MISO-WASABI NAPA SLAW

TOASTED GARLIC-SESAME STICKY RICE

MIXED BABY GREENS, BASIL VINAIGRETTE,
TOMATO-CUCUMBER RELISH

SUMMER SQUASH, OYSTER MUSHROOMS,
ENGLISH PEAS, LEMON-GARLIC BUTTER

FRENCH FRIES, GARLIC,
BLACK PEPPER, SEA SALT, CHIVES