EST 1987

MONTAUK

SEAFOOD GRILL

RAW BAR

TODAY'S EAST & WEST COAST OYSTERS
Champagne Mignonette, Cocktail Sauce,
Horseradish, Fresh Lemon 5 Each

PACIFIC SHRIMP COCKTAIL
Cocktail Sauce, Lemon
Three Pieces 17 / Six Pieces 32

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

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 & Chilled, Mustard Aioli,
Cocktail Sauce, Lemon
One Tail 29 / Twin Tails 55

ALASKAN KING CRAB
Cocktail Sauce, Lemon
¾ Pound 95 / 1 ½ Pound 185

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

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,
Twin Grilled Maine Lobster Tails 198

APPETIZERS

CREOLE CAKES
Alaskan Halibut, Chilean Sea Bass,
Roasted Garlic, Fresh Herbs,
Fennel-Apple Slaw, Creole Aioli 21

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

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

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

MAINE LOBSTER SLIDER
Lemon-Chive Aioli, Microgreens,
Housemade Salt & Vinegar Chips 16 Each

SOUP & SALAD

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

SUMMER BERRIES & MIXED GREENS
Strawberries, Blueberries, Raspberries,
Micro Flowers, Pickled Onion,
Toasted Pine Nuts, Fresh Basil,
Sheep's Milk Feta,
Lemon-Poppyseed Vinaigrette 19

CLASSIC ICEBERG WEDGE
Heirloom Cherry Tomatoes,
Applewood Smoked Bacon, Chives,
Hard-Boiled Egg, Garlic Breadcrumbs,
Point Reyes Blue Cheese Dressing 18

TOMATO GAZPACHO WITH ALASKAN CRAB
Fresh Avocado,
Micro Herb Salad, Citrus Vinaigrette 28

ALASKAN CRAB & CITRUS SALAD
Chilled King & Dungeness Crab, Avocado,
Cucumber, Citrus Supremes,
Toasted Cashews, Yuzu-Miso Vinaigrette 31

** A 3% kitchen appreciation fee will be added to all checks.
This fee is distributed directly to our culinary team
in recognition of their dedication and craftsmanship,
helping us provide competitive compensation in the Vail Valley
** Gratuities are shared by employees
** A 20% gratuity may be added to parties of six or more
Scan QR code for dietary and allergy information for all menu items

SIGNATURE ENTREES

NO SUBSTITUTIONS, PLEASE

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

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

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

MISO GLAZED CHILEAN SEA BASS
Crispy Wakame-Soba Noodle Cake,
Cucumber & Red Tobiko Salad,
Cashew-Ginger Sauce 66

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

SEAFOOD CIOPPINO
Alaskan Halibut, Chilean Sea Bass,
White Shrimp, Littleneck Clams, Mussels,
Dungeness Crab, Roasted Fennel,
Calabrian Chili, Saffron-Tomato Broth 61

STEAMED ALASKAN CRAB
Drawn Butter, Fresh Lemon,
Buttermilk Whipped Potatoes,
Skillet Sweet Corn Succotash
1 ½ Pound Dungeness Crab 72
1 ½ Pound King Crab Legs 185

CHEF'S ADDITIONS

¾ LB STEAMED KING CRAB LEGS 95	SAUTÉED LUMP CRAB IN GARLIC BUTTER 21	MAINE LOBSTER MAC & CHEESE 32
3 GRILLED PACIFIC SHRIMP 17	GRILLED ATLANTIC SEA SCALLOP 19	BROILED MAINE LOBSTER TAIL 29

GRILL LIST

CHOICE OF TWO SIDES & ONE HOUSEMADE SAUCE

SCOTTISH SALMON 51

ALASKAN HALIBUT 59

CHILEAN SEA BASS 66

AHI TUNA SEARED RARE 55

ATLANTIC SEA SCALLOPS 62

PACIFIC WHITE SHRIMP 42

BLACK ANGUS FILET MIGNON 69

BLACK ANGUS BONE-IN RIBEYE 97

BROILED TWIN LOBSTER TAILS 55

SIDES

Á LA CARTE 12

BUTTERMILK WHIPPED POTATOES

SKILLET SWEET CORN SUCCOTASH

MISO-WASABI NAPA SLAW

TOASTED GARLIC-SESAME STICKY RICE

BABY GREENS WITH BASIL VINAIGRETTE

SUMMER SQUASH & SUGAR SNAP PEAS

SEASONED GARLIC FRENCH FRIES

HOUSEMADE SAUCES

Á LA CARTE 2

LEMON BEURRE BLANC
CALABRIAN CHILI BUTTER
SHOYU DEMI-GLACE

CHIMICHURRI VERDE
TROPICAL FRUIT SALSA
CREOLE LEMON AIOLI