

# The Chelsea

## RAW

<b>Raw Oysters*</b> with champagne mignonette, cocktail, house hot sauce.....	mkt
<b>Dressed Raw Oysters*</b> , dashi, dressed in buttermilk, cilantro oil, lime supreme .....	4 min/5 ea
<b>Jumbo Shrimp Cocktail</b> with house cocktail sauce and horseradish remoulade.....	26
<b>French Onion Caviar Dip</b> served with house dill and buttermilk chips.....	25

## STARTERS

<b>Roasted Pepper Hummus</b> roasted pepper relish, confit garlic, zaatar, pita.....	15
<b>Steak Tartar*</b> classic fixings, smoked oyster aioli, grilled sourdough .....	18
<b>Fried Oysters</b> togarashi ranch seasoning, sweet pepper relish, dried chili ranch.....	19
<b>Crab Shells n' Cheese</b> with lump crab, scallions, and sourdough bread crumb.....	26
<b>Meatballs</b> veal and pork blend, aged parmesan, and grilled sourdough .....	17
<b>Baked Feta</b> kalamata olives, marinated tomatoes, toasted sourdough.....	15
<b>Charcuterie Board</b> chef's selection of cured meats and cheeses paired with seasonal veg.....	36

## BREADS AND GREENS

<b>Arugula and Beets</b> with vinaigrette and whipped feta .....	15
<b>Little Gem Caesar</b> with aged parmesan and dill.....	16
<b>The Wedge</b> , Point Reyes blue cheese, crispy pork belly, sweet peppers.....	19
<b>Parker House Rolls</b> with garlic herb duck fat butter .....	10
<b>White Bean Soup</b> chorizo, Calabrian chiles, kale, fennel, sourdough crouton .....	11

## MAINS

<b>Jumbo Shrimp Parmesan Risotto</b> with garlic chili butter, blistered tomatoes, pea shoots .....	31
<b>Chicken and Shrimp Pot Pie</b> confit leeks, peas, mushrooms, puff pastry .....	27
<b>Miso Maple Glazed Salmon</b> served over couscous.....	31
<b>Pan Seared Red Snapper</b> stone ground heirloom grits, young mustard greens, creole sauce.....	30
<b>Fried Chicken</b> with hot honey harissa, chef's dry seasoning .....	28
<b>Chelsea Burger</b> pickle party, fries .....	24
<b>Crab Roll</b> served on a split top roll with garlic buttermilk chips .....	27
<b>Filet*</b> 44 farms filet topped with bearnaise and lump crab, fries .....	54
<b>Sliced Flat Iron Board*</b> with garlic herb bone marrow butter, mushrooms .....	42

## SIDES FOR TWO

<b>Charred Broccolini</b> with bagna cauda .....	14
<b>Shells and Cheese</b> , scallions, and sourdough breadcrumb .....	14
<b>Roasted Wild Mushrooms</b> with garlic herb butter .....	16
<b>Brown Butter Truffle Fries</b> herbs, aged parmesan .....	17
<b>Couscous</b> , roasted sweet peppers, garlic, kalamata olives.....	13

## SWEETS

<b>Warm Apple Crisp</b> , lemon thyme and oat crumble, served with a vanilla scoop .....	14
<b>Mexican Chocolate Pot De Creme</b> , toasted meringue .....	12
<b>Chocolate Chip Cookies</b> served with a vanilla scoop .....	10

Executive Chef

Andre Garza

\*Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have certain medical conditions.