

# lounge fare

**Dynamite Scallops** 14  
crab encrusted, basil oil

**Firecracker Shrimp** 11  
tempura battered;  
creamy sweet chili glaze

**Mussels à la Muer** 11  
white wine, garlic, fresh herbs

**Oysters Rockefeller** 11.5  
accented with béarnaise

**Beau Soleil Oysters\*** 3  
Prince Edward Island, each

**Hood Canal Oysters\*** 3.5  
Hood Canal, Washington; each

**Half Moon Oysters\*** 2.8  
Barn Stable Harbor, Cape Cod; each

**Crab, Spinach & Artichoke Dip** 11  
topped with mozzarella cheese & baked

**Peel & Eat Shrimp** 9.5  
one dozen

**Chilled Seafood Sampler** 15  
blue points (3), clams (3),  
peel & eat shrimp (6),  
cocktail, mignonette

**Bruschetta Montrachet** 12  
goat cheese, roma tomatoes,  
kalamata olives, crisp flatbread

*\*Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. Grand Concourse is wholly owned by Landry's, Inc.*