

lounge fare

Dynamite Scallops 14
crab encrusted, basil oil

Firecracker Shrimp 10.5
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.
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