

## HOT APPETIZERS

<b>Calamari</b> Buttermilk fried rings, shishito peppers, crispy cilantro, hoisin-chili sauce	12
<b>Fish Tacos</b> Blackened market catch, pico de gallo, queso fresco, guacamole	12
<b>Crab Cake</b> Jumbo lump blue crab, maque choux, fried green tomato, remoulade	15
<b>Clams and Mussels</b> Cedar Key, Fl littlenecks, Prince Edward Island mussels, tomato, spinach, white wine herb butter	15
<b>Portobello Mushroom Fries</b> Beer battered, mustard sauce	9
<b>Lobster Corn Dogs</b> Salsa verde, sweet chili aioli	14

## STONE CRAB LOUNGE “RAW BAR”

<b>Fulton’s Seafood Tower</b> Alaska king crab, Maine lobster, shrimp, Apalachicola Bay oysters	For Two 45	For Four 90
<b>Shrimp Cocktail</b> Jumbo shrimp, classic sauce		15
<b>Ahi Tuna Tartar</b> Avocado-cucumber relish, sweet chili aioli, plantain chip		15
<b>Florida Stone Crab Claws</b> Fulton’s Mustard Sauce	Half Pound Pound	24 48
<b>Crab Ceviche</b> Tomatillo, sweet onion, cherry tomatoes, cilantro, avocado		14
<b>Cold Water Oysters</b> Blue Point- Connecticut Apalachicola- Apalachicola Bay, Florida Malpeque, Prince Edward Island		2.25 ea 2.25 ea 2.25 ea

## SOUP & SALAD

<b>Lobster Bisque</b> Blue crab garnish	9
<b>New England Clam Chowder</b> Clams, potatoes, cream	8
<b>Fulton’s House Salad</b> Red leaf, arugula, spinach, tomato, cucumber, hearts of palm, sherry vinaigrette	7
<b>Caesar</b> Romaine hearts, parmesan, garlic croutons	8

## PASTA

<b>Ratatouille</b> Grilled zucchini, squash, eggplant, plum tomato, roasted garlic, asiago, cavatappi	18
<b>Roasted Chicken &amp; Tomato</b> Tomatoes, olives, pine nuts, basil, goat cheese, roasted garlic herb butter, cavatappi	19
<b>Lobster Ravioli</b> Mushroom ragout, sage, brown butter, Manchego	28

## SIDES TO SHARE

<b>Sea Salt Crusted Baked Potato</b>	<b>6</b>	<b>Lobster Mac &amp; Cheese</b>	<b>15</b>
<b>Mashed Potato</b>	<b>6</b>	<b>Caramelized Brussels Sprouts</b>	<b>8</b>
<b>Creamed Spinach</b>	<b>8</b>	<b>Hash Brown Potatoes</b>	<b>8</b>
<b>Grilled Asparagus</b>	<b>8</b>	<b>Sautéed Button Mushrooms</b>	<b>7</b>

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. An 18% gratuity will be automatically added to the check for parties of six or more. We appreciate our guests’ understanding

## STEAKS, CHOPS & CHICKEN

<b>“Brick” Chicken</b> Brown butter, mushroom ragout, mashed potatoes	23
<b>Braised Pork Belly</b> Roasted cauliflower puree, caramelized brussels sprouts, cipollini onion-tomato jam	27
<b>Cowboy Ribeye</b> Chimichurri, blistered shishito peppers, sea salt baked potato	43
<b>Filet Mignon</b> Charcoal grilled, roasted garlic butter, mashed potatoes	45

## CRAB & LOBSTER

Served with red skin potatoes

<b>Pacific Northwest Dungeness Crab</b> One pound and a quarter, steamed	32
<b>Snow Crab Legs</b> One pound and a quarter, steamed	31
<b>Alaska King Crab</b> One pound, steamed	58
<b>Narragansett, Rhode Island Lobster</b> One pound and a quarter lobster, shrimp, scallop, spinach and mushroom stuffing, toasted breadcrumbs	49
<b>Snow Crab &amp; Maine Lobster</b> 10 ounce steamed snow crab, one pound and a quarter Maine lobster	53
<b>Louis Fulton’s Ultimate Crab and Lobster Experience</b> Two whole pound and a quarter Maine lobsters, Alaska snow crab, Pacific Northwest dungeness crab	<b>For Two 92</b> <b>For Four 184</b>

## CHEF’S SELECTIONS

<b>Shrimp &amp; Grits</b> Wild caught Gulf of Mexico shrimp, spicy tasso gravy, cheddar grits	29
<b>Seafood Combination</b> Beer battered Atlantic cod, fried shrimp and scallops, french fries	27
<b>Crab Cakes</b> Jumbo lump blue crab, maque choux, fried green tomato, remoulade	32
<b>Florida Grouper</b> Artichoke heart, tomato, spinach sauté, guacamole	35
<b>Cioppino</b> San Francisco Fisherman’s stew, crab, shrimp, clams, mussels, scallops, market fish, tomato-white wine broth	39
<b>North Atlantic Salmon</b> Cedar plank roasted, butternut squash puree, edamame-pork belly succotash	32
<b>Key West Yellowtail Snapper</b> Whole fish, charcoal grilled, mango infused vinaigrette, arugula salad	34
<b>Ahi Tuna</b> Braised bok choy, tropical fruit salsa, miso-ginger vinaigrette	34
<b>Mahi-Mahi</b> Pan seared, roasted cauliflower puree, caramelized brussels sprouts, lobster cream	32

## SEAFOOD ADD-ON’S

<b>Alaska King Crab Legs</b>	<b>29</b>	<b>Cold Water Lobster Tail</b>	<b>27</b>
<b>Snow Crab Legs</b>	<b>16</b>	<b>“Oscar” Style</b>	<b>7</b>
<b>Pacific Dungeness Crab</b>	<b>16</b>	<b>Maine Lobster</b>	<b>29</b>
<b>Alaska Broiler Claws ½ Pound</b>	<b>Market Price</b>	<b>Alaska Broiler Claws Pound</b>	<b>Market Price</b>



Seafood with Certainty

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