



CHILLED SEAFOOD TOWER

CRAFT YOUR ICONIC SEAFOOD TOWER FROM OUR PREMIUM SELECTIONS BELOW

Red Alaskan King Crab
smoked paprika dijonaise

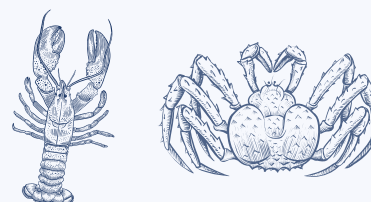
Whole Maine Lobster
smoked paprika dijonaise

Selection of Freshly Shucked Oysters
jalapeño/cucumber mignonette

Local Gulf Shrimp
spicy yuzu cocktail sauce, fresh lemon

Choose From Our Live Seafood Options For the Ultimate Experience

Red Alaskan King Crab
Maine Lobsters
Irish Blue Lobsters



Peruvian Style Ceviche
local fresh catch,
sweet potato, pickled
peppers, cilantro,
cucumber Leche de Tigre

Tuna Tartare
Bluefin tuna or local caught
Yellowfin tuna, fermented
red pepper aioli, lime marinated
cucumbers, pickled peppers

CAVIAR TASTING

Polished Chef Caviar



Chef Nathan works directly with the source to offer the freshest seafood in the 30A area and from around the country.

The Polished Chef partners with Paramount Caviar and other companies to provide a variety of premium caviar for our guests. We can customize your caviar tasting experience with wines from around the world, champagne from France, custom curated cocktails, and other traditional accompaniments. We often add it to our iconic Chilled Seafood Tower to add a burst of flavor with every bite.