



LUNCH MENU

Oysters. Simply put, it's what we do here at Earl's Premier! We've cultured some amazing relationships with the finest oyster farmers from both the East and West coasts. Our oyster program requires quite a bit more attention than the average programs, but at the end of the day, we're able to source the freshest, highest quality farm-raised oysters available here in the Midwest. We think the effort shows and hope you will as well!

RAW BAR

- Oysters on the Half-Shell** 24|46*
Served with House Cocktail Sauce, Cava Mignonette, Horseradish Ice and Fresh Lemon
- Classic Chilled Shrimp Cocktail** 22
Served with Sauce Premier, House Cocktail Sauce and Fresh Lemon
- Chilled Shellfish**
Served with Sauce Premier, House Cocktail Sauce, Drawn Butter and Fresh Lemon
- Canadian Snow Crab Cluster** 28
- Whole Split Lobster** 58
- Crudo** MP*
Rotates daily, Inquire with your server!
- Peel N' Eat Shrimp** 26
A Pound of Chilled Shrimp with Old Bay Seasoning, House Cocktail Sauce and Fresh Lemon

- Fancy Seafood Towers** 80 | 110 | 150*
A Variety of Raw and Cooked Seafood
Served with Seasonal Accompaniments
Subject To Change Based On Availability

- No.1** 6 Oysters / Cocktail Shrimp / Crudo / Smoked Trout Spread
- No.2** 12 Oysters / Cocktail Shrimp / Crudo / Smoked Trout Spread
- No.2** 16 Oysters / Cocktail Shrimp / Crudo / Smoked Trout Spread / Canadian Snow Crab

STARTERS

- Hot Honeyed Hush Puppies** 10
Aleppo Chili / Soft Butter / Sea Salt
- Burrata** 22
Caramelized Brussels Sprouts / Roasted Squash / Hazelnuts / Ciabatta
- Smoked Trout Spread** 22
Horseradish / Caper Relish / Rye Crackers
- Kennebunkport-Style Clam Strips** 23
Jalapeño-Dill Tartar Sauce / Classic Cocktail Sauce / Lemon
- Tidewater Biscuit** 25 | 38
Shrimp / Scallop / Crab / Sherry Cream / Chives

SOUPS | SALADS

- New England Clam Chowder** 8 | 13
Yukon Gold Potatoes / Bacon / Fried Saltines
- NOLA Chicken & Shrimp Gumbo** 9 | 13
Andouille Sausage / Dirty Rice
- Red Curried Squash Soup** 8 | 13
Crab / Coconut Milk / Cilantro / Crispy Onion + Garlic
- Market Green Salad** 13
Aged Gouda / Apples / Nuts & Seeds / Vinaigrette
- Earl's Gem Salad** 15
Blue Cheese / Hard-Cooked Egg / Lardons / Pickled Red Onion
Torn Croutons / Buttermilk-Garlic Dressing

Chicken **10** Shrimp **10**

ENTREES

- Crispy Fried Cod** 28
Jalapeño-Dill Tartar Sauce / Malt Vinegar / Cole Slaw / Fries
(available as a Filet-O-Fish Sandwich)
- Skillet Roasted Mussels** 28
Tomatoes / Garlic / Fresh Herbs / White Wine / Ciabatta
- The Tuna Louise** 19*
Egg / Roasted Tomato / Tapenade / Aioli / Greens
- Maryland Crab Cake** 25 | 40
Old Bay Remoulade / Brussels Sprouts / Roasted Squash
- Felix Po' Boy** 29
Fried Oysters / Fried Shrimp / All the Fixins, served on a roll
- Our Classic Cheeseburger** 20*
House Sauce / Butter Lettuce / Onion
- New England Lobster Roll** MP
Poached Lobster / Mayonnaise / Chive / Split-top Bun

French Fries **8** Add a Caviar Bump **12**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please consult with your server with any known food allergies.