

This is a sample/seasonal menu. Please check WWW.REBELLESA.COM for our most current menu.

**COLD** 

**EAST COAST OYSTERS**  
EXCELLENT ACCOMPANIMENTS  
15 | SIX 30 | DOZEN

**JUMBO SHRIMP COCKTAIL**  
TURKISH APRICOT COCKTAIL SAUCE  
15

**DAILY CEVICHE**  
LIME, RED ONION, CARROT, GRANDMAS GARDEN PEPPERS, TOSTADAS  
16

**COLD SMOKED TROUT DIP**  
PRESERVED LEMON, AIOLI, SWEET PAPRIKA, BRIOCHE  
15

**REBELLE PARISA**  
FILET, SMOKED CHEDDAR, HORSERADISH, FRIED EGG PUREE  
14

**ROMAINE WEDGE**  
BLUE CHEESE, TOMATOES, BACON-GARLIC CRUMBLE  
12

**GRILLED RADDICCHIO SALAD**  
BACON-DIJON VINAIGRETTE, BLACKBERRY, TOASTED HAZELNUTS  
12

**PRIME SEAFOOD**

**ALMOND CRUSTED RED SNAPPER**  
GRILLED BROCCOLI, LEEKS, LEMON CREAM SAUCE  
33

**PORCINI CRUSTED HALIBUT**  
MARBLE POTATOES, MUSHROOMS, CHIVE CREAM SAUCE  
36

**RUBY TROUT**  
ROASTED PUMPKIN, RED BELL PEPPER, SPICY CURRY SAUCE  
34

**CIOPPINO REBELLE**  
FISH, SHRIMP, SCALLOPS, MUSSELS, CLAMS, TOMATO BROTH  
38

**PAN SEARED DIVER SEA SCALLOPS**  
BUTTER POACHED SPINACH, POTATO MOUSSELINE, LOBSTER-CURRY BROTH  
35

**GRILLED SWORDFISH**  
WILD MUSHROOM RISOTTO, ROASTED PARSNIP, SAGE  
36

**CHAR-BROILED LOBSTER**  
CRISPY GARLIC, HERB BUTTER, LOBSTER CLAW STUFFING  
1/2- 30 FULL- 56

**CHAR-BROILED ALASKAN KING CRAB LEGS**  
CRISPY GARLIC, HERB BUTTER  
MARKET PRICE



**DIVIDE**

**TOWERS**

**HIGH TOWER**

STEAMED MAINE LOBSTER  
8OZ ALASKAN KING CRAB LEGS  
DOZEN EAST COAST OYSTERS  
DOZEN JUMBO SHRIMP  
MARINATED MUSSELS  
SMOKED CLAMS  
EXCELLENT ACCOMPANIMENTS  
125

**POWER TOWER**

4OZ ALASKAN KING CRAB LEGS  
1/2 DOZEN EAST COAST OYSTERS  
1/2 DOZEN JUMBO SHRIMP  
MARINATED MUSSELS  
SMOKED CLAMS  
EXCELLENT ACCOMPANIMENTS  
65



**CONQUER**

**FOR THE TABLE**

**GRILLED ASPARAGUS WITH SAUCE GRIBICHE AND FRIED CAPERS**  
11

**SAUTÉED MUSHROOMS WITH SMOKED GARLIC-THYME BUTTER**  
10

**BUTTERED POTATO PUREE**  
9

**CORONA BEANS WITH HERBED BUTTER**  
8

**SPINACH PUDDING WITH TRUFFLE'D BESCHAMEL**  
10

**WINTER SQUASH WITH TOMATO JAM AND HOT OIL**  
10

**HOT** 

**CHAR-BROILED GULF OYSTERS**  
GARLIC CONFIT BUTTER  
SIX | 15 BAKERS DOZEN | 30

**OCEAN CHOWDER**  
SOURDOUGH BREAD, BACON, CREME FRAICHE  
12

**GREEN HARISSA SHRIMP**  
WHITE WINE, CREAM, CILANTRO  
16

**CHAR-GRILLED SPANISH OCTOPUS**  
BRAISED CORONA BEANS, GUANCIALE, BASIL PISTOU  
14

**SPINACH DIP**  
ROASTED GARLIC, PARMESAN TOASTED BAGUETTE  
14

**CRAB CAKES**  
JUMBO LUMP CRAB, OLD BAY, CREAMY CAPER DILL SAUCE  
14

**PEI MUSSELS WITH SAFFRON CREAM**  
OYSTER MUSHROOMS, CARAMELIZED LEEKS, GARLIC CROUTON  
15

**PRIME BEEF**

**USDA PRIME FILET MIGNON**  
BAKED TOMATO WITH CHEDDAR CHEESE, BEARNAISE  
49

**USDA PRIME RIBEYE**  
BAKED TOMATO WITH CHEDDAR CHEESE, BEARNAISE  
49

**REBELLE BURGER**  
DOUBLE PATTY, CHEDDAR CHEESE, SIDES, COTTAGE FRIES  
18

**TURF WARS**

**SAUTÉED SHRIMP(3)**  
14

**SEARED SCALLOPS(2)**  
16

**CRAB OSCAR**  
16