

RAW BAR

***Oyster On the Half Shell • Á La Carte**

Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 3.

***Cherrystone Clams • Á La Carte**

Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 2.

Lobster Tail • Á La Carte

Cocktail Sauce, Horseradish 12.

Jumbo Shrimp Cocktail (6) •

Cocktail Sauce, Horseradish 16.5.

***Shellfish Sampler • (for 2)**

3 East Coast Oysters, 3 Cherrystone Clams, 3 Jumbo Shrimp,
Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 23.25.

***Seafood Tower • (for 4)**

12 East Coast Oysters, 6 Cherrystone Clams, 6 Jumbo Shrimp, 4 Lobster Tails 112.5.
Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette

***Tuna Tartare •** Cucumber, Avocado, Pineapple, Sesame Seeds, Lime,
Pickled Baby Carrots, Sriracha Aioli, Lotus Chips 16.

SOUPS & SALADS

Clam Chowder (Gluten Free) • Bacon 9.

Mediterranean Fish Soup • Medley of Fresh Fish, Vegetables, Tomatoes & Spice, Rouille 9.

Mixed Greens • Champagne Vinaigrette, Toasted Almonds, Dried Cranberries, Boursin Cheese 9.

***Classic Caesar •** Chopped Romaine, Flat Bread Croutons, Soft Boiled Egg, Parmesan,
House Made Dressing, White Anchovies 10.

APPETIZERS

Oysters Rockefeller (6pc) • Pernod, Spinach, Feta, Panko 21.

Rhode Island Style Calamari • Chorizo, Cherry Peppers, Sofrito & Tapenade 10.

Crab Cakes • Frisée Salad, Orange Segments, Chorizo Vinaigrette, Honey-Dijon 11.

Cheese Plate • Three Artisanal Cheeses, Fresh Fruit, Flat Bread, Accompaniments 15.

Fried Whole Belly Ipswich Clams • Side of Tartar Sauce 16.

P.E.I. Mussels • Spicy Tomato Broth, Toasted Israeli Couscous, Grilled Focaccia 13.

Roasted Octopus • Smoked Paprika Panko Encrusted, Chorizo Garbanzo Bean Salad, Lemon Aioli 13.

NEW ENGLAND FAVORITES

(Served with Hand Cut Fries & Cole Slaw)

Fish & Chips • Crispy Fried Haddock, House Made Tartar Sauce 23.

Fried Seafood Platter • Haddock, Shrimp, Scallops, Whole Belly Ipswich Clams,
House Made Tartar Sauce 27.

Fried Whole Belly Ipswich Clam Dinner • House Made Tartar Sauce 28.

Lobster Salad BLT • Fresh Lobster Salad, Romaine Lettuce, Tomato, Bacon, Croissant 21.

*These menu items may be served raw or undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SEAFOOD

***Broiled Cod •** White Bean Tahini Purée, Black Lentils, Cherrystone Clams,
Heirloom Confit Tomatoes, Watercress Salad 28.

Butter Poached Lazy Lobster • Meat from two (2) 1.25 lb. Lobsters,

Broccolini, Whipped Potatoes, White Wine & Garlic Butter Sauce 45.

Seafood Trio • Tempura Lobster, 2 Crab Meat Stuffed Giant Shrimp, 2 Pan Seared Scallops
Whipped Potatoes, Grilled Asparagus, White Wine & Garlic Butter Sauce 48.

Baked Haddock Filet • Squash Purée, Roasted Squash, Turnips, Asparagus, Kale, Beurre Blanc 23.

***Diver Scallops** • Rutabaga Purée, Confit Pork Belly, Roasted Radishes, Fried Shoestring Potatoes 28.

***Encrusted Tuna** • Mirin Ponzu Broth, Pan Seared Tofu, Unon Noodles, Fried Lotus Root,
Pickled Enoki Mushrooms 25.

Prosciutto Wrapped Swordfish • Smashed English Peas, Tapenade, Citrus Yogurt 26.

Cioppino • Split Lobster (in shell), Scallops, Shrimp, Mussels, Cherrystones,
Whipped Potatoes, Sofrito-Tomato Sauce, Rouille 36.

Giant Shrimp • Smoked Gouda Grits, Grilled Andouille Sausage,
Fried Okra, Buttered Lump Crab, Trinity Sauce 26.

***Pan Seared Salmon** • Tri Colored New Potatoes, Confit Tomatoes, Red Wine Reduction & Herb Oil 23.

LOBSTERS

(Served with Hand Cut Fries & Cole Slaw)

Steamed Lobster • 1.25 Lb. with Drawn Butter 25.

Twin Lobsters • Two 1.25 Lb. with Drawn Butter 42.

Baked Stuffed Lobster • 1.25 Lb. With Crabmeat Stuffing 36.

LAND

***12 oz NY Sirloin Steak** • Sautéed Garlic Spinach & Red Onions,
Duchess Potatoes, Brandy Cream Peppercorn Sauce 30.
ADD Jumbo crab meat stuffed shrimp to make it "Surf & Turf" 8.25/piece.
1 Lazy Lobster Tail 17/piece.
1 Lazy Lobster 22/lobster.

Wild Boar Ragu • Cavatelli Pasta, Mushrooms, Fine Herbs, Red Wine Sauce, Mascarpone, Cippolini Onions 25.

Braised Lamb Shank Cassoulet • Bean Ragu, Bacon, Celery, Onions, Carrots, Red-Wine Reduction,
Cippolini Onions, Panko Mint Bread Crumbs 30.

Pan Roasted Free-Range 1/2 Chicken • Piri Piri Sauce, Rice, Peas, Cippolini Onions 24.

***Bacon Cheese Burger** • Freshly Ground, Romaine Lettuce, Tomato, Burger Sauce, Brioche Bun 16.

Vegetable Shawarma • White Bean Purée, Pickled Vegetables, Gremolata, Pita Bread 18.

Risotto • English Peas, Oyster Mushrooms, Parmesan, Truffle Oil 18.

SIDE DISHES

Broccolini 5
Olive Oil, Garlic, Butter
Fried Tofu 5
Onion Rings 4
Fries 4
Roasted Cauliflower 5

Bacon, Balsamic Glaze
Squash Purée 7
Oyster Mushrooms 7
Roasted New Potatoes 6
Olive Oil, Salt

Whipped Potatoes
Jasmine Rice 4
Peas & Onions
Butter
Sautéed Spinach
Red Onions, Olive Oil
Cheesy Grits 7
Smoked Gouda

EXECUTIVE CHEF CHRISTOPHER BAIROS

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Risotto (seasonal) 9
Truffle Parmesan Fries 9