

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 •**

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

SOUPS & SALADS

New England Clam Chowder • 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 •** Whole Leaf Romaine, Croutons, Soft Boiled Egg, Parmesan, House Made Dressing 9.

APPETIZERS

Fried Oysters (6pc) • Radish & Cucumber, Sriracha Remoulade 19.

Crispy Calamari • Fried Basil, Puttanesca Sauce, Cherry Peppers 10.

Crab Cakes • Roasted Corn, Piquillo Peppers, Bacon, Piquillo Pepper Aioli, Fresh Herbs 11.

Cheese Plate • Three Artisanal Cheeses, Fresh Fruit, Toasted Baguette, Accompaniments 14.

Fried Whole Belly Ipswich Clams • On a Bed of House Made Tartar Sauce 16.

P.E.I. Mussels • Kimchi Broth, Tasso Ham, Cilantro, Scallions, Fresh Ginger 11.

Roasted Octopus • Green Goddess Dressing, Roasted Golden & Red Beets, Breakfast Radish 13.

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

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, Ciabatta 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

Butter Poached Lazy Lobster • Meat from two (2) 1.25 lb. Lobsters,
Broccolini, Whipped Potatoes, White Wine & Garlic Butter Sauce 45.

Seafood Trio • Meat from a single 1.25 Lb. Lobster, 2 Crab Meat Stuffed Giant Shrimp, 2 Pan Seared Scallops
Whipped Potatoes, Grilled Asparagus, White Wine & Garlic Butter Sauce 48.

Seafood “Paella” • Scallops, Shrimp, Mussels, Calamari, Octopus, Medley of Fresh Fish,
Israeli Couscous, Tasso Ham, Peppers, Scallions, Cilantro 28.

Baked Haddock Filet • Asparagus Purée, Roasted Corn, Asparagus,
Edamame, Grape Tomatoes, Sweet Corn Crema 23.

***Diver Scallops** • Sweet Potato Purée, Oyster Mushrooms, Baby Carrots,
Bacon-Shallot Marmalade, Pomegranate Reduction 26.

***Coriander Crusted Tuna** • Red & White Quinoa, Sweet Peppers, Mango & Black Bean Salsa 25.

***Grilled Swordfish** • Celery Root Purée, Ratatouille, Basil Purée, Balsamic Reduction 24.

Cioppino • Split Lobster (in shell), Scallops, Shrimp, Mussels, Whipped Potatoes, Sofrito-Tomato Sauce, Rouille 32.

Giant Shrimp • Cajun, Coconut Curry, Jasmine Rice, Snow Peas 25.

***Roasted Salmon** • Soy-Honey-Miso Glaze, Roasted Tri Colored Cauliflower,
Cauliflower Purée, Almonds, Currants 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

***14 oz Ribeye Steak** • Bleu Cheese & Bacon Whipped Potatoes, Grilled Asparagus, Bordelaise 30.
ADD Jumbo Crab Meat Stuffed Shrimp to make it “Surf & Turf” 8.25/piece.

Wild Boar Ragù • Cavatelli Pasta, Mushrooms, Fine Herbs, Red Wine Sauce, Mascarpone 25.

Braised Short Ribs • Rutabaga Purée, Roasted Root Vegetables, Trumpet Mushrooms, Red Wine Demi-Glace
26.

Pan Roasted Free-Range Chicken (Stuffed Breast) • Creamy Polenta, Tricolor Baby Carrots, Cauliflower, Haricot
Vert,
Mushrooms, Grape Tomatoes, Cranberry Gastrique 23.

***Bacon Cheese Burger** • Freshly Ground, Romaine Lettuce, Tomato, Burger Sauce, Brioche Bun 14.

Vegetable Plate • Cauliflower Steak, Celery Root Purée, Seasonal Vegetables 18.

Risotto • Edamame, Shimeji Mushrooms, Roasted Corn, Asparagus, Parmesan Foam 18.

SIDE DISHES

Broccoli 5
Olive oil, Garlic, Butter

Grilled Asparagus 5

Onion Rings 4

Snow Peas

Sesame Seeds 5

Fries 4

Whipped Potatoes 4

Fried Haricot Vert

Piquillo Pepper Aioli 6

Jasmine Rice 4

Ratatouille Vegetables

Zucchini, Squash, Tricolored Bell

Pepper, Eggplant 6

Creamy Polenta 5

Risotto (seasonal) 9

Root Vegetables 6

Brussels Sprouts, Turnips, Sweet
Potato, Rutabaga, Celery Root,
Squash

Roasted Cauliflower 5