

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.

*Shellfish Sampler •

3 East Coast Oysters, 3 Cherrystone Clams, 3 Jumbo Shrimp,
Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 23.

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, Putanesca Sauce, Cherry Peppers 10.

Crab Cakes • Frisée, Cucumbers, Breakfast Radish, Watermelon Radish, Carrots,
Champagne Vinaigrette, Jalapeño Aioli 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 • Romesco Sauce, Hazelnuts, Chic Pea Salad, Balsamic Reduction 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.

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 • Creamy Parmesan Grits, Brussels Sprouts, Pomegranate Reduction 23.

***Diver Scallops** • Curried Carrot Puree, Pan Seared Fingerlings,
Bacon-Shallot Marmalade, Balsamic Reduction 26.

***Seared Tuna** • Sesame Seeds, Rice Noodles with Peanut Sauce, Julienne Vegetables,
Soy Ginger Glaze, Shishito Peppers 25.

***Grilled Swordfish** • Squash Purée, Kale, Roast Butternut Squash, Madeira Wine Reduction 24.

Cioppino • Split Lobster, 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, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Snow Peas, Sliced Radish, Ponzu Sauce 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

Lamb Shank • Creamy Polenta, Broccolini, Crispy Cauliflower, Bordelaise 26.

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

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

Pan Roasted Free-Range Chicken (Starter Breast) • Turnips, Asparagus, Butternut Squash, Brussels Sprouts,
Fingerlings, Chicken Jus 23.

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

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

Risotto • Squash, Zucchini, English Peas, Carrots, Parmesan Foam 18.

SIDE DISHES

Broccolini 5
Olive oil, Garlic, Butter
Grilled Asparagus 5
Onion Rings 4
Snow Peas
Sesame Seeds 5

Whipped Potatoes 4
Fried Fingerlings
Butter, Parmesan, Scallions 4
Jasmine Rice 4
Shishito Peppers
Ponzu Sauce, Bonito Flakes 6

Fries 4
Creamy Grits 5
Risotto 9
Root Vegetables 6
Brussels Sprouts
Parmesan,
Pomegranate Reduction 6

*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.