

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 (6pc) •

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 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, Toasted Baguette, 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.

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 Ragù • Cavatelli Pasta, Mushrooms, Fine Herbs, Red Wine Sauce, Mascarpone, Cippolini Onions 25.

Braised Lamb Shank Cassoulet • Bean Ragù, 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.

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

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

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

LUNCH ENTRÉE SALADS

(On Caesar or Mixed Greens)

*Grilled Scallops	18	*Grilled Salmon	17
Grilled Shrimp	17	Grilled Swordfish	17

Lobster Salad	21	*Seared Tuna Steak	19
Grilled Chicken	14	Fried Tofu	14

SANDWICHES

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

Fish-wich • Crispy Haddock, Tartar Sauce 16.

Crab Cake • Tartar Sauce 16.

***Tuna Niçoise** • Frisse, Soft Boiled Egg, Tapenade, Focaccia 19.

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

Chicken Caprese • Grilled Chicken, Tomato, Spinach, Cheddar, Balsamic Reduction 14.

SEAFOOD

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.

***Broiled Cod** • White Bean Tahini Purée, Black Lentils, Cherrystone Clams, Heirloom Confit Tomatoes, Watercress Salad 26.

Baked Haddock Filet • Squash Purée, Roasted Squash, Turnips, Asparagus, Kale, Beurre Blanc 17.

***Diver Scallops** • Rutabaga Purée, Confit Pork Belly, Roasted Radishes, Fried Shoestring Potatoes 23.

***Encrusted Tuna** • Mirin Ponzu Broth, Pan Seared Tofu, Unon Noodles, Fried Lotus Root, Pickled Enoki Mushrooms 19.

Prosciutto Wrapped Swordfish • Smashed English Peas, Tapenade, Citrus Yogurt 17.

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 24.

***Pan Seared Salmon** • Tri Colored New Potatoes, Confit Tomatoes, Red Wine Reduction & Herb Oil 17.

Fish & Chips • Crispy Haddock, Tartar Sauce, Hand Cut Fries, Cole Slaw 17.

Fried Seafood Platter • Haddock, Shrimp, Scallops, Whole Clams, Hand Cut Fries, Cole Slaw 25.

Fried Whole Belly Ipswich Clam Dinner • Tartar Sauce, Hand Cut Fries, Cole Slaw 27.

Steamed Lobster • 1 1/4 Lb. with Drawn Butter 25.

Twin Lobsters • Two 1 1/4 Lb. with Drawn Butter 42.

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

SIDE DISHES

Broccolini 5 Olive Oil, Garlic, Butter	Peas & Onions 5 Butter	Truffle Parmesan Fries 7 Bacon, Balsamic Glaze
Fried Tofu 5	Sautéed Spinach 7 Red Onions, Olive Oil	Squash Purée 7
Onion Rings 4	Cheesy Grits 7 Smoked Gouda	Oyster Mushrooms 7
Fries 4	Risotto (seasonal) 9	Roasted New Potatoes 6 Olive Oil, Salt
Roasted Cauliflower 5		
Jasmine Rice 4		

EXECUTIVE CHEF CHRISTOPHER BAIROS

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