

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 •**

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

SOUPS & SALADS

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 Salad, Sriracha Remoulade 19

Crispy Calamari • Fried Basil, Putanesca 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, Potato Chip 16

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 Ragu • Cavatelli Pasta, Mushrooms, Fine Herbs, Red Wine Sauce, Mascarpone 23

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

Pan Roasted Free-Range Chicken (Bone-in) • Creamy Polenta, Tricolor Baby Carrots, Cauliflower, Haricot Vert,
Mushrooms, Grape Tomatoes, Cranberry Gastrique 21

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

Risotto • Edamame, Shimeji Mushrooms, Roasted Corn, Asparagus, Parmesan Foam 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	16
Grilled Shrimp	17	Grilled Swordfish	17
Lobster Salad	21	*Seared Tuna Steak	18

SANDWICHES

Lobster Salad BLT • Fresh Lobster Salad, Romaine Lettuce, Tomato, Bacon, Ciabatta 21

Fishwich • Crispy Haddock, Tartar Sauce 16

Crab Cake • Tartar Sauce 16

***Coriander Crusted Tuna** • Soy Ginger Glaze, Mixed Greens 19

***Bacon Cheese Burger** • Freshly Ground, Romaine Lettuce, Tomato, Burger Sauce, Brioche Bun 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 • 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 17

***Diver Scallops** • Sweet Potato Purée, Oyster Mushrooms, Baby Carrots,
Bacon-Shallot Marmalade, Pomegranate Reduction 23

***Seared Tuna** • Red & White Quinoa, Sweet Peppers, Mango & Black Bean Salsa 18

***Grilled Swordfish** • Celery Root Purée, Ratatouille, Basil Purée, Balsamic Reduction 17

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

Giant Shrimp • Cajun, Coconut Curry, Jasmine Rice, Snow Peas 23

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

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EXECUTIVE CHEF ALEXIMAR BARROS