

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 (ópc) •
Cocktail Sauce, Horseradish 16

*Shellfish Sampler •
3 East Coast Oysters, 3 Cherrystone Clams, 3 Jumbo Shrimp,
Cocktail Sauce, Horseradish, Red Wine Vinegar 23

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 (ópc) • Radish & Cucumber Salad, Sriracha Remoulade 19

Crispy Calamari • Fried Basil, Putanesca Sauce, Cherry Peppers 10

Crab Cakes • Frisée, Cucumbers, Breakfast Radish, Watermelon Radish, Carrots, Champagne Vinaigrette 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, Potato Chip 16

LAND

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

Wild Boar Ragu • Cavatelli Pasta, Mushrooms, Pearl Onions, Fine Herbs, Red Wine Sauce, Mascarpone 23

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

Pan Roasted Free-Range Chicken (Bone-in) • Turnips, Asparagus, Butternut Squash, Brussels Sprouts,
Fingerlings, Chicken Jus 21

Vegetable Plate • Cauliflower Steak, White Bean Puree, Spring Vegetables 18

Risotto • Squash, Zucchini, English Peas, Carrots, 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
- *Sesame Seed Seared Tuna • Jalapeño Aioli, 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 • Creamy Parmesan Grits, Brussels Sprouts, Pomegranate Reduction 17
- *Diver Scallops • Curried Carrot Puree, Pan Seared Fingerlings, Bacon-Shallot Marmalade, Balsamic Reduction 23
- *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 17
- Cioppino • Split Lobster, Scallops, Shrimp, Mussels, Whipped Potatoes, Sofrito-Tomato Sauce, Rouille 30
- Giant Shrimp • Cajun, Coconut Curry, Jasmine Rice, Snow Peas 23
- *Roasted Salmon • Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms, Snow Peas, Sliced Radish, Ponzu Sauce 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	Whipped Potatoes 4	Fries 4
Olive oil, Garlic, Butter	Fried Fingerlings	Creamy Grits 5
Grilled Asparagus 5	Butter, Parmesan, Scallions 4	Risotto 9
Onion Rings 4	Jasmine Rice 4	Root Vegetables 6
Snow Peas	Shishito Peppers 6	Brussels Sprouts
Sesame Seeds 5	Ponzu Sauce, Bonito Flakes	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 Food Borne Illness. Before placing your order, please inform your server if a person in your party has a food allergy.