

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 1.75

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 19

SOUPS & SALADS

New England Clam Chowder • Bacon 8

Mediterranean Fish Soup • Medley of Fresh Fish, Vegetables, Tomatoes & Spice, Rouille 8

Mixed Greens • Champagne Vinaigrette, Toasted Almonds, Dried Cranberries, Boursin Cheese 8

***Classic Caesar • Whole Leaf Romaine, Croutons, Soft Boiled Egg, Parmesan, House Made Dressing 8**

APPETIZERS

Fried Oysters (6pc) • Shiso Purée, Radish & Cucumber Salad, Sriracha 19

Crispy Calamari • Lemon Chip, Olives, Haricot Vert, Salsa Verde, Cherry Peppers 10

Crab Cakes • Jalapeño Aioli, Snap Peas, Orange Segments, Avocado, Watermelon Radish, Pea Shoots 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 • Potato Salad, Chorizo Aioli, Spring Onion 13

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

***Surf & Turf** · Meat from a 1.25 Lb. Lobster, Petite Filet Mignon, Whipped Potatoes, Grilled Asparagus, Port Demi-Glace 45

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

Baked Haddock Filet · Asparagus Purée, Salt Cod Croquette, Pernod Cream, Tomatoes, Fingerlings & Grilled Asparagus 23

***Diver Scallops** · Polenta, Bacon-Shallot Marmalade, Oyster Mushrooms, Watercress Emulsion, Balsamic Reduction, Pea shoots 26

***Coriander Crusted Tuna** · Quinoa Salad, Sweet Peppers, Watercress, Mango Black Bean Salsa 25

***Grilled Swordfish** · Summer Squash Purée, Brussels Sprouts, Madeira Wine Reduction 24

Cioppino · Split Lobster, Scallops, Shrimp, Mussels, Whipped Potatoes, Sofrito-Tomato Sauce, Rouille 32

Giant Shrimp · Cajun, Coconut Curry, Creamy Grits, Haricot Vert, Brussels Sprouts, Broccolini, Kaffir Lime 25

***Roasted Salmon** · Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms, Sugar Snap Peas, Sliced Radish, Ponzu Sauce 22

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 40

Baked Stuffed Lobster · 1.25 Lb. With Crabmeat Stuffing 32

LAND

***Rack of Lamb** · Couscous, Harrisa, Cucumber Mint Yogurt, Raisins, Green Watercress, Broccolini 26

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

***Filet Mignon** · Mushroom Purée, Pearl Onions, Shishito Peppers, Crispy Sun Choke, Port Demi-Glace 28

Pan Roasted Free-Range Chicken (Bone-In) · Turnips, Asparagus, Carrots, Haricot Vert, Crispy Sun Choke, Chicken Jus 23

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

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

Risotto · Spring Peas, Leeks, Parmesan Foam 18

SIDE DISHES

Broccoli 4

Olive oil, Garlic, Butter

Grilled Asparagus

Dried Lemon Zest, Caper berry Brown Butter, Parmesan 4

Onion Rings 4

*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.

Sugar Snap Peas

Sesame Seeds 5

Whipped Potatoes 4

Hand Cut Fries 4

Brussels Sprouts 5

Parmesan Cheese

Fried Fingerlings

Butter, Parmesan, Scallions 4

Shishito Peppers

Ponzu Sauce, Bonito Flakes 6

Haricot Vert Fries

Sriracha Aioli 5