

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 (6pc) •

Cocktail Sauce, Horseradish 16

***Shellfish Sampler •**

3 East Coast Oysters, 3 Cherrystone Clams, 3 Jumbo Shrimp,
Cocktail Sauce, Horseradish, Red Wine Vinegar 19

SOUPS & SALADS

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 Pureé, 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, Potato Chip 16

LAND

Rack of Lamb • Couscous, Harrisa, Cucumber Mint Yogurt, Raisins, Green Watercress, Charred Broccolini
26

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

***Filet Mignon •** Mushroom Purée, Pearl Onions, Shishito Peppers,
Crispy Sunchoke, Port Demi-Glace 26

Pan Roasted Free-Range Chicken (Bone-in) • Turnips, Asparagus, Carrots, Haricot Vert,
Crispy Sun Choke, Chicken Jus 21

Vegetable Plate • Cauliflower Steak, Edamame White Bean Puree, Spring Vegetables 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)

16	*Grilled Scallops	18	*Grilled Salmon
17	Grilled Shrimp	17	Grilled Swordfish
18	Lobster Salad	21	*Seared Tuna Steak

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 Seared Tuna** · Jalapeño Aioli, Mixed Greens 18

***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

***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, Pernod Cream, Tomatoes, Fingerlings & Grilled Asparagus 17

***Diver Scallops** · Polenta, Bacon-Shallot Marmalade, Oyster Mushrooms, Watercress Emulsion, Balsamic Reduction, Pea shoots 23

***Coriander Crusted Tuna** · Quinoa Salad, Sweet Peppers, Watercress, Mango Black Bean Salsa 18

***Grilled Swordfish** · Summer Squash Purée, Brussels Sprouts, Madeira Wine Reduction 17

Cioppino · Split Lobster, Scallops, Shrimp, Mussels, Whipped Potatoes, Sofrito-Tomato Sauce, Rouille 30

Giant Shrimp · Cajun, Coconut Curry, Creamy Grits, Haricot Vert, Brussels Sprouts, Broccolini, Kaffir Lime 23

***Roasted Salmon** · Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms, Sugar Snap Peas, Sliced Radish, Ponzu Sauce 16

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 Inswich 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 · With Crabmeat Stuffing 32

SIDE DISHES

Broccolini 4

Olive Oil, Garlic, Butter

Grilled Asparagus

Dried Lemon Zest,

Caperberry Brown Butter,

Parmesan 4

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Sugar Snap Peas

Sesame Seeds 5

Whipped Potatoes 4

Hand Cut Fries 4

Fried Fingerlings

Butter, Parmesan, Scallions 4

Shishito Peppers

Ponzu Sauce, Bonito Flakes 6

Haricot Vert Fries

Sriracha Aioli 5