

General Manager Petr Holubar
Executive Chef Rex Horrell

FRESH SHUCKED OYSTERS*

DELAWARE BAY
2.75 each (Delaware)

BLUEPOINT
2.75 each (Long Island Sound)

WELLFLEET
3.0 each (Massachusetts)

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.

Choice of:

- whipped yukon gold potatoes
- roasted yukon potatoes
- lemon asparagus risotto
- grilled asparagus
- broccoli
- lobster mac n' cheese (add \$2.5)

This is a sampling of our fresh fish.
Daily selections vary based on availability

SOCKEYE SALMON 23
(Alaska)

WHITEFISH 15.5
(Lake Superior)

RAINBOW TROUT 16.5
(Idaho)

CRISP FRIED CATFISH 14
(Alabama)

ATLANTIC SALMON 15.5
(Nova Scotia)

SWORDFISH 18
(Block Island)

SEARED AHI 20
(Hawaii)

SEARED TILAPIA 12.5
(Costa Rica)

SEARED SCALLOPS 18.5
(George's Bank)

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs. If you have any food allergies, please let your server know.

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 12

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 9

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 9 | lg. 13

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.0

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 9

PRINCE EDWARD ISLAND MUSSELS white wine and garlic sm. 9. | lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 12

STEAMED LITTLENECK CLAMS white wine and garlic 14

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 12

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 16

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive tapenade 10

SAUTÉED SHRIMP SCAMPI with garlic butter 11

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 13

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 35

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 50 (serves 3 - 5)

POWER LUNCH COMBOS 12.5

served with a bowl of soup or starter salad

SMOKED SALMON FLATBREAD

ROASTED DUCK FLATBREAD

TEMPURA SHRIMP SUSHI ROLLS

AHI TUNA SUSHI ROLLS

½ **JUMBO LUMP CRAB MELT**

½ **SMOKED TURKEY**

½ **SOUTHWEST SHRIMP WRAP**

POWER LUNCH ENTRÉES 14.5

CHIPOTLE GRILLED SHRIMP ENCHILADAS

sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo

SEARED TUNA SALAD* romaine, asparagus,

spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing

ALMOND CRUSTED TILAPIA orange beurre

blanc, grilled asparagus, seasonal berries

SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 5.5 | bowl 7.5

SPICY CREOLE GUMBO cup 5.5 | bowl 7.5

MAINE LOBSTER BISQUE cup 6.5 | bowl 8.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 7.5

HEIRLOOM TOMATO AND MOZZARELLA arugula, basil ice cream, balsamic reduction 8

SOUP & SALAD choice of soup and starter salad 12.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15.5

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 16

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 17.5

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18.5

SANDWICHES on Labriola bread served with choice of seasonal side or french fries

CREEKSTONE FARMS BLACK ANGUS ½ LB BURGER sharp cheddar, lettuce, tomato, pretzel bun 11 (add bacon 75¢)

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 11.5

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, pretzel bun 10.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 11.5

SMOKED TURKEY applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 10

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country white 13.5

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 13.5

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 14.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple celery root slaw 16

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 17

MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 14.5

SEARED GEORGES BANK SCALLOPS lemon asparagus risotto, shaved fennel salad, basil olive oil, balsamic glaze 18.5

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 22.5

6 OZ. CENTER CUT FILET whipped yukon gold potatoes, fresh grilled asparagus 28

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16.5

LOBSTER MAC N' CHEESE white truffle bread crumbs 14

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 27

FEATURED DESSERTS

LAVA CAKE raspberries, hazelnut ice cream (Please allow 15 minutes)

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.