

RAW BAR

*Cherrystone Clams • Á La Carte
Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 1.75

Lobster Tail • Á La Carte
Cocktail Sauce, Horseradish 11

Jumbo Shrimp Cocktail (6) •
Cocktail Sauce, Horseradish 15

White Shrimp Cocktail • Á La Carte
Cocktail Sauce, Horseradish 6

*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 (6) • Avocado Mousse, Citrus Salad, Sriracha Aioli, 19

Crispy Calamari • Puttanesca, Fried Fennel, Artichokes and Cherry Peppers 10

Crab Cakes • Jalapeño Aioli, Fennel Salad, Grapefruit Vinaigrette 11

Crispy Fried Goat Cheese • Hazelnuts, Red & Yellow Beets, Red Beet Vinaigrette 10

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 • Whipped Feta, Chickpea Salad, Crushed Almonds 13

Cheese Plate • Three Artisanal Cheeses, Fresh Fruit, Toasted Baguette, Quince Paste 12

LAND

Pan Roasted Free-Range Chicken • Potatoes, Baby Carrots, Cipollini Onions, Mustard-Bacon Jus 21

Roasted Lamb Shank • Celery Root Purée, Grilled Broccolini, Candied Lemon,
Dried Black Olives 26

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

Wild Boar Ragu • Cavatelli Pasta, Mushrooms, Pearl Onions, Mascarpone 23

Vegetable Plate • Roasted Seasonal Vegetables, Seasonal Purée 18

Risotto • Cauliflower Purée, Honshimeji Mushrooms, Shaved Chestnuts, 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 Seared Tuna • Jalapeño Aioli, Mixed Greens 18

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

SEAFOOD

*Diver Scallops • Fingerlings, Romesco, Hazelnuts, Bacon-Shallot Marmalade, Balsamic Reduction 23

Baked Haddock Filet • Brussel Sprouts, Tokyo Turnips, Crispy Fried Cauliflower, Black Garlic, Horseradish Beurre Blanc 17

*Coriander Crusted Tuna • Quinoa, Sweet Cherry Peppers, Green Watercress, Shishito Peppers, Scallions, Poblano & Watercress Chimichurri Sauce 18

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

*Grilled Swordfish • Butternut Squash Purée, Braised Pearl Onions, Diced Butternut Squash, Kale, Madeira Reduction 17

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

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

Shrimp & Grits • Cheddar Grits, Broccolini, Crispy Six Minute Egg, Lobster Sauce 23

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

*Filet Mignon & Lazy Lobster • Whipped Potatoes, Haricot-Vert, Port Demi-Glace 43

LOBSTERS

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

Butter Poached Lazy Lobster • Meat from two (2) 1.25 lb. Lobsters, Champagne Vinaigrette, Brussel Sprouts, Whipped Potatoes, White Wine & Garlic Butter Sauce 43

SIDE DISHES

Broccolini 4
Grilled Asparagus •
Dried Lemon Zest,
Caperberry Brown Butter,
Parmesan 4
Onion Rings 4
Cheddar Grits 5

Sugar Snap Peas •
Fresh Horseradish,
Sesame Seeds 5
Whipped Potatoes 4
Hand Cut Fries 4
Fried Fingerlings •
Butter, Parmesan, Scallions 4

Brussel Sprouts •
Champagne Vinaigrette,
Pomegranate Reduction,
Parmesan 5
Shishito Peppers •
Ponzu Sauce, Bonito Flakes 6