

OYSTERS  
FROM THE  
EAST COAST

shucked to order  
served on the half shell\*κ

HALF DOZEN 18 | DOZEN 36

- STREET TACOS\*** *fried cod, chipotle aioli, cotija, jalapeño* 12  
**RHODE ISLAND CALAMARI** *garlic, cherry peppers, lemon aioli* 15  
**SHORT RIB NACHOS\*κ** *salsa, corn, cheddar, cotija, crema, jalapeño* 19  
**JUMBO LUMP CRAB CAKE\*** *pan-fried, mustard aioli, field greens* MP  
**SHRIMP COCKTAIL\*κ** *cocktail sauce, rémoulade, horseradish, lemon* 19  
**LITTLENECK CLAMS\*κ** *steamed or raw on the half shell (dozen)* 19  
**TODAY'S CEVICHE\*** *our selection, citrus, herbs, lime tortilla chips* 16  
**BANG BANG CAULIFLOWER** *tempura, general tso's sauce, sesame* 14

## BISQUE, SANDWICHES + SALADS

- SIGNATURE LOBSTER BISQUE** *butter-poached lobster, sherry, cream, croutons* 12  
**BRUNCH CHEESEBURGER\*κ** *brioche bun, bacon, fried egg, home fries, cole slaw* 16  
**SHORT RIB GRILLED CHEESE\*** *brioche bread, bacon, cheddar, home fries, pickles* 19  
**CRISPY CHICKEN SANDWICH** *brioche bun, cheddar, tomato, cole slaw, mayo, home fries, pickles* 13  
**LOBSTER ROLL\*κ** *brioche roll, home fries, cole slaw, pickles (hot buttered or cold with mayo)* 27  
**FRIED FISH SANDWICH** *brioche bun, lettuce, tomato, tartar, home fries, cole slaw, pickles* 13  
**CHOP-CHOP SALAD\*κ** *romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette* 14  
**CLASSIC CAESAR\*κ** *romaine, reggiano, croutons (side or entrée)* 5/10  
**MIXED BABY FIELD GREENS\*κ** *tomato, carrot, cucumber, balsamic vinaigrette (side or entrée)* 4/8

## ENTRÉES

- CINNAMON FRENCH TOAST** *frosted flakes crust, maple syrup, whipped cream* 13  
**EGGS BENEDICT\*κ** *salmon or ham, rosemary focaccia, hollandaise, home fries* 17  
**BLACK TIGER FRIED SHRIMP** *rémoulade, home fries, couscous tabbouleh* 18  
**LOBSTER OMELETTE\*κ** *boursin, bacon, lobster cream sauce, home fries, brioche toast* 24  
**BRUNCH SALMON\*κ** *two poached eggs, couscous tabbouleh, hollandaise, brioche toast* 18  
**FISH + CHIPS** κ *hand-trimmed Atlantic cod, tartar, home fries, cole slaw* 14 ( κ + 2 )  
**HAM + CHEDDAR OMELETTE\*κ** *home fries, brioche toast* 14  
**VEGGIE OMELETTE\*κ** *boursin, peppers, tomato, onions, home fries, brioche toast* 12  
**BLUE PLATE SPECIAL\*κ** *two eggs, bacon, sausage, home fries, brioche toast* 13  
**SHORT RIB HASH** *two eggs, braised short rib, potatoes, peppers, pan jus, home fries* 18  
**CHICKEN + WAFFLES** *buttermilk fried chicken, two eggs, chili maple butter, home fries* 17  
**LOBSTER MAC + CHEESE** *four cheese blend, hickory smoked bacon, buttered crumbs* 28  
**FILET MIGNON + TWO EGGS\*κ** *char-broiled, 4oz center cut, hollandaise, home fries, brioche toast* 24  
*~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above*

## ADD-ONS

- TWO JUMBO SHRIMP\*κ** +13   **TWO JUMBO SCALLOPS\*κ** +15   **5oz GRILLED SALMON\*κ** +10  
**GRILLED CHICKEN\*κ** +5   **4oz GRILLED TENDERLOIN\*κ** +14   **6oz LOBSTER TAIL\*κ** +16

## SIDES

- SHOESTRING FRIES\*** 5   **TABBOULEH** 6   **TRUFFLE FRIES\*** 7   **MAC + CHEESE** 12  
**SWEET POTATO FRIES\*** 6   **HOME FRIES\*** 7   **BACON, SAUSAGE OR HAM** 7

## AFTER BRUNCH

- WARM BUTTER CAKE** 13   **KEY LIME PIE** 12   **GIFFORD'S FAMOUS ICE CREAM\*** 5  
**CRÈME BRÛLÉE\*** 10   **CHEESECAKE** 11   **FLOURLESS CHOCOLATE ESPRESSO CAKE\*** 10

*We take pride in preparing our food from scratch every day and only serving fresh, not frozen, fish. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. \*Item is or can be prepared without gluten. κ-Item is or can be prepared keto-friendly. Please enjoy your time with us. Bon Appétit!*

## SPARKLING + CHAMPAGNE

**Gancia Prosecco** NV | Italy **10 / 38**

**Cleto Chiarli** Sparkling Lambrusco NV | Italy **10 / 38**

**Veuve du Vernay** Brut Reserve NV | Loire, France **9 / 32**

**Chandon** Brut NV | Yountville, CA **56**

**Nicolas Feuillatte** Rosé NV | Chouilly, France **87**

**Veuve Clicquot Yellow Label** NV | Reims, France **98**

**Dom Perignon** Brut '09 | Épernay, France **250**

**Moët & Chandon Impérial** Brut NV | Épernay, France **82**

## CHARDONNAY

**La Crema** '16 | Sonoma Coast, CA **14 / 45**

**Duboeuf Mâcon-Villages** '16 | Beaujolais, France **11 / 41**

**Penfolds Koonunga Hill** '16 | South Australia **31**

**Line 39** '17 | Central Coast, CA **8 / 33**

**Robert Mondavi** '15 | Napa Valley, CA **46**

**Sonoma-Cutrer** '16 | Russian River Ranches, CA **48**

**Cakebread Cellars** '16 | Napa Valley, CA **84**

## ROSE + MORE WHITE WINE

**Conundrum** White Blend '15 | Rutherford, CA **15 / 53**

**Rosemount** Traminer-Riesling '15 | South Eastern, Australia **8 / 27**

**Swedish Hill** Dry Rosé '17 | Finger Lakes, NY **9 / 32**

**Whispering Angel** Rosé '17 | Côtes de Provence, France **15 / 47**

**Kim Crawford** Sauvignon Blanc '17 | Marlborough, New Zealand **12/42**

**Domaine Jean-Paul Balland** Sancerre '17 | Loire, France **46**

**Monkey Bay** Sauvignon Blanc '17 | Marlborough, New Zealand **8 / 33**

**Mezzacorona** Pinot Grigio '17 | Trentino, Italy **8 / 33**

**Ferrari-Carano** Pinot Grigio '17 | Sonoma County, CA **41**

**Martín Códax** Albariño '17 | Rías Baixas, Spain **38**

**Thirsty Owl** Dry Riesling '16 | Finger Lakes, NY **11 / 41**

**Dr. Frank** Semi-Dry Riesling '17 | Finger Lakes, NY **11 / 41**

**Fox Run** Riesling '17 | Finger Lakes, NY **41**

**Louis Jadot** Puligny-Montrachet '16 | Burgundy, France **115**

## CABERNET SAUVIGNON

**Carnivor** '16 | Lodi, CA **10 / 37**

**Stag's Leap Artemis** 750ml '16 | Napa Valley, CA **119**

**Stag's Leap Artemis** 1.5ltr '14 | Napa Valley, CA **219**

**Caymus** 750ml '16 | Napa Valley, CA **145**

**Caymus** 1.5ltr '15 | Napa Valley, CA **270**

**William Hill** '16 | Napa Valley, CA **46**

**Joseph Phelps** '15 | Napa Valley, CA **120**

**Montes Alpha** '15 | Colchagua Valley, Chile **51**

**St. Francis** '16 | Sonoma County, CA **51**

**Robert Mondavi** '15 | Napa Valley, CA **16 / 65**

**Chateau Ste Michelle** '15 | Columbia Valley, WA **39**

## PINOT NOIR

**Row 11** '16 | Russian River Valley, CA **59**

**The Seeker** '16 | Puy-de-Dôme, France **10 / 39**

**Meiomi** '16 | Sonoma Coast, CA **16 / 65**

**Patz & Hall** '15 | Sonoma Coast, CA **75**

**Gérard Bertrand** '16 | Languedoc-Roussillon, France **39**

## MERLOT

**Dr. Konstantin Frank** '15 | Finger Lakes, NY **11 / 41**

**Waterbrook** '15 | Walla Walla, WA **40**

**Freemark Abbey** '14 | Napa Valley, CA **49**

## MORE RED WINE

**Insurrection** Merlot-Shiraz-Cabernet '15 | South Eastern Australia **9 / 32**

**Folie à Deux** Zinfandel '13 | Dry Creek Valley, CA **45**

**Quintessa** Cabernet-Bordeaux '14 | Napa Valley, CA **370**

**Crios** Malbec '16 | Mendoza, Argentina **10 / 37**

**Epica** Cabernet-Carménère-Syrah '15 | San Antonio Valley, Chile **8 / 30**

**Ruffino** Chianti '16 | Tuscany, Italy **31**

**Château Haut-Beauséjour** Bordeaux '14 | Bordeaux, France **73**

**Yangarra** Shiraz '14 | McLaren Vale, South Australia **49**

**Prunotto** Barbaresco '13 | Piedmont, Italy **99**

*\$35 corkage fee per 750ml bottle for wine not on our list*

### **The Silk Road** | 13

Grey Goose vodka, Grand Marnier orange liqueur, white peach purée, club soda, served over rocks

### **Blame it on the Aperol** | 13

Aperol aperitivo, Lillet Blanc apéritif, Crispin hard cider, spiced cranberries, ginger, orange, served over crushed ice

### **Sangria** | 12

Red wine, Bacardí dragon berry rum, Don Q limón rum, peach schnapps, lemon juice, lime juice, orange juice, served over crushed ice

### **Brewed Awakening** | 14

Dorda sea salt caramel liqueur, Svedka vanilla vodka, Godiva white chocolate liqueur, Joseph Putrello cold brew coffee, served over rocks

### **The 1492** | 11

Grey Goose vodka, St-Germain elderflower liqueur, champagne, grapefruit juice, lemon juice, lime juice, served up

### **Golden Pear Margarita** | 14

Tromba blanco tequila, Belle de Brillat pear liqueur, lime juice, simple syrup, salted rim, served over rocks

### **The Hemingway** | 12

Goslings Black Seal rum, Luxardo cherry liqueur, grapefruit juice, lime juice, simple syrup, served up

### **The Paloma** | 14

Casamigos silver tequila, grapefruit soda, lime juice, simple syrup, Himalayan sea salt rim, served over rocks

### **Huckleberry Gin** | 13

St. Lawrence gin, Chambord raspberry liqueur, Crème Yvette violet liqueur, lemon juice, served up

### **Hit 'n' Run** | 12

Grey Goose vodka, grapefruit juice, clementine juice, kumquat syrup, served over crushed ice



*We take pride in preparing all of our cocktails with premium bottled mixers, never sodas from a gun. Wine vintages subject to change based on supplier availability. We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements. Please enjoy your time with us. Cheers!*