

APPETIZERS

EAST COAST OYSTERS* κ one dozen shucked to order, served on the half-shell (half-dozen- 18)	36
LITTLENECK CLAMS* κ steamed or raw on the half-shell (dozen)	19
STREET TACOS* κ fried cod, chipotle aioli, cotija, jalapeño	13
RHODE ISLAND CALAMARI garlic, cherry peppers, lemon aioli	15
GRILLED ROSEMARY FOCACCIA olives + toasted marcona almonds	4
LOADED FRIES* κ braised short rib, cheese sauce, cotija, bacon, scallions (substitute lobster+ 17)	19
JUMBO LUMP CRAB CAKE* broiled Maryland blue crab, mustard aioli, field greens	MP
SHRIMP COCKTAIL* κ cocktail sauce, rémoulade, horseradish, lemon	19
TOMATO + MOZZARELLA SALAD* κ grape tomatoes, ciliegine mozzarella, basil, good olive oil	12
BANG BANG CAULIFLOWER tempura, general tso's sauce, sesame	15

SALADS + BISQUE

SIGNATURE LOBSTER BISQUE butter-poached lobster, sherry, cream, croutons	13
CHOP-CHOP SALAD* κ romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette ...	15
CLASSIC CAESAR* κ entrée size, romaine, reggiano, crouton (small size- 6)	11
FIELD GREENS SALAD* κ entrée size, tomato, cucumber, balsamic vinaigrette (small size- 5) ..	9

ENTRÉES

AHI TUNA BURGER* κ brioche bun, served rare, roasted red pepper aioli, cole slaw, shoestring fries	23
LOBSTER ROLL* κ brioche roll, shoestring fries, cole slaw, pickles (hot buttered or cold with mayo)	28
SHORT RIB GRILLED CHEESE* brioche bread, cheddar, shoestring fries, pickles	19
CHEESEBURGER* κ brioche bun, ground chuck, brisket, sirloin, shoestring fries, cole slaw, pickles	17

TODAY'S VERY FRESH FISH* κ simply grilled, olive oil, herbs, lemon, seasonal vegetable	MP
EVERYTHING SPICED AHI TUNA* κ seared and only served rare, sautéed spinach, tzatziki	39
BLACK TIGER FRIED SHRIMP rémoulade, sweet potato fries, cole slaw	32
BAKED STUFFED HADDOCK* blue crab grain mustard stuffing, sautéed spinach, beurre blanc	36
JUMBO SCALLOPS blackened, couscous tabbouleh	39
THE HAWAIIAN RIB-EYE 16oz PRIME , pineapple-soy-ginger marinade, tomato + mozzarella salad	40
FAROE ISLANDS SALMON* κ simply grilled, olive oil, herbs, lemon, seasonal vegetable	33
HOUSE-MADE RAVIOLI changes daily (+two jumbo shrimp- 15) (+two jumbo scallops- 18)	26
I'LL HAVE THE CHICKEN* κ herb-roasted, seasonal vegetable	25
LOBSTER MAC + CHEESE four cheese blend, bacon, buttered crumbs	38
FISH + CHIPS κ hand-trimmed Atlantic cod, tartar, shoestring fries, cole slaw (κ + 2)	21
FILET MIGNON* κ char-broiled, 8oz PRIME , red wine demi-glace, herb-roasted potatoes	38

~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

ADD - ONS

TWO JUMBO SHRIMP* κ 15 TWO JUMBO SCALLOPS* κ 18 7oz GRILLED SALMON* κ 12
GRILLED CHICKEN* κ 7 4oz GRILLED TENDERLOIN* κ 16 6oz LOBSTER TAIL* κ 19

SIDES

FRENCH FRIES* 5 SWEET POTATO FRIES* 6 TRUFFLE FRIES* 7 MAC + CHEESE 12
TABBOULEH 6 ROASTED POTATOES* 7 SEASONAL VEGETABLE* κ 6 SPINACH* κ 6

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!