

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, marinara	15
GRILLED ROSEMARY FOCACCIA	olives + toasted marcona almonds	4
LOADED KENNEBEC FRIES*	seared tenderloin, cheese sauce, bacon, scallion (sub lobster+ 17)	19
JUMBO LUMP CRAB CAKE*	broiled Maryland blue crab, mustard aioli, field greens	MP
COLOSSAL 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, kennebec fries	23
LOBSTER ROLL*κ	brioche roll, kennebec fries, cole slaw, pickles (hot buttered or cold with mayo)	28
DOUBLE CHEESEBURGER*κ	brioche bun, chuck, brisket, sirloin, kennebec fries, cole slaw, pickles	17

CHILEAN SEA BASS*κ	simply grilled, whipped potatoes, honey roasted carrots, truffle cream	47
EVERYTHING SPICED AHI TUNA*κ	seared and only served rare, sautéed spinach, tzatziki	39
THE HAWAIIAN RIB-EYE	16oz hand-trimmed, pineapple-ginger marinade, braised red cabbage	42
BAKED STUFFED HADDOCK*κ	blue crab grain mustard stuffing, sautéed spinach, beurre blanc	36
JUMBO SCALLOPS*κ	pan seared, braised red cabbage, honey roasted carrots	39
GNOCCHI POMODORO	tomato, reggiano, basil (+two jumbo shrimp- 15) (+two jumbo scallops- 18)	20
FAROE ISLANDS SALMON*κ	simply grilled, olive oil, herbs, lemon, sautéed spinach	33
LOBSTER RAVIOLI	hand made, tomato lobster cream sauce, reggiano, basil	39
I'LL HAVE THE CHICKEN*κ	herb-roasted, whipped potatoes, honey roasted carrots, beurre blanc	26
LOBSTER MAC + CHEESE	four cheese blend, bacon, buttered crumbs	38
FISH + CHIPS κ	hand-trimmed Atlantic cod, tartar, kennebec fries, cole slaw (κ + 2)	21
FILET MIGNON*κ	char-broiled, 8oz center cut, red wine demi-glace, whipped 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	15	6oz LOBSTER TAIL*κ	19

SIDES

KENNEBEC FRIES*	5	PARMESAN TRUFFLE FRIES*	7	SPINACH*κ	6	MAC + CHEESE	12
WHIPPED POTATOES*	7	HONEY ROASTED CARROTS*κ	6	BRAISED RED CABBAGE*	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!