

APPETIZERS

EAST COAST OYSTERS*✦ one dozen shucked to order, served on the half-shell (half-dozen- 18)	36
LITTLENECK CLAMS*✦ one dozen steamed with butter or raw on the half-shell	19
STREET TACOS*✦ fried cod, chipotle aioli, cotija, jalapeño	13
RHODE ISLAND CALAMARI cherry peppers, marinara, lemon	15
GRILLED HOUSE-MADE 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*✦ cocktail sauce, rémoulade, horseradish, lemon	19
SOUTH CAROLINA PEACHES + STRACCIATELLA CHEESE*✦ basil, really good olive oil	16
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*✦ romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette	15
CLASSIC CAESAR*✦ entrée size, romaine, grana padano, crouton (small size- 6)	11
FIELD GREENS SALAD*✦ entrée size, tomato, cucumber, balsamic vinaigrette (small size- 5)	9

ENTRÉES

AHI TUNA BURGER*✦ brioche bun, served rare, red pepper aioli, cole slaw, three potato salad	23
LOBSTER ROLL*✦ brioche roll, cole slaw, three potato salad, pickles (hot buttered or cold with mayo)	28
DOUBLE CHEESEBURGER*✦ brioche bun, chuck, brisket, sirloin, kennebec fries, cole slaw, pickles	17

CHILEAN SEA BASS*✦ simply grilled, roasted red potatoes, honey roasted carrots, truffle cream	47
EVERYTHING SPICED AHI TUNA*✦ seared and only served rare, sautéed spinach, tzatziki	39
THE HAWAIIAN RIB-EYE 16oz hand-trimmed , pineapple-ginger marinade, parmesan truffle fries	42
BAKED STUFFED HADDOCK*✦ blue crab grain mustard stuffing, sautéed spinach, beurre blanc	36
JUMBO SCALLOPS*✦ pan seared, sautéed spinach, honey roasted carrots	39
SHRIMP + CRAB LINGUINE spicy tomato sauce, fennel, scallion, pecorino (vegetarian -20)	39
FAROE ISLANDS SALMON*✦ simply grilled, olive oil, herbs, lemon, sautéed spinach	33
LOBSTER RAVIOLI handmade, brown butter lobster sauce, lemon, grana padano	39
I'LL HAVE THE CHICKEN*✦ herb-roasted, roasted red potatoes, honey roasted carrots, beurre blanc	26
LOBSTER MAC + CHEESE "Nostro" campanelle, four cheese blend, bacon, buttered crumbs	38
FISH + CHIPS ✦ hand-trimmed Atlantic cod, tartar, kennebec fries, cole slaw (✦ + 2)	21
FILET MIGNON*✦ 8oz center cut, char-broiled, veal demi-glace, roasted red potatoes	38

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

ADD-ONS

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

SIDES

KENNEBEC FRIES* 5 PARMESAN TRUFFLE FRIES* 7 SPINACH*✦ 6 MAC + CHEESE 12
ROASTED POTATOES* 7 HONEY ROASTED CARROTS*✦ 6 THREE POTATO SALAD* 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. ✦-Item is or can be prepared keto-friendly. Please enjoy your time with us. Bon Appétit!

