

APPETIZERS

EAST COAST OYSTERS* † one dozen shucked to order, served on the half-shell (half-dozen-18)	36
SIGNATURE LOBSTER BISQUE butter-poached lobster, sherry, cream, croutons	15
NEW ENGLAND CLAM CHOWDER Island Creek Clams, bacon, potatoes, cream, grilled focaccia	15
ISLAND CREEK 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* 6oz broiled Maryland blue crab, mustard aioli, field greens	22
COLOSSAL SHRIMP COCKTAIL* † cocktail sauce, rémoulade, horseradish, lemon	19
BANG BANG CAULIFLOWER tempura, general tso's sauce, sesame	15

SALADS

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, kennebec fries	20
LOBSTER ROLL* † brioche roll, cole slaw, kennebec fries, pickles (hot buttered or cold with mayo)	26
CRAB CAKE SANDWICH* † brioche roll, field greens, tomato, mustard aioli, kennebec fries	22
CRISPY CHICKEN SANDWICH* brioche bun, cheddar, tomato, cole slaw, mayo, kennebec fries	13
FRIED FISH SANDWICH* † brioche bun, lettuce, tomato, tartar, kennebec fries, cole slaw	13
DOUBLE CHEESEBURGER* † brioche bun, chuck, brisket, sirloin, kennebec fries, cole slaw, pickles	15

CHILEAN SEA BASS* † simply grilled, mashed potatoes, honey-roasted carrots, truffle cream	37
EVERYTHING SPICED AHI TUNA* † seared and only served rare, sautéed spinach, tzatziki	26
THE HAWAIIAN RIB-EYE 16oz hand-trimmed, pineapple-ginger marinade, loaded mashed potatoes	34
BAKED STUFFED HADDOCK* † blue crab grain mustard stuffing, sautéed spinach, beurre blanc	19
JUMBO SCALLOPS* † pan seared, mashed potatoes, Brussels sprouts	29
SHRIMP + CRAB LINGUINE spicy tomato sauce, fennel, scallion, pecorino (vegetarian -20)	29
FAROE ISLANDS SALMON* † simply grilled, olive oil, herbs, lemon, sautéed spinach	19
LOBSTER RAVIOLI handmade, lobster tomato cream sauce, grana padano	28
I'LL HAVE THE CHICKEN* † herb-roasted, mashed potatoes, honey-roasted carrots, beurre blanc	17
LOBSTER MAC + CHEESE campanelle pasta, signature cheese blend, bacon, buttered crumbs	28
FISH + CHIPS † hand-trimmed Atlantic cod, tartar, kennebec fries, cole slaw († +2)	16
STEAK TIPS* † 8oz char-broiled, veal demi-glace, mashed potatoes	22

~ 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 4oz BROILED CRAB CAKE* † 16

SIDES

KENNEBEC FRIES* 5 (loaded +4) MASHED POTATOES* 6 (loaded +4) MAC + CHEESE 12
BRUSSELS SPROUTS* † 6 HONEY-ROASTED CARROTS* † 6 SAUTÉED SPINACH* † 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!