

OYSTERS
FROM THE
EAST COAST

shucked to order
served on the half shell*κ

HALF DOZEN 18 | DOZEN 36

- STREET TACOS*** two flour tortillas, fried cod, chipotle aioli, cotija, jalapeño **11**
- RHODE ISLAND CALAMARI** garlic, cherry peppers, lemon aioli **14**
- SHORT RIB NACHOS*κ** salsa fresca, corn, cheddar, cotija, crema, jalapeño **16**
- GRILLED CHICKEN WINGS*κ** barbecue bourbon glaze, blue cheese cream **15**
- JUMBO LUMP CRAB CAKE*** pan-fried blue crab, mustard aioli, field greens **MP**
- SHRIMP COCKTAIL*κ** cocktail sauce, rémoulade, horseradish, lemon **18**
- LITTLENECK CLAMS*κ** steamed or raw on the half shell (*dozen*) **19**
- TODAY'S CEVICHE*** our selection, citrus, herbs, chile-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 **11**
- AHI TUNA BURGER*κ** brioche bun, seared and served rare, roasted red pepper aioli, cole slaw, shoestring fries, pickles **20**
- CHEESEBURGER*κ** brioche bun, ground chuck, brisket, sirloin, shoestring fries, cole slaw, pickles **13**
- SHORT RIB GRILLED CHEESE*** brioche bread, bacon, cheddar, shoestring fries, pickles **18**
- CRISPY CHICKEN SANDWICH** brioche bun, cheddar, tomato, cole slaw, mayo, shoestring fries, pickles **13**
- LOBSTER ROLL*κ** brioche roll, shoestring fries, cole slaw, pickles (*hot buttered or cold with mayo*) **27**
- FRIED FISH SANDWICH** brioche bun, lettuce, tomato, tartar, shoestring fries, cole slaw, pickles **12**
- KALE + CHICKEN SALAD*** peanut, mandarin orange, monterey jack, scallion, sesame vinaigrette **16**
- CHOP-CHOP SALAD*κ** romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette **14**
- CLASSIC CAESAR*κ** romaine, reggiano, crouton (*side or entrée*) **5/9**
- MIXED BABY FIELD GREENS*κ** tomato, carrot, cucumber, balsamic vinaigrette (*side or entrée*) **4/8**

ENTRÉES

- FAROE ISLANDS SALMON*κ** simply grilled, olive oil, herbs, lemon, seasonal vegetable **17**
- EVERYTHING SPICED AHI TUNA*κ** seared and served rare, sautéed spinach, tzatziki **23**
- BLACK TIGER FRIED SHRIMP** rémoulade, sweet potato fries, cole slaw **18**
- BAKED STUFFED HADDOCK*** blue crab grain mustard stuffing, sautéed spinach, beurre blanc **18**
- JUMBO SCALLOPS** pan-seared, house-made gnocchi, browned butter, sage, reggiano **20**
- FISH + CHIPS** hand-trimmed Atlantic cod, shoestring fries, cole slaw, tartar **13 (κ + 2)**
- FLORIDA KING FISH*κ** blackened, olive oil, herbs, beurre blanc, seasonal vegetable **16**
- HOUSE-MADE RAVIOLI** selection changes daily **17 (+two jumbo shrimp 12 +two jumbo scallops 14)**
- BEEF SHORT RIB** six hour braise, pan jus, herbs, mashed potatoes **18**
- I'LL HAVE THE CHICKEN*κ** herb roasted, seasonal vegetable **15**
- LOBSTER MAC + CHEESE** four cheese blend, hickory smoked bacon, buttered crumbs **27**
- FILET MIGNON*κ** char-broiled, 4oz center cut, red wine demi-glace, mashed potatoes **20**

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

ADD-ONS

- TWO JUMBO SHRIMP*κ +12** **TWO JUMBO SCALLOPS*κ +14** **5oz GRILLED SALMON*κ +10**
- GRILLED CHICKEN*κ +5** **4oz GRILLED TENDERLOIN*κ +14** **6oz LOBSTER TAIL*κ +16**

SIDES

- SHOESTRING FRIES*** 5 **MASHED POTATOES*** 7 **TRUFFLE FRIES*** 7 **MAC + CHEESE** 12
- SWEET POTATO FRIES*** 6 **COLE SLAW*** 7 **SEASONAL VEGETABLE*κ** 6

AFTER LUNCH

- WARM BUTTER CAKE** 13 **BANANA CREAM PIE** 12 **ICE-BOX CAKE** 8 **ICE CREAM / SORBET*** 4
- 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**

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

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**

Hands of Time Cabernet-Merlot-Syrah '16 | Napa Valley, CA **15 / 53**

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**

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

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, Bacardi 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 Brillet 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!