

APPETIZERS

EAST COAST OYSTERS (GF) (K)	38
one dozen shucked to order, on the half-shell (half-dozen 20)	
ISLAND CREEK CLAMS (GF) (K)	20
one dozen steamed with butter or raw on the half-shell	
TODAY'S CEVICHE	17
chef's selection, citrus, flour tortilla chips	
TUNA TARTARE	17
ahi tuna, sweet chili, sesame, flour tortilla chips	
COLOSSAL SHRIMP COCKTAIL (GF) (K)	29
cocktail sauce, rémoulade, horseradish, lemon	
SEAFOOD TOWER	109
12 raw oysters, 12 raw clams, ceviche, tuna tartare, shrimp cocktail	
STREET TACOS (GF) (K)	17
fried Atlantic cod, chipotle aioli, cotija, jalapeño	
RHODE ISLAND CALAMARI	17
cherry peppers, marinara, lemon	
GRILLED ROSEMARY FOCACCIA	6
olives, toasted marcona almonds, whipped butter	
SHORT RIB NACHOS	22
salsa fresca, corn, cheddar, cotija, crema, jalapeño	
JUMBO LUMP CRAB CAKE (GF) (K)	20
4oz broiled Maryland blue crab, Pommery mustard sauce, field greens	
BANG BANG CAULIFLOWER	17
tempura, General Tso's sauce, sesame	

ENTRÉES

AHI TUNA BURGER (GF) (K) brioche bun, served rare, red pepper aioli, spicy cole slaw, french fries (GF +2)	29
LOBSTER ROLL (GF) (K) brioche roll, french fries (hot buttered or cold with mayo) (GF +2)	39
HALF POUND CHEESEBURGER (GF) (K) brioche bun, chuck, brisket, sirloin, french fries (GF +2)	18

TODAY'S VERY FRESH FISH (GF) (K) chef's selection	MP
CRAB CAKE DINNER (GF) (K) two 4oz broiled Maryland blue crab, Pommery mustard sauce, french fries	42
EVERYTHING SPICED AHI TUNA (GF) (K) seared and served only rare, tzatziki, garlic bok choy	43
THE HAWAIIAN RIB-EYE (GF) 16oz hand-trimmed, pineapple-ginger marinade, loaded Idaho baked potato	52
BAKED STUFFED HADDOCK (GF) (K) blue crab mustard stuffing, beurre blanc, honey-roasted carrots, garlic bok choy	39
JUMBO SCALLOPS (GF) (K) pan-seared, honey-roasted carrots, crispy Brussels sprouts	42
SHRIMP SCAMPI handmade bucatini pasta, cherry tomato, roasted garlic, white wine, scallions, grana padano	40
FAROE ISLANDS SALMON (GF) (K) simply grilled, olive oil, herbs, lemon, honey-roasted carrots, crispy Brussels sprouts	38
LOBSTER RAVIOLI handmade pasta, scallion, grana padano, lemon, butter	40
I'LL HAVE THE CHICKEN (GF) (K) herb-roasted, beurre blanc, honey-roasted carrots, crispy Brussels sprouts	31
LOBSTER MAC + CHEESE handmade campanelle pasta, signature cheese blend, bacon, buttered crumbs	48
FISH + CHIPS (GF) (K) hand-trimmed Atlantic cod, tartar, french fries (K +4)	26
FILET MIGNON (GF) (K) 8oz center cut, char-broiled, mushroom demi, honey-roasted carrots, garlic bok choy	43
~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above	

ADD-ONS (GF) (K)

TWO COLOSSAL SHRIMP 20	TWO JUMBO SCALLOPS 22	4OZ GRILLED SALMON 16
GRILLED CHICKEN 13	4OZ GRILLED TENDERLOIN 20	4OZ BROILED CRAB CAKE 20

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

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. Please enjoy your time with us. **Bon Appétit!**