

## APPETIZERS

<b>EAST COAST OYSTERS</b> (GF)(K).....	<b>39</b>
one dozen shucked to order, on the half-shell (half-dozen 21)	
<b>ISLAND CREEK CLAMS</b> (GF)(K).....	<b>22</b>
one dozen steamed with butter or raw on the half-shell	
<b>TODAY'S CEVICHE</b> (GF)(K).....	<b>18</b>
chef's selection, citrus, chile-lime chips	
<b>TUNA TARTARE</b> (GF)(K).....	<b>18</b>
ahi tuna, sweet chili, sesame, chile-lime chips	
<b>COLOSSAL SHRIMP COCKTAIL</b> (GF)(K).....	<b>30</b>
cocktail sauce, rémoulade, horseradish, lemon	
<b>SEAFOOD TOWER</b> (GF)(K).....	<b>115</b>
12 raw oysters, 12 raw clams, ceviche, tuna tartare, shrimp cocktail	
<b>STREET TACOS</b> (GF)(K).....	<b>18</b>
fried Atlantic cod, chipotle aioli, cotija, jalapeño	
<b>RHODE ISLAND CALAMARI</b> .....	<b>18</b>
cherry peppers, marinara, lemon	
<b>GRILLED ROSEMARY FOCACCIA</b> .....	<b>7</b>
olives, toasted marcona almonds, whipped butter	
<b>LOADED STEAK FRIES</b> .....	<b>27</b>
seared steak, cheese sauce, cotija, bacon, crema, scallions	
<b>JUMBO LUMP CRAB CAKE</b> (GF)(K).....	<b>21</b>
4oz broiled Maryland blue crab, Pommery mustard sauce, field greens	
<b>BANG BANG CAULIFLOWER</b> .....	<b>18</b>
tempura, General Tso's sauce, sesame	

## ENTRÉES

<b>AHI TUNA BURGER</b> (GF)(K) brioche bun, served rare, red pepper aioli, spicy cole slaw, french fries (GF+2).....	<b>29</b>
<b>LOBSTER ROLL</b> (GF)(K) brioche roll, french fries (hot buttered or cold with mayo) (GF+2).....	<b>41</b>
<b>HALF POUND CHEESEBURGER</b> (GF)(K) brioche bun, chuck, brisket, sirloin, french fries (GF+2).....	<b>19</b>
<b>CHILEAN SEA BASS</b> (GF)(K) broiled, truffle cream, honey-roasted carrots, mashed potatoes.....	<b>65</b>
<b>CRAB CAKE DINNER</b> (GF)(K) two 4oz broiled Maryland blue crab, Pommery mustard sauce, spicy cole slaw, french fries.....	<b>44</b>
<b>EVERYTHING SPICED AHI TUNA</b> (GF)(K) seared and served only rare, tzatziki, sautéed spinach.....	<b>45</b>
<b>THE HAWAIIAN RIB-EYE</b> (GF) 18oz hand-trimmed, pineapple-ginger marinade, loaded Idaho baked potato.....	<b>56</b>
<b>BAKED STUFFED HADDOCK</b> (GF)(K) Maryland blue crab mustard stuffing, beurre blanc, sautéed spinach.....	<b>43</b>
<b>JUMBO SCALLOPS</b> (GF)(K) pan-seared, honey-roasted carrots, mashed potatoes.....	<b>45</b>
<b>SHRIMP SCAMPI</b> handmade bucatini pasta, cherry tomato, roasted garlic, white wine, scallions, grana padano.....	<b>44</b>
<b>FAROE ISLANDS SALMON</b> (GF)(K) simply grilled, olive oil, herbs, lemon, honey-roasted carrots, sautéed spinach.....	<b>40</b>
<b>LOBSTER RAVIOLI</b> handmade pasta, scallion, grana padano, pomodoro cream sauce.....	<b>42</b>
<b>I'LL HAVE THE CHICKEN</b> (GF)(K) herb-roasted, beurre blanc, sautéed spinach, mashed potatoes.....	<b>33</b>
<b>LOBSTER MAC + CHEESE</b> handmade campanelle pasta, signature cheese blend, bacon, buttered crumbs.....	<b>49</b>
<b>FISH + CHIPS</b> (GF)(K) hand-trimmed Atlantic cod, tartar, spicy cole slaw, french fries (K+4).....	<b>28</b>
<b>FILET MIGNON</b> (GF)(K) 8oz center cut, char-broiled, mushroom demi, mashed potatoes.....	<b>46</b>
~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above	

## ADD-ONS (GF)(K)

<b>TWO COLOSSAL SHRIMP</b>   22	<b>TWO JUMBO SCALLOPS</b>   24	<b>4OZ GRILLED SALMON</b>   17
<b>GRILLED CHICKEN</b>   15	<b>4OZ GRILLED TENDERLOIN</b>   22	<b>4OZ BROILED CRAB CAKE</b>   21

*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!**

## SOUPS + SALADS

<b>SIGNATURE LOBSTER BISQUE</b> .....	<b>18</b>
butter-poached lobster, sherry, cream, croutons	
<b>NEW ENGLAND CLAM CHOWDER</b> .....	<b>18</b>
cooked to order, fresh clams, focaccia, bacon	
<b>ASIAN SHRIMP SALAD</b> (GF)(K).....	<b>23</b>
colossal chilled shrimp, romaine, field greens, carrot, pickled red onion, tomato, scallion, peanut sauce, Asian sesame dressing (half 15)	
<b>CHOP CHOP</b> (GF)(K).....	<b>19</b>
romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette (half 14)	
<b>CLASSIC CAESAR</b> (GF)(K).....	<b>15</b>
romaine, grana padano, croutons (half 8)	
<b>FIELD GREENS</b> (GF)(K).....	<b>15</b>
tomato, cucumber, balsamic vinaigrette (half 8)	

## SIDES

<b>IDAHO BAKED POTATO</b> (GF) (loaded +4).....	<b>8</b>
<b>FRENCH FRIES</b> (loaded +4).....	<b>7</b>
<b>MAC + CHEESE</b> .....	<b>14</b>
<b>SPICY COLE SLAW</b> (GF)(K).....	<b>6</b>
<b>SAUTÉED SPINACH</b> (GF)(K).....	<b>8</b>
<b>HONEY-ROASTED CARROTS</b> (GF)(K).....	<b>8</b>
<b>MASHED POTATOES</b> (GF).....	<b>8</b>