

## APPETIZERS

<b>OYSTERS ON THE HALF SHELL</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>19</b>
chef's selection, citrus, chile-lime chips	
<b>TUNA TARTARE</b> (GF)(K).....	<b>19</b>
ahi tuna, sweet chili, sesame, chile-lime chips	
<b>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>29</b>
seared tenderloin, cheese sauce, cotija, bacon, crema, scallions	
<b>JUMBO LUMP CRAB CAKE</b> (GF)(K).....	<b>22</b>
4oz broiled Maryland blue crab, 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>43</b>
<b>HALF POUND CHEESEBURGER</b> (GF)(K) brioche bun, chuck, brisket, sirloin, french fries (GF+2).....	<b>20</b>
<b>CHILEAN SEA BASS</b> (GF)(K) broiled, truffle cream, honey-parm brussels sprouts, mashed potatoes.....	<b>65</b>
<b>CRAB CAKE DINNER</b> (GF)(K) two 4oz broiled Maryland blue crab, mustard sauce, jalapeño creamed corn, french fries.....	<b>45</b>
<b>EVERYTHING SPICED AHI TUNA</b> (GF)(K) seared and served only rare, tzatziki, sautéed spinach.....	<b>46</b>
<b>THE HAWAIIAN RIB-EYE</b> (GF) 16oz hand-trimmed, pineapple-ginger marinade, loaded Idaho baked potato.....	<b>58</b>
<b>BAKED STUFFED HADDOCK</b> (GF)(K) Maryland blue crab mustard stuffing, beurre blanc, sautéed spinach.....	<b>44</b>
<b>JUMBO SCALLOPS</b> (GF)(K) pan-seared, honey-parm brussels sprouts, mashed potatoes.....	<b>45</b>
<b>SHRIMP SCAMPI</b> handmade linguine pasta, cherry tomato, roasted garlic, white wine, scallions, grana padano.....	<b>45</b>
<b>FAROE ISLANDS SALMON</b> (GF)(K) simply grilled, olive oil, herbs, lemon, honey-parm brussels sprouts.....	<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>50</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, mashed potatoes, jalapeño creamed corn, mushroom demi.....	<b>50</b>
~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above	

## ADD-ONS (GF)(K)

<b>GRILLED JUMBO 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>   22

*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!**