

**General Manager** Harry Weckerly  
**Chef's** Eric Walker & Jason Kaplan

## FRESH SHUCKED OYSTERS\*

**BLUE POINT**  
2.5 each (Long Island Sound)

**MALPEQUE**  
2.50 each (Prince Edward Island)

**WELLFLEET**  
2.75 each (British Columbia)

**EMERALD COVE**  
3 each (Vancouver)

## TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated. Choice of:

grilled asparagus

roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

parmesan roasted yukon gold potatoes

roasted brussels sprouts

lobster mac n' cheese (add \$2.5)

**ATLANTIC SALMON** 16  
(Canada)

**RAINBOW TROUT** 14  
(Idaho)

**MAHI-MAHI** 17  
(Costa Rica)

**SWORDFISH** 19  
(Block Island)

**STRIPED BASS** 19  
(Virginia)

**SEARED BIG EYE TUNA** 24  
(Hawaii)

We're happy to prepare your dish any way you'd like and will do our best to create something special to fit your needs. If you have any food allergies, please let your server know.

## STARTERS

**TEMPURA SHRIMP SUSHI ROLLS** cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

**AHI TUNA SUSHI ROLLS\*** cucumber, soy, wasabi, pickled ginger Sm. 9 | Lg. 13

**SMOKED SALMON FLATBREAD** roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 8.5

**ROASTED DUCK FLATBREAD** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, thyme vinaigrette 9

**COCONUT GREEN CURRY MUSSELS** cilantro, lime, crispy sweet potato straws 10

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 16

**BLUE HILL BAY MUSSELS** white wine and garlic Sm. 9 | Lg. 13

**VIETNAMESE CRAB SPRING ROLLS** daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11.5

**STEAMED LITTLENECK CLAMS** white wine and garlic 13

**CHIPOTLE GRILLED SHRIMP** corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce 18

**FRIED CALAMARI** jalapeños and carrots, sweet n' sour, creole remoulade 11.5

**TUNA TARTARE\*** pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12.5

**GOAT CHEESE BRUSCHETTA** tomato basil cruda, focaccia crisps, kalamata olives 10

## SOUPS & STARTER SALADS

**NEW ENGLAND CLAM CHOWDER** 7 | **SPICY CREOLE GUMBO** 7 | **MAINE LOBSTER BISQUE** 8.5

**BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7

**CAESAR SALAD** grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

**ROASTED CRIMSON BEETS** gorgonzola, pears, candied walnuts, watercress, walnut vinaigrette 6.5

**STRAWBERRIES & BABY GREENS** red onion, parmigiano reggiano, sherry vinaigrette 6.5

**SOUP & SALAD** choice of soup and starter salad 12

## ENTRÉE SALADS

**GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 12 | with grilled salmon 16

**GRILLED SALMON PANZANELLA** spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 16

**GEORGES BANK SEA SCALLOP & SHRIMP SALAD** baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 17

**LOBSTER COBB SALAD** watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 20

## BRUNCH SPECIALTIES (AVAILABLE 11AM TO 2 PM ON SATURDAY AND SUNDAY)

**OSCAR QUICHE** crab cake, asparagus, hollandaise, fruit compote 14

**WILD MUSHROOM QUICHE** with baby greens, pine nuts, balsamic vinaigrette, fruit compote 11.5

**STEAK & WILD MUSHROOM QUICHE** tomatoes, field greens in balsamic vinaigrette 16

**RANCHERO OMELET** andouille sausage, chiles, pepper jack, cilantro, pico de gallo, home fried potatoes, fruit compote 11

**COUNTRY OMELET** Canadian bacon, peppers, onions, potatoes, mushrooms, tomatoes, fontina, home fried potatoes 10.5

**CRAB & SPINACH OMELET** jumbo lump crabmeat, baby spinach, red onion, asparagus, tomatoes, home fried potatoes 13.5

We will gladly substitute eggs whites for any of our omelet's.

**EGGS BENEDICT** home fried potatoes, fruit compote 11

**SALMON BENEDICT** home fried potatoes, seared Atlantic salmon, fruit compote 14.5

**FRENCH TOAST NAPOLEAN** cinnamon-walnut raisin bread, caramelized bananas, honey butter, mixed berries, maple syrup 11

**SANDWICHES** on Le Bus bread served with choice of seasonal side or vegetable

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress 12

**GRILLED CHICKEN** applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11

**SMOKED TURKEY** applewood bacon, mozzarella, lettuce, tomato, roasted red pepper mayo, rustic country white 10

**CREEKSTONE FARMS BLACK ANGUS BURGER** sharp cheddar, lettuce, tomato, egg bun 11 (add bacon 75¢)

**JUMBO LUMP CRAB MELT** sharp cheddar, tomato, remoulade, rustic country white 13.5

**GRILLED SALMON** applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 14

## LUNCH COMBOS 12.5 SERVED WITH A BOWL OF SOUP OR STARTER SALAD

½ **SOUTHWEST SHRIMP WRAP**

**ROASTED DUCK FLATBREAD**

½ **SMOKED TURKEY**

**SMOKED SALMON FLATBREAD**

½ **JUMBO LUMP CRAB MELT**

## ENTRÉES

**SEARED GEORGES BANK SCALLOPS** mushroom risotto, arugula salad, basil olive oil, balsamic glaze 19

**PANKO FRIED SHRIMP** cocktail sauce, french fries, apple-celery root slaw 16

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 23

**6 OZ. CENTER CUT FILET** mashed yukon gold potatoes, grilled asparagus 29

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16

**LOBSTER MAC N' CHEESE** white truffle bread crumbs 14.5

**GRILLED CHICKEN BREAST** parmesan roasted yukon gold potatoes, grilled asparagus 15

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 26

**PETITE FILET COMBO** 4oz. Filet, jumbo lump crabcake, mashed yukon gold potatoes, grilled asparagus 26

**ALMOND CRUSTED TILAPIA** orange beurre blanc, grilled asparagus, seasonal berries 14

\* These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.