

Managing Partner Kevin Hillsbery
Executive Chef Scott Barrow

FRESH OYSTERS*

DELAWARE BAY
2.5 each (Delaware)

BLUEPOINT
2.5 each (Chesapeake Bay, VA)

KATAMA BAY
2.75 each (Martha's Vineyard, MA)

SUNSET BEACH
3 each (Hood Canal, WA)

TODAY'S FRESH FISH

All fish is served grilled unless otherwise stated.
Choice of two items from seasonal side section below (add \$2.5 for lobster mac n' cheese)

ATLANTIC SALMON 27
(Canada)

MAHI-MAHI 28
(Hawaii)

KING SALMON 30
(New Zealand)

RAINBOW TROUT 26
(Idaho)

BLACK GROUPER 29.5
(Florida)

SWORDFISH (SHUTOME) 29
(Block Island)

OPAH (MOONFISH) 31
(Hawaii)

BARRAMUNDI 27.5
(Australia)

SEARED AHI TUNA 32
(Hawaii)

SEARED SEA SCALLOPS 27
(Georges Bank)

1¼ LB. KING CRAB LEGS 54
(Bering Sea)

½ LB. LOBSTER TAIL 38
(Canada)

1 LB. LOBSTER 32
(Maine)

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. 8.5 | Lg. 12

LOBSTER TAMALE corn, roasted poblano, cilantro, avocado crema 10

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 10.5

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

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

CHEESE PLATE Vella Dry Monterey Jack, Les Frères Farm Stand and Moody Blue, walnut raisin crisps, picked sultanas, sweet and sour cherries Sm. 8 | Lg. 11

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16

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

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 15.5

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

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive 10

SAUTÉED SHRIMP SCAMPI with garlic butter 11

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

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 36

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 52 (serves 3 – 5)

SOUPS & SALADS

SPICY CREOLE GUMBO 7.5 | **MAINE LOBSTER BISQUE** 9

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5

CAESAR SALAD parmigiano reggiano, croutons, asiago cheese crisp 7

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 7

ROASTED BEET SALAD walnut vinaigrette, pears, gorgonzola cheese, watercress, candied walnuts 7

TONIGHT'S ENTRÉES

MAHI-MAHI sweet potato tamale, asparagus, chil cream sauce 30

CHAR CRUSTED AHI TUNA roasted yukon gold potatoes, grilled asparagus, foyot sauce 35

MACADAMIA CRUSTED OPAH orange buerre blanc, grilled asparagus, seasonal berries 33

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 23

MEYER RANCH BRAISED BONELESS SHORTRIBS roasted brussel sprouts with pancetta, mashed yukon gold potatoes, horseradish gremolata 28

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, arugula, balsamic glaze 28.5

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 26

SEARED SCALLOPS WITH MEYER RANCH SHORTRIBS pappardelle, shiitake mushrooms, leeks, spinach, marsala, horseradish gremolata 28

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 22

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, snow peas, leeks, sun dried tomato pesto 19

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 26

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 29.5

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 22

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 26

TANGLEWOOD FARMS GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 23

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 36

STEAKS & COMBOS

choice of two seasonal sides. (add \$2.5 for lobster mac n' cheese)

CENTER CUT FILET MIGNON 6 oz. 29 | 8 oz. 35

18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE 40

12 OZ. USDA CERTIFIED PRIME ANGUS BEEF KANSAS CITY STRIP 37

6 OZ. CENTER CUT FILET & PANKO FRIED SHRIMP 37

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 38

6 OZ. CENTER CUT FILET & CANADIAN 1/2 LB. LOBSTER TAIL 55

SEASONAL SIDES

served a la carte 4 (lobster mac n' cheese 5)

GRILLED ASPARAGUS

RED FLANNEL HASH

ROASTED BRUSSELS SPROUTS WITH PANCETTA

PARMESAN ROASTED YUKON GOLD POTATOES

MASHED YUKON GOLD POTATOES

ROASTED CAULIFLOWER WITH BACON

WILD MUSHROOMS, LEEKS, GOAT CHEESE

LOBSTER MAC N' CHEESE

FEATURED DESSERT

APPLE CROUSTADE cinnamon ice cream, bourbon-maple syrup 7.5

*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.