

## FRESH OYSTERS\*

BLUEPOINT  
2.25 each (Delaware Bay)

WIANNO  
2.75 each (Massachusetts)

POWDER POINT  
3.00 each (Massachusetts)

## STARTERS

TEMPURA SHRIMP SUSHI ROLLS  
cucumber, soy, wasabi, pickled ginger  
Sm. 7.5 | Lg. 11

CHEESE PLATE  
les freres farm stand, moody blue, vella  
dry Monterey Jack, walnut raisin crisps,  
pickled sultanas, sweet and sour  
cherries Sm. 7 | Lg. 10

LOBSTER TAMALE  
corn, roasted poblano, cilantro,  
avocado crema 9.5

ROASTED DUCK FLATBREAD  
fig barbeque, fontina, provolone,  
gorgonzola, red onion, granny smith  
apple, sage vinaigrette 8.5

VIETNAMESE CRAB SPRING ROLLS  
daikon, avocado, mint, basil, pea  
greens, carrots, sweet n' sour dipping  
sauce 11

COCONUT GREEN CURRY MUSSELS  
cilantro, lime, crispy sweet potato straws  
8

MINI NEW ENGLAND  
LOBSTER ROLLS  
butter toasted sweet roll, chilled  
lobster salad, watercress, old bay spiced  
fries 10

SHRIMP COCKTAIL  
cocktail sauce, creole remoulade 15

AHI TUNA SUSHI ROLLS\*  
cucumber, soy, wasabi, pickled ginger  
Sm. 8 | Lg. 11.5

SMOKED SALMON FLATBREAD  
roasted garlic white sauce, red onion,  
caper, watercress, with lemon infused  
olive oil 8

BLUE HILL BAY MUSSELS  
white wine and garlic Sm. 8.5 | Lg. 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

FRIED CALAMARI  
jalapeños and carrots, sweet n' sour,  
creole remoulade 11

GOAT CHEESE BRUSCHETTA  
tomato basil cruda, focaccia crisps,  
kalamata olive tapenade 9.5

SAUTÉED SHRIMP SCAMPI  
with garlic butter 10

TUNA TARTARE\*  
pickled cucumbers, broken wasabi  
vinaigrette, sesame crackers 11.5

SHARED SAMPLER  
jumbo lump crab cakes, calamari,  
shrimp scampi, trio of sauces 32

COLD SEAFOOD PLATTER\*  
shrimp cocktail, fresh shucked oysters,  
tuna tartar 47 (serves 3 – 5)

## TODAY'S FRESH FISH

This is a sampling of our fresh fish. Daily selections vary based on availability.

All fish is served mesquite  
grilled unless otherwise stated.  
Choice of two items from the  
'SEASONAL SIDES' below.  
(Add \$2 for lobster mac n'  
cheese.)

ATLANTIC SALMON (Canada) 23

SEARED AHI TUNA (Hawaii) 28

BARRAMUNDI (Australia) 27.5

RAINBOW TROUT (Idaho) 22

KING SALMON (New Zealand) 28

SEARED WHITEFISH (Canada) 21

MAHI MAHI (Ecuador) 24

CRISP FRIED CATFISH (Mississippi) 18

SEARED SEA SCALLOPS (Georges Bank) 26

SEARED BLACK GROUPER (Florida) 30

1¼ LB. RED KING CRAB LEGS (Alaska) 49

1/2 LB. COLD WATER LOBSTER TAIL  
(Canada) 37

1¼ LB. LIVE LOBSTER (Maine) 29.5

## STEAKS

Choice of two items from the 'SEASONAL SIDES' below.  
(Add \$2 for lobster mac n' cheese.)

CENTER CUT FILET MIGNON 6 oz. 28 8oz. 34

6 OZ. CENTER CUT FILET &  
CANADIAN 1/2 LB. LOBSTER TAIL 52

10 oz. USDA CERTIFIED PRIME ANGUS BEEF TOP  
SIRLOIN 25

12 OZ. USDA CERTIFIED PRIME ANGUS BEEF  
KANSAS CITY STRIP 35

18 OZ. USDA CERTIFIED PRIME ANGUS BEEF  
BONE-IN RIBEYE 37

## FILET COMBOS

4 oz. FILET 27 | 6 oz. FILET 34

Served with mashed yukon gold potatoes, fresh  
asparagus and choice of one of the following  
(add a soup or salad and dessert for \$7)

SEARED GEORGES BANK SCALLOPS  
JUMBO LUMP CRABCAKE  
PANKO FRIED SHRIMP  
ATLANTIC SALMON

## SOUPS & SALADS

SPICY CREOLE GUMBO  
cup 4.5 | bowl 7

MAINE LOBSTER BISQUE  
cup 6 | bowl 8.5

BABY GREENS  
watercress, feta, toasted  
pine nuts, honey balsamic  
vinaigrette 6.5

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

CAESAR SALAD  
grated parmigiano reggiano,  
croutons, asiago cheese  
crisp 6

STRAWBERRIES & BABY  
GREENS red onion,  
parmigiano reggiano, sherry  
vinaigrette 6

## SEASONAL SIDES

All sides served a la carte  
for 3.5  
(lobster mac n' cheese 4.5)

ROASTED CAULIFLOWER  
WITH BACON

MASHED YUKON  
GOLD POTATOES

WILD MUSHROOMS,  
LEEKs, GOAT CHEESE

GRILLED ASPARAGUS

PARMESAN ROASTED  
YUKON GOLD POTATOES

LOBSTER MAC N' CHEESE

ROASTED BRUSSEL  
SPROUTS WITH  
PANCHETTA

WILD MUSHROOM  
RISOTTO

## TONIGHT'S ENTRÉES

ALMOND CRUSTED TILAPIA  
orange beurre blanc, grilled asparagus, seasonal berries 22

MEYER RANCH BRAISED BONELESS SHORTRIBS  
roasted brussel sprouts, mashed yukon gold potatoes, horseradish gremolata 27

CHAR CRUSTED AHI TUNA  
roasted yukon gold potatoes, asparagus, foyot sauce 30

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 21

CHIPOTLE GRILLED SHRIMP ENCHILADAS  
sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad,  
pico de gallo 18

SEARED GEORGES BANK SCALLOPS  
wild mushroom risotto, arugula, balsamic glaze 27

BLACKENED CHICKEN PENNE PASTA  
roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 17

JUMBO LUMP CRAB CAKES  
creole remoulade, mango tartar sauce, mashed yukon gold potatoes,  
grilled asparagus 27

TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN  
mashed yukon gold potatoes, grilled asparagus 19

PANKO FRIED SHRIMP  
cocktail sauce, french fries, apple & celery root slaw 21

SAN FRANCISCO STYLE CIOPPINO  
shrimp, scallops, mussels, fresh fish, red wine tomato sauce 25

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER  
basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 23

SEAFOOD MIXED GRILL  
shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes,  
grilled asparagus 28

## FEATURED DESSERT

APPLE CROUSTADE 7  
cinnamon ice cream, bourbon-maple syrup