

General Manager Patrick Cleary
Executive Chef Tony Hargrove

FRESH OYSTERS*

BLUEPOINT

2.25 each (Delaware Bay)

WIANNO

2.75 each (Massachusetts)

POWDER POINT

3.00 each (Massachusetts)

TODAY'S FRESH FISH

ATLANTIC SALMON 14
(Canada)

RAINBOW TROUT 13
(Idaho)

KING SALMON 18
(New Zealand)

BARRAMUNDI 18
(Australia)

CRISP FRIED CATFISH 12
(Mississippi)

SEARED SCALLOPS 19
(Georges Bank)

SEARED WHITEFISH 13
(Lake Superior)

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

grilled asparagus

roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

wild mushrooms, leeks, goat cheese

parmesan roasted yukon gold potatoes

mushroom risotto

roasted brussels sprouts with panchetta

lobster mac n' cheese (add \$2)

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. 7.5 | lg. 11

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

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

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger sm. 8 | lg. 11.5

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

BLUE HILL BAY MUSSELS white wine and garlic Sm. 8 | Lg. 13

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

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

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 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 tartare 47 (serves 3 - 5)

POWER LUNCH COMBOS 10

Served with a bowl of soup or starter salad

SMOKED SALMON FLATBREAD

ROASTED DUCK FLATBREAD

TEMPURA SHRIMP SUSHI ROLLS

AHI TUNA SUSHI ROLLS

LOBSTER TAMALES

½ **JUMBO LUMP CRAB MELT**

½ **SMOKED TURKEY CLUB**

½ **SOUTHWEST SHRIMP WRAP**

POWER LUNCH ENTRÉES 13

CHIPOTLE GRILLED SHRIMP ENCHILADAS

sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo

SEARED TUNA SALAD* romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing

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

SOUPS & STARTER 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

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

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

SOUP & SALAD choice of soup and starter salad 10

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 10.5 | with grilled salmon 14

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, tomatoes, basil oil, balsamic vinaigrette 15

GEORGES BANK SEA SCALLOP & SHRIMP SALAD baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 16

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 18.5

SANDWICHES on Labriola bread with choice of seasonal side or french fries

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, brioche 10

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 11

MINI NEW ENGLAND LOBSTER ROLLS

butter toasted sweet roll, chilled lobster salad, watercress 11.5

SMOKED TURKEY applewood bacon, smoked gouda, lettuce, tomato, roasted red pepper mayo, rustic country white 9.5

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, brioche 9.5 (add bacon 75¢)

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country white 12.5

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 12.5

ENTRÉES

BLACKENED CHICKEN PENNE roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 12.5

PANKO FRIED SHRIMP cocktail sauce, french fries, celery root-apple slaw 14.5

SEARED GEORGES BANK SCALLOPS mushroom risotto, arugula, balsamic glaze 19

VEGETABLE RAVIOLI WITH SAUTÉED SHRIMP basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 21

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

LOBSTER MAC N' CHEESE white truffle bread crumbs 13.5

MESQUITE GRILLED CHICKEN mashed yukon gold potatoes, grilled asparagus 12

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 24

STEAKS & COMBOS choice of two seasonal sides. (add \$2 for lobster mac n' cheese)

10 oz. USDA CERTIFIED PRIME ANGUS BEEF TOP SIRLOIN 23

6 oz.. CENTER CUT FILET 26

4 oz.. CENTER CUT FILET with your choice of the following 25

SEARED GEORGES BANK SCALLOPS

JUMBO LUMP CRAB CAKES

PANKO FRIED SHRIMP

GRILLED ATLANTIC SALMON

*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.