

POWER LUNCH COMBOS 13

Served with a bowl of soup or starter salad

SMOKED SALMON FLATBREAD TEMPURA SHRIMP SUSHI ROLL
 SPICY TUNA SUSHI ROLLS ½ SOUTHWEST SHRIMP WRAP
 LEMONGRASS SHRIMP TACO ½ JUMBO LUMP CRAB MELT
 ½ TURKEY CLUB

POWER LUNCH ENTRÉES 18

Served with a bowl of soup or starter salad

PRETZEL CRUSTED TROUT herb roasted potatoes, haricot vert, endive, bacon mustard vinaigrette

LOBSTER MAC N' CHEESE white truffle bread crumbs

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

GRILLED SHRIMP SALAD mixed greens, tortilla, mango, black beans, dried banana, roasted chili vinaigrette

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

TODAY'S FRESH FISH

All fish is served mesquite grilled unless otherwise stated.

Choice of two seasonal sides.

ATLANTIC SALMON (Bay of Fundy) 17

FRIED CATFISH (Alabama) 14

SEARED AHI TUNA (Hawaii) 26

RAINBOW TROUT (Buhl, ID) 18

SEARED SEA SCALLOPS (George's Bank, MA) 19

SEARED WHITEFISH (Two Rivers, WI) 18

STEAKS & COMBOS

Served with choice of two seasonal sides

10 OZ. USDA CERTIFIED PRIME ANGUS BEEF TOP SIRLOIN 29

4 oz. CENTER CUT FILET with your choice of the following 34

SEARED GEORGES BANK SCALLOPS

JUMBO LUMP CRAB CAKE

PANKO FRIED SHRIMP

GRILLED ATLANTIC SALMON

ENTRÉES

PANKO FRIED SHRIMP cocktail sauce, french fries, apple and celery root slaw 15.5

FISH & CHIPS beer battered blue cod, french fries, apple & celery root slaw, mango tartar 14

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama lime salad, pico de gallo 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 25

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

SEASONAL SIDES

GRILLED ASPARAGUS

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

ZUCCHINI, CORN & TOMATO RAGOUT

CITRUS GARLIC BROCCOLINI

APPLE & CELERY ROOT SLAW

SMOKED PAPRIKA FRIES

LOBSTER RISOTTO

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

MASHED YUKON GOLD POTATOES

HARICOT VERT W/ SHALLOT JAM AND SPICY PECANS

LOBSTER MAC N' CHEESE (ADD \$4)

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC

Creekstone Farms – Arkansas City, KS

Meyer Ranch – Western Montana

Artisan Specialty Foods - Lyons, IL

Burgers' Smokehouse - California, MO

Foley Fish – Boston, MA

Hawaiian Fresh Seafood - Honolulu, HI

Halprens- Atlanta, GA

Tea Forte - Concord, MA

FRESH SHUCKED OYSTERS* \$3 Each

MALPEQUE (Prince Edward Island)

POWDER POINT (Duxbury, MA)

STARTERS

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14

CORN & CRAB FRITTERS corn & lump crab fritter, charred corn, Applewood smoked bacon, chipotle mayo 11

CORNBREAD(ED) SHRIMP white bbq sauce, espellette pepper rouille, cherry peppers 11

BIG EYE TUNA POKE sea kelp, pea shoots, macademia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 11.5

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallions sm. 8 | lg. 12

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress with lemon infused olive oil 11

PERUVIAN CEVICHE white fish, red onion, Yukon gold potatoes, scallions, leeks, cilantro 12

SPICY TUNA SUSHI ROLLS* cucumber, yuzu mayo, sriracha sm. 9 | lg. 12.5

BLUE HILL BAY MUSSELS white wine and garlic sm. 10 | lg. 15

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12

SAUTÉED SHRIMP SCAMPI with garlic butter 11

SHRIMP COCKTAIL cocktail sauce, creole remoulade 16.5

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws sm. 53 (serves 2-3) | lg. 93 (serves 4-6)

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

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6 | bowl 8.5

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

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

CAESAR SALAD grated parmigiano-reggiano croutons, asiago cheese crisp 7

STRAWBERRY & PISTACHIO SALAD field greens, sherry vinaigrette, red onion, regianno parmesan 8

SOUP & SALAD choice of soup and starter salad 12.5

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano-reggiano, croutons, asiago crisp 12
 grilled salmon 16

GRILLED SALMON PANZANELLA spinach, olives, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 17

LOBSTER COBB SALAD lobster, watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, egg, sweet potato shoestrings, tarragon ranch dressing 19.5

AHI TUNA TUSCAN SALAD char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 18

SANDWICHES served with choice of seasonal side or french fries

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

PROSCIUTTO MOZZARELLA BURGER grain-fed USDA Prime beef, sliced prosciutto, roasted red pepper, fresh mozzarella and basil, parmesan garlic sauce on a brioche bun 12.5

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 12.5

MESQUITE GRILLED CHICKEN applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11.5

SOUTHWEST GRILLED SHRIMP WRAP corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

MESQUITE GRILLED SALMON applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country bread 13.5

CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13.5

BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country bread 11.5

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.