



## SOUP

- NEW ENGLAND CLAM CHOWDER \$5  
ANDOUILLE SAUSAGE CHICKEN GUMBO \$5  
FEATURE SOUP \$5

## APPETIZER

- FRIED CALAMARI \$9  
SPICY TOMATO SAUCE, OLD BAY AÏOLI

- ONE POUND PEEL-N-EAT SHRIMP \$13  
CHILLED OVER ICE

- SESAME SEARED TUNA \$10  
AVOCADO, BEET, CUCUMBER, WASABI AÏOLI,  
SWEET SOY GLAZE

- MADE-TO-ORDER GUACAMOLE \$8

- BAKED JUMBO LUMP CRAB \$11  
WHITE CHEDDAR, SHERRY CREAM  
WITH SIDE SALAD \$14

## MUSSELS

TOMATO, HERB, ALE

SMALL \$10

LARGE \$19  
WITH FRENCH FRIES

OYSTERS ON THE HALF SHELL  
(MARKET VARIETIES)

HALF DOZEN \$14

DOZEN \$27

LITTLENECK CLAMS ON THE HALF SHELL

HALF DOZEN \$7

DOZEN \$13

FRUITS DE MER TOWER

OYSTERS, MUSSELS, CLAMS, SHRIMP COCKTAIL,  
SEAFOOD SALAD

(MIGNONETTE, COCKTAIL SAUCE, OLD BAY AÏOLI)

GRAND \$40

SIREN \$75

## STEAK

FRENCH FRIES AND GRILLED ASPARAGUS

NATURAL RIBEYE \$32

HANGER \$21

FILET MIGNON \$30

SAUCE:

BÉARNAISE

BORDELAISE

HERB BUTTER

CRUMBLLED GORGONZOLA

SURF 'N TURF \$8

ADD JONAH CRAB TO ANY STEAK

BAKED ESCARGOT \$7

GARLIC HERB BUTTER, PUFFED PASTRY

CRISPY GOAT CHEESE CAKE \$8

ARUGULA, ROASTED TOMATO, CAPER,  
SWEET PEPPER PURÉE, TOASTED OLIVE BREAD

LAUGHING BIRD FARM SHRIMP \$10

LEMON GARLIC BUTTER, DRIED CHILE, CHORIZO,  
FRESH HERB, WATERCRESS

## SALAD

BLENDED GREENS \$9/\$6

BLEU CHEESE, SPICED WALNUT, PEAR,  
SHALLOT DIJON VINAIGRETTE

BABY SPINACH \$9/\$6

GOAT CHEESE, PORT-SOAKED DRIED CHERRY,  
PECAN, LEMON CHERRY VINAIGRETTE

ASIAN \$9

CRUNCHY NOODLE, TOASTED ALMOND,  
CARROT, NAPA CABBAGE, PEANUT DRESSING



## ENTREE

CHILE RUBBED PORK TENDERLOIN MEDALLIONS \$21

BLACK BEAN MASH, AVOCADO SALAD, SMOKED PEPPER,  
HARICOT VERT, CHIPOTLE SOUR CREAM

SAUTÉED CHICKEN CORDON BLEU \$19

ROSEMARY HAM, GRUYÈRE, SOUR CREAM MASHED  
POTATOES, GRILLED ASPARAGUS, DIJON MORNAY

## PASTA

BAKED FOUR CHEESE \$13

PENNE PASTA, DOUBLE SMOKED HAM

BLACKENED CHICKEN \$15

PAPPARDELLE, BROCCOLINI, PARMESAN CREAM

LAUGHING BIRD FARM SHRIMP \$18

FETTUCINI, TOMATO, CAPER, HERB, OLIVE OIL,  
PINE NUT, PEPPER FLAKE

PIZZA \$11

GRILLED CHICKEN, CHORIZO, ROASTED CORN,  
GOAT CHEESE

PEPPERONI, MOZZARELLA, PROVOLONE

ARTICHOKE, SPINACH, FETA,  
KALAMATA OLIVE, ONION

THAI CHICKEN, SCALLION, CARROT,  
CILANTRO, PEANUT SAUCE

## SANDWICH

BEER BATTERED WHITEFISH \$12

HERB RÉMOULADE, FRENCH FRIES

BURGER & FRIES \$13

10 OUNCE HOUSE-GROUND CHUCK, CHEDDAR,  
BACON, TEMPURA ONION RING

ANTIPASTI \$9

BABY ICEBERG, FINNOCHIONA SALAMI,  
PEPPERONI, FRESH MOZZARELLA, ARTICHOKE,  
ROASTED PEPPER, OLIVE, TOMATO,  
RED WINE HERB VINAIGRETTE

JONAH CRAB \$13

BUTTER LETTUCE, AVOCADO, GRAPEFRUIT,  
LOUIS DRESSING, CITRUS VINAIGRETTE

BABY ICEBERG WEDGE \$8

BACON, AVOCADO, TOMATO,  
CREAMY BLEU CHEESE DRESSING

CAESAR \$9

BLACKENED GROUPER \$15

BLACKENED SHRIMP \$14

HANGER STEAK \$14

GRILLED CHICKEN \$13



SUSTAINABLE FISHING PRACTICES  
USED WHERE AVAILABLE

JUMBO LUMP CRAB CAKE \$24

GRILLED ZUCCHINI, CELERIAC SLAW, CITRUS DILL  
AIOLI, ARUGULA TOMATO CAPER SALAD

SAUTÉED WHITEFISH \$21

TOMATO & HERB BROWN RICE, ROASTED CORN SALAD,  
LEMON CAPER BUERRE BLANC

CIOPPINO \$28

(BRAISED SEAFOOD & SHELLFISH STEW)  
TOMATO, HERB, FENNEL, SAFFRON

CRACKED PEPPER CORIANDER CRUSTED TUNA \$23  
ROASTED CORN DILL SLAW, FINGERLING POTATOES,  
JALAPEÑO RÉMOULADE

FISH-N-CHIPS \$17

BEER BATTERED COD, CREAMY SLAW,  
HERB RÉMOULADE

## SIDE

PENNE PASTA, BUTTER, PARMESEAN \$5

RISOTTO TATER TOTS \$5  
HOUSEMADE KETCHUP

CRAB HUSH PUPPIES \$7

CHICKEN CAKES \$5  
HORSERADISH HONEY MUSTARD SAUCE

SOUR CREAM MASHED POTATOES \$4

FRENCH FRIES \$5

CREAMY SLAW \$3

*Consuming raw or undercooked meats, poultry, seafood or eggs  
may increase your risk of food borne illness, especially if  
you have certain medical conditions.*