

RAW BAR

OYSTERS ALASKA^{GF*} *Mystic oysters on the half shell, topped with smoked salmon, caviar, dill, and our house horseradish cream 6 for 24 / 12 for 42*

The following include one or more sauces as indicated: Cocktail, Tequila Lime, Asian Ginger (contains gluten), Soy (contains gluten), Horseradish Cream, Red Wine Mignonette.

LITTLENECK CLAMS ON THE HALF SHELL^{GF*} Fresh Littleneck clams served on crushed ice with your choice of two sauces 6 for 15 / 12 for 25

OYSTERS ON THE HALF SHELL^{GF*} Mystic oysters served on crushed ice with a choice of two sauces 6 for 18 / 12 for 33

SEAFOOD ASSORTMENT^{GF*} 4 jumbo shrimp, 4 Littleneck clams, 4 Mystic oysters, served on crushed ice with your choice of 2 sauces 32

SAMPLER^{GF*} 6 Littleneck clams, 6 Mystic oysters, 6 jumbo shrimp, sushi-grade sliced rare tuna, and smoked salmon served on crushed ice with fresh lemon and all sauces 60

TOWER^{GF*} *8 Littleneck clams, 8 Mystic oysters, 8 jumbo shrimp, chilled cold-water lobster tail, sushi-grade sliced rare tuna and smoked salmon, served on a three-tier crushed ice tower with fresh lemon. Served with all sauces 84*

COOKED OYSTERS, CLAMS, MUSSELS, SHRIMP

JUMBO SHRIMP COCKTAIL^{GF} Served with our own traditional cocktail sauce 6 for 15, 12 for 26

STEAMED LITTLENECK CLAMS^{GF} Fresh clams steamed in a white wine, garlic, butter, & herb broth with garlic toast 19 Extra garlic toast 3



OYSTERS SALTAFELLER^{GF*} *Mystic oysters topped with a creamy blend of spinach, artichoke, and parmesan, dotted with applewood smoked bacon, diced tomatoes, and baked 6 for 24 or 12 for 40*

STEAMED PEI MUSSELS^{GF} Heaping bowl of fresh mussels steamed in a white wine, butter, garlic, diced tomato & herb broth with garlic toast 18 Extra garlic toast 3

APPETIZERS

FRIED CALAMARI Rings and tentacles, cherry peppers, citrus aioli, and marinara sauces 16

ANTIPASTO PLATE Chef's choice of three cheeses with Soppressata, Kalamata olives, artichoke hearts, fig jam, crackers 18

FRIED COCONUT SHRIMP Butterflied, battered, and fried with sides of Asian Ginger sauce and Smokey Lime sauce 16

SWEET POTATO CRAB CAKE Sweet potato crab cake, roasted red pepper aioli, cilantro pesto 15

GRILLED^{V, GF} OR BEER BATTERED ARTICHOKE HEARTS dusted with parmesan, aioli 12

***SLICED RARE TUNA^{GF}** Asian diced cucumber salad, pickled ginger, wasabi, soy sauce 17

SPINACH DIP OR CRAB SPINACH DIP^V Creamy blend with artichokes, parmesan cheese. Served with chips or French bread 14 crab 17

SMOKED SALMON PLATE with capers, red onion, chopped egg, cucumber, crackers, horseradish cream 16

SOUPS

NEW ENGLAND CLAM CHOWDER 8
LOBSTER BISQUE 9
SOUP DU JOUR 8

SALADS

*Add to any of the following: 4 Shrimp 8 / *Tuna 10 / Salmon 10 / Chopped Lobster Tail 15 / *6oz Cold Flank Steak (Medium Rare Only) 10 / Chicken 5 / Diced Applewood Bacon 4 / Burger 6*

CAESAR^{V, GF} Romaine, sourdough croutons, Caesar dressing 13

WEDGE SALAD^{GF} Crispy iceberg wedge, crumbled bleu cheese, applewood bacon, chopped egg, red onion, tomato, creamy bleu cheese dressing 16

STRAWBERRY WALNUT SALAD^{V, GF} Baby spinach, fresh sliced strawberries, candied walnuts, crumbled Feta cheese, vegan creamy balsamic dressing 16

AVOCADO SALAD^{V, GF} Chopped iceberg, avocado, cucumber, tomatoes, red onion, cilantro pesto, crumbled feta, vegan smokey lime dressing 16

BEET SALAD^{V, GF} Grilled beets with mixed greens, crumbled bleu cheese, sunflower seeds, vegan apple cider vinaigrette 14

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness including hamburger, steak, raw oysters and clams, and tuna. Alert staff of any allergy or dietary concerns, including gluten free preparation. Ask for gluten free rolls.*

GF = Gluten free or can be prepared gluten free. Ask for gluten free Penne as substitute for Cavatelli. Specify when ordering. Some items may be prepared differently to achieve dietary requirements. Fryers may have trace amounts of residual gluten from breaded items.

V = Vegetarian or Vegan or can be prepared as such. Please specify when ordering. Some items may be prepared differently to achieve dietary requirements.

ENTREES

All entrees include our house salad or upgrade to a small Caesar or a bowl of lobster bisque, chowder, or soup du jour 3.50. Sub sweet potato fries for any starch or vegetable 3.

***STEAK HOUSE BURGER** ^{GF} 8 oz. Certified Angus Beef® or **BEYOND®** (meatless) burger, house fries, lettuce, tomato. Choice of two additional toppings: raw or sautéed onions, sautéed mushrooms, applewood smoked bacon, cherry peppers, Cheddar, Swiss, bleu cheese, smoked gouda, or mozzarella 18
Additional toppings 1

SWEET POTATO CRAB CAKE DINNER Two large cakes with mornay sauce, vegetable du jour 26

PASTA ALLA VODKA ^{V, GF} Cavatelli pasta, tomato, vodka, cream sauce 20
Add: Chicken 5 / Shrimp 8 / Bacon 4 / Salmon 10 / Scallops 10 / Chopped Lobster Tail 15

LOBSTER & TRUFFLE MUSHROOM RAVIOLI shiitake mushroom, tomato and chardonnay basil cream sauce 32 / Lobster only 34 / Truffle Mushroom ^V only 30

CHICKEN OR SHRIMP SCAMPI ^{GF} Butter, white wine, garlic, parmesan, diced tomatoes, fresh herbs, served over our wild rice blend. Chicken 24 / or Shrimp 30

FISH AND CHIPS Generous portion of flaky and lightly beer-battered sustainable fresh market cod, house fries, tartar sauce, coleslaw 24

MACARONI AND CHEESE ^{V, GF} Creamy four cheese blend, cavatelli pasta, Panko breadcrumbs, dusted with parmesan 18
Add: Chicken 5 / Shrimp 8 / Bacon 4 / Salmon 10 / Scallops 10 / Chopped Lobster Tail 15

STEAK SANDWICH 8oz tenderized Certified Angus® New York strip, cooked to order with peppers, onions, provolone cheese on French bread with fries 20

Entrees below include vegetable du jour and choice of potato or wild rice blend. Sub sautéed spinach for any vegetable 2.

CHICKEN CORDON BLEU Open face, Panko-breaded and fried chicken breast topped, sliced Black Forest ham, Fontina cheese 26

DUCK A L'ORANGE ^{GF} Roasted half Long Island duck, brandy orange glaze 33

***SIMPLY SEARED OR SEARED HAWAIIAN AHI TUNA** ^{GF} Pepper encrusted sushi-grade tuna, mango glazed pineapple ring, Hawaiian BBQ drizzle (Prepared rare) 30

SIMPLY GRILLED OR SPINACH & ARTICHOKE CRUSTED SALMON ^{GF} Faroe Island salmon encrusted with a creamy spinach and artichoke topping, pesto 28

***SURF & TURF** ^{GF} 14oz Grilled Certified Angus® New York strip loin, broiled Maine lobster tail, drawn butter 43

SIMPLY BAKED OR DIJON COD ^{GF} Fresh Atlantic cod, encrusted with Dijon mustard, parmesan, sautéed mushrooms OR simply baked 27

***STEAK** ^{GF} 14oz Certified Angus® New York strip loin, simply grilled, blackened, or au Poivre 36

GRILLED SHRIMP & LOBSTER TAIL ^{GF} Broiled Maine lobster tail, grilled shrimp, drawn butter 39

TWIN TAILS ^{GF} Broiled Maine lobster tails, drawn butter 46

SHRIMP & SCALLOPS ^{GF} Prepared grilled, blackened; or sautéed with sundried tomatoes, cilantro pesto and white wine 32 Shrimp only 30, Scallops only 34

CATCH OF THE DAY Check our specials list or ask your server!

VEGGIE TACOS ^{V, GF} Sautéed spinach, mushrooms, seasonal vegetables served in soft flour or corn tacos with guacamole, lettuce, & fire roasted salsa 15

ROASTED STUFFED PEPPER ^{V, GF} Wild and brown rice blend, mushrooms, spinach, seasonal vegetables, marinara sauce 16

SIDES

Sautéed Onions 5
Vegetable or Potato Du Jour 6
Sautéed Mushrooms 6
Sautéed Spinach 6
Sautéed Mushrooms and Onions 6
House Fries 6
Sweet Potato Fries 7
Lobster Tail 20
Four Shrimp 8
Four Scallops 10

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