



APPETIZERS

FRIED CALAMARI
sweet peppers, aioli & marinara

SHRIMP COCKTAIL
horseradish cocktail sauce, lemon

MUSSELS
white wine garlic sauce
or marinara sauce

CRAB CAKES
two lump crab cakes served
with tartar sauce

BAKED SEAFOOD DIP
cheesy seafood mix
served with grilled crostini

SOUP & SALADS

NEW ENGLAND
CLAM CHOWDER
clams, potatoes, white wine,
served in a bread bowl

HOUSE SALAD[†]

CAESAR SALAD[†]

†shrimp or chicken optional

ENTRÉES

FRESH OFF THE HOOK

a selection of local fish
grilled, fried, or blackened

HALIBUT COD

SALMON BASS

LOCAL FAVORITES

please ask your server about our
seasonal market fresh selections

LOBSTER ROLL

chunked lobster, lemon, celery,
melted butter on a grilled bun

HOOKED FISH FRY

fried scallop, shrimp, cod, calamari,
and clam strips

STEAK & JUMBO SHRIMP

filet mignon and jumbo shrimp

SIDES

COLESLAW

LOBSTER MAC & CHEESE

CORN ON THE COB

FRIES

SEASONAL VEGETABLES

MARKET FRESH
OYSTERS
LOCALLY SOURCED

ask your server about today's options

OYSTER SAMPLER*

1/2 dozen for two

additional 1/2 dozen \$5

PREMIUM
SHELLFISH

available at market price

STONE CRAB CLAWS

ALASKAN KING CRAB LEGS

WHOLE DUNGENESS
(EMPRESS) CRAB

WHOLE MAINE LOBSTER

SEAFOOD TOWER
assortment of clams, mussels, oysters,
shrimp, lobster, and crab claws

DESSERTS

BOSTON CREAM PIE

BLUEBERRY COBBLER

WHOOPIE PIE

BREAD PUDDING

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