

RAW BAR

CHESAPEAKE OYSTERS* 10/20 dz

RUBY SALTS* 12/24 dz

BIG ISLAND OYSTERS* 12/24 dz

OYSTER SAMPLER* 24 dz

MIDDLE NECK CLAMS* 8/14 dz

STEAMED SHRIMP 12/24 lb

DUNGENESS CRAB 30 lb

SNOW CRAB LEGS 14/28 lb

KING CRAB LEGS 38 lb

STEAMED MAINE LOBSTER live from our tank, lemon, drawn butter *mkt*

CHILLED SEAFOOD TOWER* crab cocktail, 3 each shrimp, oysters, clams, ceviche 38

SNOW CRAB COMBO* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26

MAINE LOBSTER COMBO* 1 1/4 lb lobster, 12 mussels, 6 each shrimp, oysters, clams *mkt*

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6

TUNA TARTARE* ponzu, creme fraiche, sesame seeds 10

CRABCAKE house tartar sauce, microgreens 12

SEARED SCALLOPS dates, lardons, sage brown butter 15

OVEN ROASTED OYSTERS garlic, lemon, butter, parmesan & herbs 10

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 12

CRAB DIP old bay & toasted crostini 9

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10

PAN ROASTED MUSSELS white wine, garlic, shallot, bacon, butter, lemon, thyme 10

CRAB COCKTAIL served chilled with Old Bay & drawn butter 16

CEVICHE* fresh fish, onion, jalapeno, cilantro, lime juice 10

ANGUS BEEF SLIDERS arugula, pickled onions, horseradish peppercorn aioli, cheddar, brioche bun 10

MEAT & CHEESE PLATE (CHOOSE 3 OR 5) 15/25

Served with whole seed mustard, black berry jam, crostini

MEATS: prosciutto, saucisson sec salami, capicola

CHEESES: brie, drunken goat, beemster xo gouda, dolce gorgonzola

SOUP & SALADS

Add to any salad: Chicken 5, Steak* 6, Shrimp 6, Calamari 5

SHE CRAB SOUP with lump crab & sherry 5/7

HOUSE SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette 7

CLASSIC CAESAR romaine, shaved parmesan cheese, croutons, white anchovies 8

BABY ICEBERG WEDGE cherry tomatoes, smoked bacon, red onion, gorgonzola dressing 10

SPINACH & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9

BURRATA SALAD arugula, blackberries, prosciutto, champagne reduction 10

ITALIAN SALAD romaine, turkey, salami, capicola, swiss, red onion, red pepper, tomato, cucumber, lemon herb vinaigrette 12

SANDWICHES

Served with house cut fries, house made chips, or side salad

WHITE CHEDDAR BLT smoked bacon, white cheddar, lettuce, tomato, multigrain bread 9

CAJUN CHICKEN WRAP grilled chicken, monterey jack, lettuce, tomato, red onion, chipotle aioli 9

ANGUS BURGER* 8 oz, cheddar cheese, lettuce, tomato, onion 10

HARD SHELL BURGER* smoked bacon, cheddar cheese, fried onions, horseradish aioli 12

FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato 14

FRIED FISH SANDWICH red cabbage slaw, pineapple & jalapeno, chipotle aioli 10

CALIFORNIA CLUB turkey, monterey jack, avocado, lettuce, tomato, bacon & shallot aioli 10

BLACKENED TUNA SANDWICH pickled carrots, radish, cilantro, jalapeno, cilantro aioli 14

CRAB CAKE SANDWICH house tartar sauce, brioche bun 14

NEW ENGLAND LOBSTER ROLL citrus herb aioli, shredded lettuce, tomato 24

BLACK BEAN BURGER white cheddar, arugula, avocado, green goddess dressing 9

STEAK & CHEESE shaved Angus beef, sauteed onion & mushrooms, jack cheese, sub roll 11

ENTREES

FISH TACOS fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 18

FISH AND CHIPS red cabbage slaw, house tartar sauce, french fries 16

PAN SEARED CRAB CAKE roasted corn and sweet potato salad 14

HONEY GARLIC GLAZED SALMON* beet couscous, apple fennel salad 21

GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 18

6 OZ FILET MIGNON* roasted garlic whipped potatoes, asparagus, rosemary demi-glace 24

SIMPLY GRILLED

Served over mixed greens or with roasted potatoes & broccolini

SALMON* 21, MAHI 22, ROCKFISH 26, SHRIMP 20, LOBSTER TAIL 22, SCALLOPS 28, TUNA* 22