THE HARD SHELL

RAW BAR *gf*

CHESAPEAKE OYSTERS* 10.95/20.95
CHINCOTEAGUE SALT OYSTERS* 12.95/24.95
BIG ISLAND OYSTERS* 12.95/24.95
OYSTER SAMPLER* 24.95
MIDDLE NECK CLAMS* 8.95/16.95
STEAMED SHRIMP 12.95/24.95
DUNGENESS CRAB mkt
SNOW CRAB LEGS 14.95/28.95
KING CRAB LEGS 38.95

STEAMED MAINE LOBSTER live from our tank, lemon, drawn butter mkt *gf*
CHILLED SEAFOOD TOWER* crab cocktail, 3 each shrimp, oysters, clams, ceviche 38.95 *gf*
SNOW CRAB COMBO* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26.95 *gf*
MAINE LOBSTER COMBO* 1 1/4 lb lobster, 12 mussels, 6 each shrimp, oysters, clams mkt *gf*

MEAT & CHEESE PLATE (CHOOSE 3 OR 5) 15.95/25.95 *gfo*

MEATS: prosciutto, saucisson sec salami, capicola
CHEESES: brie, drunken goat, beemster xo gouda, dolce gorgonzola

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6.95 *gf*
TUNA TARTARE* ponzu, creme fraiche, sesame seeds 10.95
CRAB CAKES house tartar sauce, microgreens 13.95
SEARED SCALLOPS dates, smoked bacon, sage brown butter 15.95 *gf*
OVEN ROASTED OYSTERS garlic, lemon, butter, parmesan & herbs 10.95 *gf*
ANGUS BEEF SLIDERS arugula, pickled onions, horseradish peppercorn aioli, cheddar, brioche bun 10.95
SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12.95
FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 12.95
LOBSTER DIP roasted peppers, fresh dill & fried flour tortillas 9.95
FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10.95
PAN ROASTED MUSSELS white wine, garlic, shallot, bacon, butter, lemon, thyme, toasted bread 10.95 *gfo*
CRAB COCKTAIL served chilled with old bay & drawn butter 16.95 *gf*
CEVICHE* fresh fish, onion, jalapeno, cilantro, lime juice 10.95 *gf*

SOUP & SALADS

Add to any salad: Chicken 5.95, Steak* 6.95, Shrimp 6.95, Calamari 5.95

SHE CRAB SOUP topped with crab meat 5.95/7.95 *gf*
HOUSE SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette 7.95 *gf*
CLASSIC CAESAR romaine, shaved parmesan cheese, croutons, white anchovies 8.95 *gfo*
BABY ICEBERG WEDGE cherry tomatoes, smoked bacon, red onion, gorgonzola dressing 10.95 *gf*
ARUGULA & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9.95 *gf*
BURRATA SALAD mixed greens, blackberries, prosciutto, balsamic vinaigrette 10.95 *gf*

gfo: gluten free option gf: gluten free

* NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. *

SANDWICHES Served with house cut fries or side salad

ANGUS BURGER* 8oz burger, cheddar cheese, lettuce, tomato, onion, brioche bun 10.95

HARD SHELL BURGER* smoked bacon, cheddar, fried onions, horseradish aioli, brioche bun 12.95

BLACKENED TUNA SANDWICH* pickled carrots, radish, cilantro, jalapeno, cilantro aioli 14.95

CRAB CAKE SANDWICH house tartar sauce, brioche bun 14.95

LOBSTER ROLL Maine lobster, citrus herb aioli, shredded lettuce 24.95

CHEF'S COMPOSITIONS

FISH TACOS fried grouper, pickled red cabbage, pineapple salsa, jalapeno, cilantro, chipotle aioli 18.95

CRAB PASTA campanelle pasta, lemon gremolata sauce, parmesan 19.95

HONEY GARLIC GLAZED SALMON* beet couscous, apple fennel salad, herb oil 22.95

BLACKENED MAHI MAHI creamy coconut rice, sauteed spinach, tropical fruit salsa, plantain chip 22.95 *gfo*

SEARED ROCKFISH mushroom risotto, asparagus, truffle oil 26.95 *gf*

FRIED OYSTERS whipped potatoes, sauteed spinach, corn relish, cilantro lime crema 21.95

STUFFED MAINE LOBSTER lobster, crab cake, potato croquette, asparagus, house tartar 27.95

GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 26.95

LOBSTER PASTA wild mushrooms, cracked pepper, truffle cream, linguine 24.95

HARD SHELL PASTA linguine, shrimp, scallops, clams, mussels, lobster, tomato basil marinara 28.95

PAN SEARED CRAB CAKES roasted corn & sweet potato salad with chipotle lime aioli, queso fresco 28.95

PAN ROASTED CHICKEN whipped potatoes, crispy brussels sprouts, herb jus 16.95 *gf*

VEGETARIAN COUSCOUS beet couscous, apple fennel slaw, pumpkin seeds, cilantro aioli 14.95

FROM THE GRILL

6/10OZ FILET MIGNON* whipped potatoes, asparagus, rosemary demi-glace 24.95/34.95 *gf*

8 OZ HANGER STEAK* house cut fries, horseradish aioli & house steak sauce 22.95 *gfo*

16OZ RIBEYE* roasted potatoes, asparagus, fresh herb butter 34.95 *gf*

14OZ NEW YORK STRIP* roasted potatoes, asparagus, jumbo lump crab, dijon cream 32.95 *gf*

10OZ RACK OF LAMB* wild mushroom risotto, grilled asparagus, balsamic reduction 26.95 *gf*

ANGUS FILET & LOBSTER TAIL* whipped potatoes, asparagus, drawn butter mkt *gf*

SIMPLY GRILLED

SALMON* 22.95, **MAHI** 22.95, **ROCKFISH** 26.95, **SHRIMP** 20.95, **LOBSTER TAIL** 24.94, **SCALLOPS** 28.95
Served over mixed greens or with roasted potatoes & broccolini *gfo*

SIDES 6.95

HOUSE CUT FRIES *gf*

WHIPPED POTATOES *gf*

ROASTED POTATOES *gfo*

POTATO CROQUETTE

GRILLED ASPARAGUS *gf*

SAUTEED SPINACH *gf*

BROCCOLINI W/ GARLIC & LEMON *gf*

CRISPY BRUSSELS SPROUTS *gf*

SWEET POTATO & ROASTED CORN SALAD

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