

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

LIVE MAINE LOBSTER mkt

MIDDLE NECK CLAMS* 8.95/16.95

STEAMED SHRIMP 12.95/24.95

SHRIMP COCKTAIL 12.95

CRAB COCKTAIL 16.95

DUNGENESS CRAB mkt

SNOW CRAB LEGS 14.95/28.95

KING CRAB LEGS 38.95

CHILLED SEAFOOD TOWER* crab cocktail, 3 each shrimp, oysters, clams, ceviche 38.95

SNOW CRAB COMBO* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26.95

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

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6.95 *gf*

TUNA TARTARE* ponzu, creme fraiche, sesame seeds 10.95

CRABCAKES 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*

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 12.95

CRAB DIP old bay & toasted crostini 9.95

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10.95

PAN ROASTED MUSSELS white wine, garlic, shallots, bacon, butter, lemon, thyme, toasted bread 10.95 *gfo*

CEVICHE* fresh fish, onion, jalapeno, cilantro, lime juice 10.95 *gfo*

ANGUS BEEF SLIDERS arugula, pickled onions, horseradish peppercorn aioli, smoked cheddar, brioche bun 10.95

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

MEATS: prosciutto, saucisson sec salami, capicola

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

SOUP & SALADS add chicken 5.95, steak* 6.95, shrimp 6.95, calamari 5.95

SHE CRAB SOUP with lump crab & sherry 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

BABY ICEBERG WEDGE cherry tomatoes, bacon, red onion, blue cheese, gorgonzola dressing 10.95 *gf*

SPINACH & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9.95 *gf*

BURRATA SALAD arugula, blackberries, prosciutto, balsamic vinaigrette 10.95 *gf*

SANDWICHES served with house cut fries, house made chips, or side salad

WHITE CHEDDAR BLT smoked bacon, white cheddar, lettuce, tomato, multigrain bread 9.95

CAJUN CHICKEN WRAP grilled chicken, monterey jack, lettuce, tomato, red onion, chipotle aioli 9.95

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

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

FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato 14.95

FRIED FISH SANDWICH red cabbage slaw, pineapple & jalapeno, chipotle aioli 10.95

CALIFORNIA CLUB turkey, monterey jack, avocado, lettuce, tomato, bacon & cilantro aioli 10.95

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

CRAB CAKE SANDWICH house tartar sauce, brioche bun 14.95

BLACK BEAN BURGER white cheddar, arugula, avocado, green goddess dressing 9.95

NEW ENGLAND LOBSTER ROLL citrus herb aioli, shredded lettuce, tomato 24.95

ENTREES

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

FISH AND CHIPS red cabbage slaw, house tartar sauce, french fries 16.95

PAN SEARED CRAB CAKE roasted corn and sweet potato salad, queso fresco 14.95

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

GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 18.95

6 OZ FILET MIGNON* roasted potatoes, asparagus, rosemary demi-glace 24.95 *gf*

SIMPLY GRILLED

SALMON* 22.95 MAHI 22.95 ROCKFISH 26.95 TUNA 22.95 SHRIMP 20.95 LOBSTER TAIL 24.95 SCALLOPS 28.95

served over mixed greens *gf* or with roasted potatoes & broccolini *gf*

gf: gluten free *gfo*: gluten free option

* 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. *