



RAW BAR GF

CHESAPEAKE OYSTERS* 10.95 / 20.95

RUBY SALTS OYSTERS* 12.95 / 24.95

OYSTER SAMPLER* 12.95 / 24.95

MIDDLE NECK CLAMS 8.95 / 14.95

STEAMED SHRIMP 12.95 / 24.95

STEAMED MUSSELS 6.95 / 12.95

DUNGENESS CRAB 30.95

SNOW CRAB LEGS 14.95 / 28.95

KING CRAB LEGS 49.95

SNOW CRAB COMBO* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 36.95

MAINE LOBSTER COMBO* whole lobster, 12 mussels, 6 each shrimp, oysters, clams MKT

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 8.95 GF

SHRIMP COCKTAIL five chilled shrimp with house cocktail sauce 12.95 GF

LOBSTER DIP roasted peppers, fresh dill, fried flour tortillas 13.95

TUNA SASHIMI* ponzu, red onion, scallion, sesame 12.95

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 12.95

BBQ RIBS tender molasses bbq glazed pork ribs, fried onions 10.95

FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema 14.95

PAN ROASTED MUSSELS bacon, white wine herb lemon garlic butter, toasted bread 11.95 GF

SEARED SCALLOPS bacon, dates, sage brown butter 16.95 GF

BRUSSELS SPROUTS bacon, cranberry, parmesan 10.95 GF

SOUP & SALADS

add to any salad: chicken 6.95, steak* 7.95, shrimp 7.95, salmon* 10.95

SHE CRAB SOUP topped with crab meat 6.95 / 8.95 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

ARUGULA SALAD apple, cranberry, toasted pecans, goat cheese, champagne vinaigrette 9.95 GF

WEDGE SALAD tomatoes, smoked bacon, red onion, gorgonzola dressing 10.95 GF

SANDWICHES

served with house-cut fries or a side salad

ANGUS BURGER* 8^{oz} burger, cheddar cheese, lettuce, tomato & onion, brioche bun 12.95

HARD SHELL BURGER* smoked bacon, cheddar cheese, fried onions, horseradish aioli, brioche bun 14.95

CRAB CAKE SANDWICH arugula, house tartar sauce, brioche bun 18.95

BLACKENED TUNA SANDWICH* pickled carrots, radish, jalapeno, cilantro aioli, brioche bun 16.95

FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato, sub roll 15.95

MAINE LOBSTER ROLL served hot with butter or cold with citrus herb aioli, spring mix 28.95

SEAFOOD

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

SHRIMP PASTA asparagus, parmesan leek cream, linguini 21.95

FRIED OYSTERS whipped potatoes, sautéed spinach, corn relish, cilantro lime crema 24.95

SEARED SALMON* roasted potatoes, asparagus, lemon butter 24.95 GF

BLACKENED MAHI MAHI coconut rice, sautéed spinach, pineapple salsa, plantain chip 24.95 GF

OVEN-ROASTED ROCKFISH whipped potatoes, brussels, dates, bacon, lemon 26.95 GF

GRILLED SHRIMP & SCALLOPS orange sticky rice, sautéed vegetables, soy ginger butter 30.95 GF

LOBSTER TAIL grilled or poached, roasted potatoes, asparagus, lemon butter 28.95 GF

PAN SEARED CRAB CAKES corn & sweet potato salad, chipotle lime aioli, queso fresco 30.95

HARD SHELL PASTA linguine, shrimp, scallops, clams, mussels, lobster tail, tomato basil marinara 30.95

CRAB CAKE & LOBSTER TAIL whipped potatoes, asparagus, drawn butter, house tartar 38.95

LIVE MAINE LOBSTER 1¼ lb steamed whole, roasted potatoes, corn on the cob, drawn butter MKT

MEATS

6^{oz} FILET MIGNON* whipped potatoes, asparagus, rosemary demi-glace 28.95 GF

10^{oz} HANGER STEAK* house-cut fries, horseradish aioli & house steak sauce 25.95 GF

14^{oz} NEW YORK STRIP* roasted potatoes, asparagus, topped with crab meat, herb compound butter 36.95 GF

16^{oz} BLACKENED RIBEYE* jumbo shrimp, roasted potatoes, broccolini, gorgonzola cream sauce \$38.95

BOURBON MOLASSES RIBS full rack of ribs, french fries, slaw 24.95 GF

RIB & CRAB COMBO half rack of ribs, 1 cluster of dungeness crab, croquette & asparagus 26.95 GF

ANGUS FILET & LOBSTER TAIL* whipped potatoes, asparagus, drawn butter 48.95 GF

V - VEGAN / VO - VEGAN OPTIONAL / GF - GLUTEN FREE / GFO - GLUTEN FREE OPTIONAL / N - CONTAINS NUTS

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

* These items may be served raw or undercooked to customer preference. **These items are served raw.