



RAW BAR **GF**

RUBY SALTS OYSTERS** 12.96 / 24.95 DZ

STEAMED SHRIMP 12.95 / 24.95 LB

SNOW CRAB 14.95 / 28.95 LB

MIDDLE NECK CLAMS** 8.95 / 14.95 DZ

DUNGENESS CRAB 30.95 LB

KING CRAB 38.95 LB

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

MAINE LOBSTER COMBO** 1 ¼ LB lobster, 12 mussels, 6 each shrimp, oysters, clams MKT

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6.95 **GF**

LOBSTER DIP with roasted peppers, fresh dill and fried flour tortillas 9.95

FRIED CALAMARI sweet chili & horseradish peppercorn aioli 10.95

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12.95 **GF**

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

CRAB CAKES house tartar sauce 13.95

PAN ROASTED MUSSELS white wine herb lemon garlic butter, bacon, toasted bread 10.95 **GFO**

SEARED SCALLOPS dates, lardons, sage brown butter 15.95 **GF**

BRUSSELS SPROUTS cranberry, parmesan, bacon 9.95 **GF**

CHEESE PLATE drunken goat, beemster xo gouda, jam, crostini 14.95 **GFO**

SOUP & SALADS

add to any salad: chicken 5.95, steak* 6.95, shrimp 6.95, salmon* 10.95

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

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

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

SANDWICHES

served with house-cut fries or a side salad

ANGUS BURGER* 8oz burger, cheddar cheese, lettuce, tomato & onion, brioche bun 11.95

HARD SHELL BURGER* bacon, fried onions, horseradish aioli, brioche bun 13.95

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

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

CAJUN CHICKEN WRAP grilled chicken, monterey jack, lettuce, tomato, red onion, chipotle aioli 10.95

BLACKENED TUNA SANDWICH pickled carrots, radish, jalapeno, cilantro lime aioli, brioche bun 14.95

CRAB CAKE SANDWICH arugula, house tartar sauce, brioche bun 14.95

FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato, sub roll 14.95

MAINE LOBSTER ROLL served hot with butter or cold with citrus herb aioli, shredded lettuce 24.95

ENTRÉES

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

SIMPLY GRILLED SALMON* roasted potatoes, asparagus, lemon butter 21.95

FRIED OYSTERS whipped potatoes, sauteed spinach, corn relish, cilantro lime crema 20.95

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

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

6 OZ FILET MIGNON* whipped potatoes, asparagus, rosemary demi-glace 26.95 **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.