



RAW BAR *gf*

CHESAPEAKE OYSTERS* 10.95/20.95

OYSTER SAMPLER* 24.95

DUNGENESS CRAB mkt

CHINCOTEAGUE SALT OYSTERS* 12.95/24.95

MIDDLE NECK CLAMS* 8.95/16.95

SNOW CRAB LEGS 14.95/28.95

BIG ISLAND OYSTERS* 12.95/24.95

STEAMED SHRIMP 12.95/24.95

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*

APPETIZERS

PARMESAN TRUFFLE FRIES horseradish aioli 6.95

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

OVEN ROASTED OYSTERS garlic, lemon, butter, parmesan & herbs 10.95

SHRIMP COCKTAIL 5 jumbo shrimp, house cocktail sauce 12.95

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, shallot, bacon, butter, lemon, thyme 10.95

CRAB COCKTAIL served chilled with Old Bay & drawn butter 16.95

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

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

SOUP & SALADS

Add to any salad: 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, smoked 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*

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. *



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 *gf*
- SEARED ROCKFISH mushroom risotto, asparagus, truffle oil 26.95 *gf*
- FRIED OYSTERS whipped potatoes, sauteed spinach, corn relish, cilantro lime crema 21.95
- GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 26.95
- LOBSTER PASTA wild mushrooms, cracked pepper, truffle cream, linguine 24.95
- STUFFED MAINE LOBSTER 1/2 lobster, crab cake, potato croquette, asparagus, house tartar 28.95
- HARD SHELL PASTA linguine, shrimp, scallops, clams, mussels, lobster tail, roasted tomato basil marinara 28.95
- PAN SEARED CRAB CAKES roasted corn & sweet potato salad with smoked chipotle lime aioli, queso fresco 28.95
- PAN ROASTED CHICKEN whipped potatoes, crispy brussels sprouts, herb jus 16.95 *gfo*
- VEGETARIAN COUSCOUS beet couscous, apple fennel slaw, pumpkin seeds, cilantro aioli 14.95

FROM THE GRILL

- 6/10^{OZ} 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
- 16^{OZ} RIBEYE* roasted potatoes, asparagus, fresh herb butter 34.95 *gf*
- 14^{OZ} NEW YORK STRIP* roasted potatoes, asparagus, jumbo lump crab, dijon cream 32.95 *gf*
- 10^{OZ} 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 TUNA* 22.95 SHRIMP 20.95 LOBSTER TAIL 24.95 SCALLOPS 28.95
- Served over mixed greens or with roasted potatoes & broccolini *gfo*

SIDES 6.95

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| HOUSE CUT FRIES | POTATO CROQUETTE | GRILLED ASPARAGUS <i>gf</i> |
| WHIPPED POTATOES <i>gf</i> | BROCCOLINI W/ GARLIC & LEMON <i>gf</i> | CRISPY BRUSSELS SPROUTS <i>gfo</i> |
| ROASTED POTATOES <i>gfo</i> | SAUTEED SPINACH <i>gf</i> | SWEET POTATO & ROASTED CORN SALAD <i>gf</i> |

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