



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 36.96

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

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

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

SEAFOOD

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

SEARED ROCKFISH whipped potatoes, brussels, dates, bacon, lemon 26.95 **GF**

BLACKENED MAHI MAHI coconut rice, sautéed spinach, pineapple salsa, plantain chip 22.95 **GF**

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

LIVE MAINE LOBSTER 1 ¼ LB steamed whole, roasted potatoes, corn on the cob, drawn butter MKT **GF**

GRILLED SHRIMP & SCALLOPS orange sticky rice, sautéed vegetables, soy ginger butter 26.95 **VO**

LOBSTER TAIL grilled or poached, roasted potatoes, asparagus, lemon butter 24.95 **GF**

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

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

MEATS

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

10 OZ HANGER STEAK* house cut fries, horseradish aioli & house steak sauce 25.95

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

6 OZ ANGUS FILET & LOBSTER TAIL* whipped potatoes, asparagus, drawn butter MKT **GF**

BOURBON MOLASSES RIBS full rack of ribs, french fries, slaw 20.95 **GF**

RIB & CRAB COMBO half rack of ribs, 1 cluster of dungeness crab, french fries, slaw 24.95 **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.