

General Manager Brian Barnes
Executive Chef Travis Napier

FRESH OYSTERS*

BLUEPOINT (Chesapeake Bay, CT) 2.5 each

MALPAQUE (Prince Edward Island) 2.5 each

COCKENOE (Westport, CT) 2.75 each

POWDER POINT (Duxbury, MA) 2.75 each

TODAY'S FRESH FISH

All fish is served mesquite
grilled unless otherwise stated.
Choice of two items from
seasonal side section below.
(Add \$2 for lobster mac n' cheese.)

ATLANTIC SALMON 26
(Canada)

STRIPED BASS 28
(Maryland)

MAHI MAHI 27
(Hawaii)

RAINBOW TROUT 26
(Idaho)

OPAH (MOONFISH) 28
(Hawaii)

MARLIN (NAIRAGI) 27
(Hawaii)

SEARED AHI TUNA 29
(Hawaii)

SWORDFISH 27
(Atlantic)

SEARED FLUKE 26
(Rhode Island)

SEARED SEA SCALLOPS 27
(Georges Bank)

1 ¼ LB. KING CRAB LEGS 52
(Alaska)

½ LB. LOBSTER TAIL 37
(Canada)

STARTERS

TEMPURA SHRIMP SUSHI ROLLS cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 11.5

AHI TUNA SUSHI ROLLS* cucumber, soy, wasabi, pickled ginger Sm. 8 | Lg. 12

STEAMED MUSSELS white wine and garlic sm. 8.5 | lg. 13

VIETNAMESE CRAB SPRING ROLLS daikon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce 11

STEAMED LITTLENECK CLAMS white wine and garlic broth 13

LOBSTER TAMALES corn, roasted poblano, cilantro, avocado crema 9.5

SHRIMP COCKTAIL cocktail sauce, creole remoulade 15

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 10

COCONUT GREEN CURRY MUSSELS cilantro, lime, crispy sweet potato straws 9

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil 8

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 11.5

ROASTED DUCK FLATBREAD fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette 8.5

CHIPOTLE GRILLED SHRIMP corn-black bean relish, chipotle butter sauce, pico de gallo, cilantro lime sour cream 11

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 15

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive tapenade 9.5

SAUTÉED SHRIMP SCAMPI with garlic butter 10

TUNA TARTARE* pickled cucumbers, broken wasabi vinaigrette, sesame crackers 12

CHEESE PLATE Green Dirt Farm "Dirt Lover," Moody Blue and Vella Dry Monterey Jack, walnut raisin crisps, pickled sultanas, sweet and sour cherries Sm. 7 | Lg. 10

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34

COLD SEAFOOD PLATTER* shrimp cocktail, fresh shucked oysters, tuna tartare 49 (serves 3 - 5)

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 7.5 | **SPICY CREOLE GUMBO** 7.5 | **MAINE LOBSTER BISQUE** 8.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 6.5

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette 6

ROASTED BEET & PEAR candied walnuts, gorgonzola, watercress, walnut vinaigrette 6.5

TONIGHT'S ENTRÉES

CHAR CRUSTED AHI TUNA* roasted yukon gold potatoes, asparagus, foyot sauce 33

MACADAMIA ENCRUSTED OPAH (MOONFISH) asparagus, fresh berries, orange beurre blanc 30

GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 25

MEYER RANCH BRAISED BONELESS SHORTRIBS roasted brussels sprouts, whipped yukon gold potatoes, horseradish gremolata 27.5

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk-tarragon dressing 22

MEYER RANCH CRISPY SHORTRIBS WITH SCALLOPS pappardelle pasta, leeks, shitake mushrooms, spinach, marsala wine 27.5

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 21

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shitake mushrooms, leeks, sun dried tomato pesto 17.5

VEGETABLE RAVIOLI WITH SAUTÉED LOBSTER basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 25

SEARED GEORGES BANK SCALLOPS wild mushroom risotto, arugula, balsamic glaze 28.5

SAN FRANCISCO STYLE CIOPPINO shrimp, scallops, mussels, fresh fish, red wine tomato sauce 26

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 29.5

TANGLEWOOD FARMS MESQUITE GRILLED CHICKEN parmesan roasted yukon gold potatoes, grilled asparagus 23

TEMPURA FRIED SHRIMP sweet and sour dipping sauce, french fries, apple & celery root slaw 22

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 36

STEAKS & COMBOS

choice of two seasonal sides. (Add \$2 for lobster mac n' cheese.)

CENTER CUT FILET* 6 oz. 29 | 8 oz. 34

12 OZ. USDA PRIME ANGUS BEEF KANSAS CITY STRIP* 35

18 OZ. USDA CERTIFIED PRIME ANGUS BEEF BONE-IN RIBEYE* 39

6 OZ. CENTER CUT FILET & TEMPURA FRIED SHRIMP 35

6 OZ. CENTER CUT FILET & JUMBO LUMP CRAB CAKE 36

6 OZ. CENTER CUT FILET & SEARED SEA SCALLOPS 36

6 OZ. CENTER CUT FILET & CANADIAN 1/2 LB. LOBSTER TAIL 55

SEASONAL SIDES

served a la carte for 3.5 (lobster mac n' cheese 4.5)

WHIPPED YUKON GOLD POTATOES

ROASTED CAULIFLOWER WITH ONION JAM

LOBSTER MAC N' CHEESE

RED FLANNEL HASH

GRILLED ASPARAGUS

WILD MUSHROOMS, LEEKS, GOAT CHEESE

ROASTED BRUSSELS SPROUTS W/ PANCETTA

PARMESAN ROASTED YUKON GOLD POTATOES

FEATURED DESSERT

BANANA CREAM CREPE caramelized bananas, peanut butter sauce, passion fruit puree, root beer sorbet 6

We're happy to prepare your dish any way
you'd like and will do our best to create
something special to fit your needs.
If you have any food allergies,
please let your server know.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.