



OPENERS

 **JUMBO LUMP CRAB CAKES**
creole remoulade, mango tartar sauce 17.5

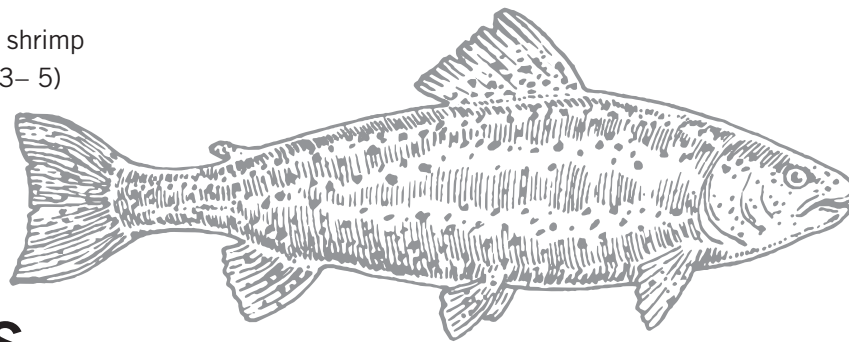
FRIED CALAMARI
jalapeños and carrots, sweet n' sour,
creole remoulade 13

GOAT CHEESE BRUSCHETTA
tomato-basil cruda, focaccia crisps,
Kalamata olive 12

SAUTÉED SHRIMP SCAMPI
with garlic butter 12

 **FIRECRACKER CAULIFLOWER**
chili sauce, sesame seeds, micro greens 10

SHARED SAMPLER
jumbo lump crab cakes, calamari, shrimp
scampi, trio of sauces 36 (serves 3- 5)



SOUP & SIDE SALAD

SPICY CREOLE GUMBO cup 6.5 | bowl 9

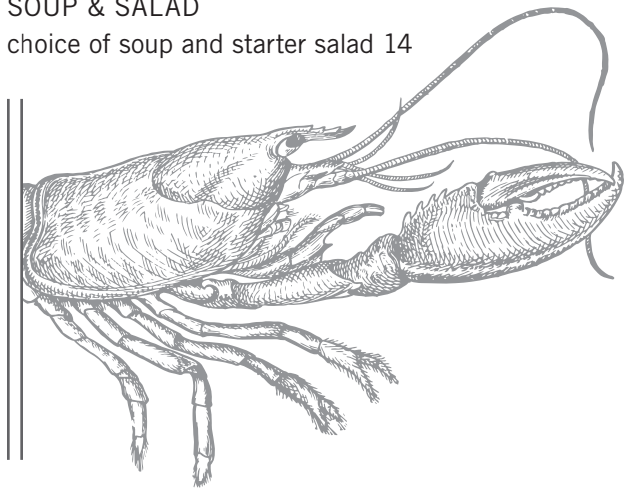
 **MAINE LOBSTER BISQUE** cup 7 | bowl 9.5

BABY GREENS
watercress, feta, toasted pine nuts, honey
balsamic vinaigrette 8

CAESAR SALAD
grated parmigiano reggiano, croutons, asiago
cheese crisp 7.5

ROASTED RAINBOW BEET SALAD
toasted pistachio vinaigrette, orange zest
crema, lattice chip 'croutons' 8.5

SOUP & SALAD
choice of soup and starter salad 14



HANDHELDS served with choice of seasonal side or french fries

LEMONGRASS SHRIMP TACOS
grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 14

MESQUITE GRILLED CHICKEN
applewood bacon, pepper jack, balsamic roasted onions, lettuce, tomato, roasted red pepper mayo, egg bun 12

JUMBO LUMP CRAB MELT
cheddar, tomato, remoulade, rustic country bread 14

CREEKSTONE FARMS BLACK ANGUS BURGER
sharp cheddar, lettuce, tomato, egg bun 11 | add bacon \$1

BURGERS' SMOKEHOUSE TURKEY CLUB
applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country white 11.5

LOBSTER ROLLS
new england lobster roll 13

ENTRÉE SALADS

GRILLED SALMON PANZANELLA
spinach, Montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil,
balsamic vinaigrette 16.5


GRILLED CHICKEN CAESAR SALAD
parmigiano reggiano, croutons, asiago crisp 12.5 | with grilled salmon 16

LOBSTER COBB SALAD
watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado,
corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18

MAINS

GRILLED ATLANTIC SALMON
lobster beurre blanc, parmesan roasted yukon gold potatoes,
watercress salad 19

CHIPOTLE GRILLED SHRIMP ENCHILADAS
sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime
salad, pico de gallo 16

 **JUMBO LUMP CRAB CAKES**
creole remoulade, mango tartar sauce, roasted yukon gold potatoes,
grilled asparagus 25

MESQUITE GRILLED CHICKEN
roasted yukon gold potatoes, grilled asparagus 14.5

PANKO FRIED SHRIMP
cocktail sauce, french fries, apple and celery root slaw 16

6 OZ. CENTER CUT FILET*
roasted yukon gold potatoes, grilled asparagus 33

SEASONAL SIDES

GRILLED ASPARAGUS

APPLE-CELERY ROOT SLAW

WHIPPED YUKON GOLD POTATOES

PARMESAN-HERB ROASTED YUKON GOLD POTATOES

ROASTED CAULIFLOWER WITH BACON & ONION JAM

LEMON ASPARAGUS RISOTTO

LOBSTER MAC N' CHEESE (SUB LOBSTER MAC N' CHEESE ADD \$4)

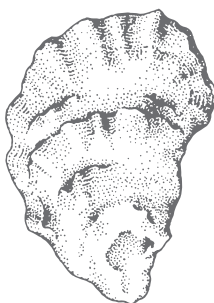
ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & WHOLE GRAIN MUSTARD

GENERAL MANAGER »»» RICHARD HEISLER

EXECUTIVE CHEF »»» MATT OWENS

*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.

 **WHAT PEOPLE RAVE ABOUT**



\$1 ONE BUCK SHUCK

JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY OYSTER ON THE HALF SHELL FOR JUST \$1 EACH.

SUNDAY – THURSDAY 4 – CLOSE + FRIDAY 4 – 7PM