

**General Manager** Brian Barnes  
**Executive Chef** Travis Napier

## FRESH SHUCKED 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:

grilled asparagus

Roasted cauliflower with bacon

mashed yukon gold potatoes

apple & celery root slaw

wild mushrooms, leeks, goat cheese

parmesan roasted yukon gold potatoes

red flannel hash

roasted brussels sprouts

lobster mac n' cheese (add \$2)

This is a sampling of our fresh fish. Daily selections vary based on availability.

**ATLANTIC SALMON** 16  
(Canada)

**RAINBOW TROUT** 15  
(Idaho)

**SEARED SKATEWING** 17  
(Cape Cod)

**MAHI MAHI** 17  
(Hawaii)

**BARRAMUNDI** 17  
(Australia)

**COBIA (LEMONFISH)** 18  
(Belize)

## 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

**LOBSTER TAMALE** corn, roasted poblano, cilantro, avocado crema 9.5

**SHRIMP COCKTAIL** cocktail sauce, creole remoulade 15

**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

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

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

**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

**STEAMED LITTLENECK CLAMS** white wine and garlic 13

**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

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

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

**SAUTÉED SHRIMP SCAMPI** with garlic butter 10

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

**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)

## POWER LUNCH COMBOS 12.5

Served with a bowl of soup or starter salad

**SMOKED SALMON FLATBREAD**  
**ROASTED DUCK FLATBREAD**  
**TEMPURA SHRIMP SUSHI ROLLS**  
**AHI TUNA SUSHI ROLLS**  
**LOBSTER TAMALE**  
**½ JUMBO LUMP CRAB MELT**  
**½ SMOKED TURKEY**  
**½ SOUTHWEST SHRIMP WRAP**

## POWER LUNCH ENTRÉES 14

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

**SEARED TUNA SALAD\*** romaine, asparagus, spinach, balsamic onions, parmesan-dill roasted potatoes, lemon yogurt dressing

**ALMOND CRUSTED TILAPIA** orange beurre blanc, grilled asparagus, seasonal berries

## SOUPS & STARTER SALADS

**NEW ENGLAND CLAM CHOWDER** 7 | **SPICY CREOLE GUMBO** 7 | **MAINE LOBSTER BISQUE** 8

**SOUP AND SALAD** choice of soup and starter salad 11.5

**BABY GREENS** watercress, feta, toasted pine nuts, honey balsamic vinaigrette 6.5

**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

## ENTRÉE SALADS

**GRILLED CHICKEN CAESAR SALAD** parmigiano reggiano, croutons, asiago crisp 11.5 | with grilled salmon 15

**GRILLED SALMON PANZANELLA** spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 15

**GEORGES BANK SEA SCALLOP & SHRIMP SALAD** baby greens, applewood smoked bacon, pepper jack cheese, mango vinaigrette 16.50

**LOBSTER COBB SALAD** watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk-tarragon dressing 18.5

## SANDWICHES on Farm to Market bread served with choice of seasonal side or french fries

**MINI NEW ENGLAND LOBSTER ROLLS** butter toasted sweet rolls, chilled lobster salad, watercress 12

**MESQUITE GRILLED CHICKEN BREAST** applewood smoked bacon, pepper jack, caramelized onions, lettuce, tomato, roasted red pepper mayo, egg bun 11

**SOUTHWEST GRILLED SHRIMP WRAP** corn-black bean salsa, pepper jack, cheddar, jicama, cilantro, pico de gallo, romaine, flour tortilla 12

**SMOKED TURKEY** applewood bacon, smoked gouda, lettuce, tomato, roasted red pepper mayo, rustic country white 10

**CREEK STONE FARMS BLACK ANGUS BURGER** sharp cheddar, lettuce, tomato, egg bun 10 | add bacon 75¢

**JUMBO LUMP CRAB MELT** cheddar, tomato, remoulade, rustic country white 13.5

**MESQUITE GRILLED SALMON** applewood smoked bacon, lettuce, tomato, roasted red pepper mayo, rustic country white 13.5

## ENTRÉES

**MESQUITE GRILLED COBIA (LEMONFISH)** sweet potato corn hash, applewood smoked bacon, corn butter sauce 19

**LOBSTER MAC N' CHEESE** white truffle bread crumbs 14

**VEGETABLE RAVIOLI SAUTÉED SHRIMP** basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, lobster cream 15.50

**SAN FRANCISCO STYLE CIOPPINO** shrimp, scallops, clams, mussels, fresh fish, red wine tomato sauce 16

**JUMBO LUMP CRAB CAKES** creole remoulade, mango tartar sauce, mashed yukon gold potatoes, grilled asparagus 22.5

**TEMPURA FRIED SHRIMP** sweet and sour dipping sauce, french fries, apple & celery root slaw 15

**6 OZ. CENTER CUT FILET** whipped yukon gold potatoes, grilled asparagus 28

**BLACKENED CHICKEN PENNE** roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 13.5

**MESQUITE GRILLED CHICKEN BREAST** parmesan roasted yukon gold potatoes, grilled asparagus 14

**SEAFOOD MIXED GRILL** shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon gold potatoes, grilled asparagus 25

## FEATURED DESSERT

**APPLE CROUSTADE** cinnamon ice cream, bourbon-maple syrup 7

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.