

## OYSTER BAR

Each

<b>M&amp;S Cali Kumo Oysters*</b> (50 cal)	3.8
<b>M&amp;S Johnny Shuck's Oysters*</b> (50 cal)	2.9
<b>Cape Cod, MA Wellfleet*</b> (50 cal)	3

## APPETIZERS

### Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5

### Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14.3

### Seared Ahi Tuna\*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

### Chilled Jumbo Shrimp

Cocktail (160 cal) 16.3

### Shrimp Kisses

Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8

### Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 13

### Buttermilk Fried Oysters

Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

### Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 17

### Boston Steamers

Soft Shell Clams / Harpoon IPA / Melted Butter (540 cal) 16

### Tableside Tartare\*

Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.5

## SOUPS & SALADS

### New England Clam Chowder

Award Winning / Clams / Potato / Bacon Cup (160 cal) 6.8 | Bowl (240 cal) 8

### Maine Lobster Bisque

Sherry Cream Cup (400 cal) 8.9 | Bowl (670 cal) 14.9

### Hearts of Romaine Caesar

Parmesan Crisp / Garlic Croutons (490 cal) 9.8

### 10 Greens Chopped Salad

Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.9

### Walnut Mixed Greens

Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.9

### Lobster Cobb Tower

Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 24.5

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

**We are proud to support local and sustainable farms, ranches, fisheries and breweries:**

- Johnny Shuck's Oysters, True Oyster Co. Virginia Hog Island
- Harpoon IPA, Harpoon Brewery, Boston MA
- Brick Red, Samuel Adams Brewery, Boston MA
- Fesh Herbs and Beets, The Chef's Garden, Huron OH
- Mussels, American Mussel Harvesters Inc, North Kingstown RI
- Soft Shell Clams, Saltwater Farms, Narragansett Bay RI

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Managing Director **Ted Marks**

Executive Chef **Ricardo Henry**

## CHEF HENRY'S RECOMMENDATIONS

### Hawaiian Bigeye Ahi Tuna\*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (790 cal) 31  
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

### Crab & Shrimp Stuffed Salmon

Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 32



## SIGNATURE FISH



**Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)

**Open Blue Cobia** Skillet Blackened / Black Bean Puree / Off the Cob Street Corn (620 cal) 34

**Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (720 cal) 30

**Miso Chilean Sea Bass** Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 41

**Hawaiian Bigeye Ahi Tuna\*** Seared Rare / Sesame Cucumber Salad / Sticky Rice (330 cal) 29

**Hawaiian Swordfish** Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 37

**Grilled Wild Isles Sustainable Salmon** Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (810 cal) 34

## NEW ENGLAND STEAMERS

### Maine Lobster Boil

1-1/2 Lb. Live Maine Lobster / Red Potatoes / Sweet Corn (820 cal) 42

### New England Classic Seafood Boil

1 lb. Live Maine Lobster / Ipswich Clams / Mussels / Sausage / Potatoes / Corn (1300 cal) 39

## SEAFOOD SPECIALTIES

**Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 20.5

**Lump Crab Cakes** Chesapeake Fries (1190 cal) 34

**Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 21.8

**New England Lobster Roll** A True Classic / Lightly Tossed with Mayo (990 cal) 25

**Classic Seafood Fry** Beer Battered Cobia / Buttermilk Fried Shrimp / Oysters / Chesapeake Fries (1500 cal) 29

**Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33.5

**Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 28.5

**Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 37.8

**Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46

**New England Clam & Mussel Linguini** Chopped Clams / Black Mussels / White Wine Garlic Sauce (1380 cal) 23

**Lobster Ravioli** Sautéed Spinach / Paprika Smoked Tomatoes / Lobster Sherry Cream (990 cal) 30

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\*** (6oz) (700 cal) 33.8 (8oz) (840 cal) 38

**U.S.D.A. Choice New York Strip\*** (13oz) (1130 cal) 39

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 38

**Dry Rubbed Black Angus Ribeye Steak - Bone In\*** (20oz) (1760 cal) 46

**Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 27.5

**Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 17

### GREAT WITH STEAK

Au Poivre (160 cal) 5

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

### SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Mushroom Spinach Saute (340 cal) 8.5

Lobster Mashed Potatoes (720 cal) 12