

OYSTER BAR

Each

M&S Cali Kumamoto Oysters* (50 cal) 3.8

M&S Johnny Shuck's Oysters* (50 cal) 2.9

Cape Cod, MA Wellfleet* (50 cal) 3

APPETIZERS

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.5 | sm (320 cal) 7.3

Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5

Buttermilk Fried Oysters

Horseradish Slaw / Cilantro Jalapeno Aioli (340 cal) 12

Chilled Jumbo Shrimp Cocktail

(160 cal) 16.3 sm (100 cal) 9

Coconut Shrimp

Orange Horseradish Marmalade (470 cal) 13

Lump Crab Cake

Fire Roasted Corn Salsa (730 cal) 17

Steamed Mussels

Tomatoes / White Wine / Herbs (890 cal) 14.3 | sm (470 cal) 7

Shrimp Kisses

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

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) 6.7 | 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

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

CHEF HENRY'S RECOMMENDATIONS

Bourbon Glazed Salmon

Served with Sautéed Spinach and Mashed Potatoes (620 cal) 22

Hawaiian Bigeye Ahi Tuna*

Sesame Crusted, Wasabi Mashed, Baby Bok Choy, Mongolian Black Pepper Sauce (760 cal) 25
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



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

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables (870 cal) 26

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) 25

Hawaiian Swordfish Simply Grilled / Scampi Style Sea Scallops / Seasonal Vegetables / Mashed Potatoes (1060 cal) 31

NEW ENGLAND ROLLS

Maine Lobster Roll

New England Butter Toasted Roll / Lobster Salad / Chesapeake Fries (1230 cal) 25

Massachusetts Ipswich Clam Roll

Cracker Crumb Breaded / Iceberg Lettuce / Tartar Sauce / Chesapeake Fries (1220 cal) 16

Buttermilk Fried Oyster Roll

Horseradish Slaw / Lemon Tabasco Aioli / Butter Toasted Roll / Chesapeake Fries (1110 cal) 16

LUNCH ENTRÉES

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15.5

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce (910 cal) 16

Crispy Fish Tacos Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 12.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.8

Lump Crab Cake Chesapeake Fries (1190 cal) 23.5

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash (790 cal) 21

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

New England Clam & Mussel Linguini Chopped Clams / Black Mussels / White Wine Garlic Sauce (1380 cal) 17

McCormick's Cheeseburger Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 13.5

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz) (700 cal) 32.5 (8oz) (840 cal) 37

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

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

Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 25

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

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
- Fresh 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.