

## 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)	3
<b>Connecticut Blue Point*</b> (50 cal)	2.8
<b>Rhode Island Beavertail*</b> (50 cal)	2.9

## APPETIZERS

**Rhode Island Calamari**  
Banana Peppers / Garlic Butter (530 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

**Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 17

**Lobster Bites**  
Buttermilk Battered / Lobster Sherry Cream (430 cal) 20

**New England Steamers**  
Soft Shell Clams / Narragansett Lager / Melted Butter (540 cal) 15

**Crispy Buttermilk Fried Sea Scallops**  
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

## 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

**The Iceberg Wedge**  
Bacon / Blue Cheese Crumbles / Diced Tomatoes (400 cal) 8.7

**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:**

- Flying Jenny IPA, Grey Sail Brewery, Westerly, RI
- Blueberry Storm, Newport Storm Brewery, Newport, RI
- Big Eye Tuna, Garden & Valley Isle Seafood, Honolulu HI
- Fresh Herbs and Beets, The Chef's Garden, Huron OH
- Narragansett, Narragansett Brewing Co, Pawtucket RI
- Fresh Breads, Calise Bakery, Lincoln RI

## CHEF TORIBIO'S RECOMMENDATIONS

**Herb Crusted Alaskan Halibut**  
Served with Roasted Vegetables and Potatoes, and Lemon Butter Sauce (670 cal)  
34

**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)

**Parmesan Crusted Flounder** Lemon Caper Butter / Butternut Squash Orzo (760 cal) 25

**Baked Cod** Buttered Bread Crumbs / Mashed Potatoes / Fresh Vegetables (1200 cal) 24

**Blackened Salmon** Crabmeat Sautee / Andouille Mashed Potatoes / Spinach (920 cal) 30

**Herb Broth Sea Bass** Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (700 cal) 41

**Hawaiian Bigeye Ahi Tuna\*** Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (790 cal) 30

**Grilled Swordfish** Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 32

**Grilled Sixty South Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 29

## 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

### Alaskan King Crab

1 Lb. Split (easy to eat) King Crab Claws / Red Potatoes / Sweet Corn (970 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

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

**Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 18

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

**Whole Belly Clams** Buttermilk Fried / Coleslaw / Chesapeake Fries / Poblano Tartar (920 cal) 27

**McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 31.5

**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

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

**Center Cut Filet Mignon\*** (6oz) (700 cal) 33.8 (8oz) (840 cal) 38.5

**U.S.D.A. Choice New York Strip\*** (13oz) (1130 cal) 39.5

**Dry Rubbed Black Angus Ribeye Steak - Center Cut\*** (13oz) (1380 cal) 38.5

**Dry Rubbed Black Angus Ribeye Steak - Bone In\*** (20oz) (1760 cal) 46.8

**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

**American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17.5

### GREAT WITH STEAK

Truffle Butter (390 cal) 4

Truffle Frites (400 cal) 6

Lobster Tail (250 cal) 13.5

Oscar Style (220 cal) 8.5

### SIGNATURE SIDES

Grilled Asparagus (110 cal) 8

Pan Roasted Mushrooms (590 cal) 9.5

Lobster Mashed Potatoes (720 cal) 12

Pancetta Potato & Brussels (340 cal) 8

Truffle Mac & Cheese (680 cal) 8

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.

Please inform your server if anyone in your party has a food allergy

Managing Director Ryan Adams

Executive Chef Carlos Toribio