

TUESDAY 7•17•18

*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

EAST COAST 2.95

- BEAVER TAIL (RI)
- BLUE POINT (CT)
- RIPTIDE (MA)
- PARAMOUR (NS)
- SHIPWRECK SELECT (PEI)
- WALLACE BAY (PEI)

WEST COAST 3.25

- DABOB (WA)
- SUNSHINE COAST (BC)

PREMIUM 3.50

- KUMAMOTO (WA)
- PICKLE POINT (PEI)

SOUPS, STEWS & CHOWDERS

OYSTER PAN ROAST CREAM, CHILI SAUCE, TOASTED BREAD 11.95

CHESAPEAKE STYLE OYSTER STEW

TRADITIONAL SPICE, LIGHT CREAM, OYSTER CRACKERS 11.95

WATERMELON & TOMATO GAZPACHO SHRIMP SALSA 7.95

SNAPPER SOUP SHERRY 7.95

***MARYLAND CRAB SOUP** 7.95

NEW ENGLAND CLAM CHOWDER 7.50

CLASSIC SEAFOOD STARTERS & STEAMER POTS

PANKO FRIED GULF OYSTERS CREOLE MUSTARD SLAW, DIJON ESPUMA, KEY-LIME SOUR CREAM 13.95

PICKLED DORADE RED BEETS, GRILLED POTATOES, RADISH, TOMATO-WATERMELON PUREE 13.95

CRISPY FRIED CALAMARI PICKLED JALAPEÑOS, FRISEE, RED CURRY CREMA 13.95

HOT CRABMEAT AND ARTICHOKE DIP 13.50

SEAFOOD NACHOS FOR 2 BIG EYE TUNA, CRABMEAT, SHRIMP, PICO DE GALLO, GUACAMOLE, MONTEREY JACK, BLACK BEANS, CHIPOTLE SALSA VERDE, SOUR CREAM 28.50

LITTLENECK CLAMS OR MEDITERRANEAN MUSSELS

*SPICY GINGER DRUNKEN 12.95 RED CURRY 13.95 *SHERRY STYLE 13.50

***CHESAPEAKE "OLD BAY" SHRIMP BOIL** 17.95

"MOULES FRITES" MEDITERRANEAN MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

CHEESE PLATE DANISH BLUE (DK, COW),

KUNIK TRIPLE CRÈME (NY, GOAT), LAURA CHANEL (CA, GOAT),

PIERRE ROBERT (FR, COW), PRIMA DONNA GOUDA (HD, COW) 17.25

SALADS

***BRIGHT SPOT FARMS BEET SALAD** BABY KALE, PICKLED GINGER AIOLI, CHILI OIL, SESAME SEEDS 10.95

ARTISAN BURRATA & BABY KALE GRILLED LOBSTER BRIOCHE, SOUR CHERRIES 12.95

***LOBSTER SALAD & BOSTON BIBB** TOMATO, AVOCADO 25.95

***ORGANIC FIELD GREENS SALAD** PICKLED PEARS, SPICED PECANS, AGED GOUDA, RASPBERRY VINAIGRETTE 10.95

***BABY SPINACH SALAD** TOMATO, HARD-BOILED EGG, PICKLED ONIONS, WARM PANCETTA HERB DRESSING 10.95/6.25

CRABCAKE SALAD CRISPY POTATO STICKS, CREAMY GARLIC HERB DRESSING 16.25

***SHAVED BRUSSELS SPROUTS** SHERRY VINEGAR NOISETTE, CHOPPED EGG, TOASTED PISTACHIOS, VINE-RIPENED TOMATO, REGGIANO 10.95/6.25

CHOPPED ICEBOX SALAD CREAMY GARLIC HERB DRESSING 9.95/5

NON-SEAFOOD FARE

GRILLED SPRING LAMB CHOPS OREGON MORELS, FRESNO PEPPER, FIG & BASIL CONFITURE, GRILLED FOCACCIA 40.95

***GRILLED CHICKEN BREAST** SUMMER SQUASH & BELL PEPPER SALAD, DILLED NEW POTATOES, BEURRE BLANC 26.95

***8OZ FILET MIGNON** PICKLED CIPOLLINI ONION, FARMSTAND TOMATO SALAD, KALE, DIJON ESPUMA 35.95

SURF & TURF FILET MIGNON, JUMBO LUMP CRABCAKE, LEMON-MINT PESTO, GRILLED VINE RIPE TOMATO, PINEAPPLE REMOULADE, MUSTARD GREENS 42.50

***12OZ NEW YORK STRIP** BUTTON MUSHROOMS, BEET ESPUMA, KALE, LOBSTER BUTTER 31.95

NON-ALCOHOLIC BEVERAGES

CHEF'S COCKTAIL CRANBERRY JUICE, CLUB SODA & LIME 4.95

SPARKY HABANERO AGAVE SYRUP, PINEAPPLE JUICE, FRESH LIME JUICE & CLUB SODA 4.95

LAVENDER SPRITZ FRESH LEMON JUICE, GRENADINE, MOROCCAN & SAFFRON BITTERS, LAVENDER SIMPLE SYRUP & CLUB SODA 5.95

HOUSEMADE SODAS ORANGE, GRAPEFRUIT OR BASIL-BLUEBERRY 5.95

RAW BAR

GRAND SEAFOOD PLATEAU OYSTERS, MUSSELS, CLAMS, SHRIMP, CRAB 25.50

GRAND SEAFOOD PLATEAU WITH HALF MAINE LOBSTER, CHILLED 45.00

***CHILLED HALF MAINE LOBSTER** 20.00

***JUMBO SHRIMP COCKTAIL** 3.75 EA

***TOPNECK CLAMS ON THE HALF SHELL** 1.75 EA

OYSTER SHOOTER ABSOLUT PEPPAR, HORSERADISH & TOMATO ESPUMA 8.00

SASHIMI SELECTIONS 7.50/EACH SELECTION • WAKAMI, WASABI & GINGER •

AHI TUNA • BIG EYE TUNA • HAMACHI • KAJIKI • NAIRAGI • SALMON

SASHIMI TASTING BIG EYE TUNA, KAJIKI, NAIRAGI, SCALLOP 16.95

CEVICHE & SPECIALTIES

AHI TUNA CRISPS MISO & YUZU CREMA, SWEET SOY, GREEN ONION, CAPERS, TOASTED WONTON CRISPS 14.50

BIG EYE TUNA TIMBALE AVOCADO, TOMATO, CILANTRO, LIME, CHILES, CUCUMBER 15.00

AHI TUNA TARTARE MICRO HERBS, TOASTED GARLIC, TOMATO, SPICY LEMON PICKLE, BLACK PEPPER TUILES 13.75

SNAPPER CEVICHE TOMATO, RED ONION, POBLANO PEPPERS, ORANGE & LIME JUICE, CORN TORTILLAS 13.00

BIG EYE TUNA TOGARASHI THAI CHILI, GREEN ONION, SOY, KEY LIME CREMA, CRISP WONTONS 14.95

CEVICHE SAMPLER OYSTER, SCALLOP, SCARLET SNAPPER 12.50

SRIRACHA CRAB TIMBALE AVOCADO & WAKAME 12.95

RAINBOW TIRADITO HAMACHI, AHI TUNA, ATLANTIC SALMON, SOY, LIME, SESAME SEEDS 13.50

CITRUS AHI TUNA POKE MARCONA ALMONDS, PINEAPPLE 13.75

SMOKED SALMON CRISPS CITRUS CRÈME FRAICHE. YUZU TOBIKO 9.95

FIN FISH

OVEN ROASTED BARRAMUNDI & SOFTSHELL CRAB BABY BOK CHOY, LOCAL MUSHROOMS, BRIGHT SPOT FARMS RADISH, LOBSTER BROTH 33.95

FIRE ROASTED CORVINA LOCAL CURRIED EGGPLANT SPREAD, CAULIFLOWER, LOCAL MUSTARD GREENS, DRIED APRICOTS 29.95

***PAN SEARED CANADIAN HALIBUT** PARMESAN POLENTA, TATSOI, PISTACHIOS, SOUR CHERRY SAUCE 33.95

GRILLED FAROE ISLAND SALMON BRIGHT SPOT FARMS TATSOI & MIZUNA SALAD GREEN THAI DRESSING, TEMPURA SCALLIONS 29.95

RARE SEARED BIG EYE TUNA YUZU GLAZE, PEA SHOOTS, SOBA NOODLES, SCALLION, SHIITAKE MUSHROOMS, GRILLED LIME EMULSION 32.95

CORNMEAL CRUSTED RAINBOW TROUT BACON, BRIE, TOMATO, FRISEE & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 25.95

LOBSTERS & SHELLFISH

OUR LOBSTERS ARE DIRECT FROM GREENHEAD LOBSTER, STONINGTON, MAINE

***LOBSTER IN THE NUDE** HARD SHELL MAINE LOBSTER REMOVED FROM THE SHELL, SLOW-POACHED WITH BUTTER 64.00

***LOBSTER IN THE ROUGH** BOILED WHOLE MAINE LOBSTER
MARKET PRICE: 1 LB 35.50 1½ LB 43.95 2½ LB 62.95

LOBSTER CIOPPINO & ROUILLE CROUTON MAINE LOBSTER IN SHELLFISH BROTH, MUSSELS, SHRIMP 45.50

BROILED JUMBO LUMP CRABCAKES CHERRY TOMATOES, ASPARAGUS, ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 30.95

***PAN SEARED LOCAL SEA SCALLOPS**

WHITE ASPARAGUS, SPRING MICRO HERB SALAD, LEMON VINAIGRETTE, PORCINIS, SUNDRIED TOMATO 31.50

BUTTERMILK FRIED SOFTSHELL CRABS

SWEET CORN, POBLANO, PINEAPPLE SALAD, SALSA VERDE 41.00

SIDES

FRESH CUT FRIES 4.95 • **TRUFFLED PARMIGIANO REGGIANO FRIES** 10.25

***SRIRACHA SCALLION MASHED POTATOES** 5.95 • **STEAMED ASPARAGUS** 7.95

***LOBSTER MASHED POTATOES** 20.00 • ***TRUFFLE SCENTED WILD MUSHROOMS** 7.95

***TOASTED GARLIC NEW POTATOES** 6.95 • ***STEAMED HARICOTS VERTS** 6.95

* = GLUTEN FREE. MENU ITEMS MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:
MILK, WHEAT, FISH, SHELLFISH, SOYBEANS, TREE NUTS, EGGS AND PEANUTS.

WE USE ONLY PURE PEANUT OIL FOR ALL FRIED MENU ITEMS.

^SOME MENU ITEMS ARE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS MAY INCREASE RISK OF FOODBORNE ILLNESS

^OUR FARM-TO-TABLE APPROACH HIGHLIGHTS SEASONAL & ORGANIC INGREDIENTS
FROM OUR LOCAL FARMS & FISHING GROUNDS