

# SATURDAY 8•18•18

## \*OYSTERS ON THE HALF SHELL, SOURCED COAST TO COAST

OVER 2 MILLION FRESHLY SHUCKED ON SITE

### EAST COAST 2.95

- BLUE POINT (CT)
- ELDER POINT (NJ)
- MOON DANCER (MA)
- PARAMOUR (NS)

### WEST COAST 3.25

- SHIGOKU (WA)
- SUN HOLLOW (WA)
- TOTTEN INLET (WA)
- WILDCAT COVE (WA)

### PREMIUM 3.50

- PICKLE POINT (PEI)
- STELLA MAR (CT)

## 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

\***SEAFOOD CHOWDER** 8.95

\***MARYLAND CRAB SOUP** 7.95

**NEW ENGLAND CLAM CHOWDER** 7.95

## CLASSIC STARTERS & STEAMER POTS

**CRAB FRITTERS** PINEAPPLE SALSA 10.95

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

**CRISPY FRIED CALAMARI** PICKLED JALAPEÑOS, FRISÉE, 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

**“MOULES FRITES”** MEDITERRANEAN MUSSELS, SHOE STRING FRENCH FRIES, LEMON PEPPER AIOLI 15.95

\***CHESAPEAKE “OLD BAY” SHRIMP BOIL** 17.95

\***BRIGHT SPOT FARMS BEETS** BABY KALE, PICKLED GINGER AIOLI, CHILI OIL, SESAME SEEDS 10.95

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

## SALADS

\***BLACKENED SCALLOP COBB SALAD** ROMAINE, AVOCADO, BLUE CHEESE, BACON, TOMATO, RED ONION, CHAMPAGNE VINAIGRETTE 19.25

**CALIFORNIA CHICKEN SESAME SALAD** NAPA CABBAGE, CARROT, GRILLED CHICKEN, SESAME SEEDS, WONTON CRISPS, CITRUS VINAIGRETTE 12.50

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

\***ORGANIC FIELD GREENS SALAD** PICKLED PEARS, SPICED PECANS, SMOKED 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

## LOBSTERS

\***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

## 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

## 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, TOASTED WONTON CRISPS 14.50

**BIG EYE TUNA TIMBALE** AVOCADO, TOMATO, CILANTRO, LIME, CHILIES, 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

**SMOKED SALMON CRISPS** CITRUS CRÈME FRAICHE, YUZU TOBIKO 9.95

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

**CEVICHE SAMPLER** OF 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

## SANDWICHES

**SOFTSHELL CRAB SANDWICH** LETTUCE, TOMATO, PEA SHOOTS, LEMON PEPPER AIOLI, FRESH CUT FRIES 18.95

**CRAB MELT** JUMBO LUMP CRAB MEAT, TOMATO, SWISS CHEESE, HOUSEMADE FOCACCIA, KENNEBEC POTATO CHIPS 15.95

**CRABCAKE SANDWICH** JUMBO LUMP CRABCAKE, KAISER ROLL, NEW ORLEANS REMOULADE, FRESH CUT FRIES 16.95

**CLASSIC TURKEY CLUB** ROASTED TURKEY, BACON, ICEBERG LETTUCE, TOMATO, MAYONNAISE ON WHITE TOAST, KENNEBEC POTATO CHIPS 10.95

**CHAR-BROILED GROUND SIRLOIN BURGER** CHICAGO STYLE TOMATO RELISH, FRESH CUT FRIES 12.50

**MAINE LOBSTER ROLL** FRESHLY STEAMED MAINE LOBSTER SALAD ON GRILLED NEW ENGLAND STYLE BUN, KENNEBEC POTATO CHIPS 21.95

**SLIDER DUO: SMOKED SALMON SLIDER & CRABCAKE SLIDER**

NEW ORLEANS REMOULADE, DILL CRÈME FRAICHE, HOUSE CUT FRIES 12.95

**PANKO FRIED CATFISH SANDWICH** PEA SHOOTS, TOMATO, SRIRACHA AIOLI, FRESH CUT FRIES 13.95

## LUNCH ENTREES

**LOBSTER MAC-N-CHEESE** SIDE ORGANIC FIELD GREENS SALAD 23.00

**FISH & CHIPS** TRADITIONAL MALT BATTER, ASPARAGUS 12.95

**GRILLED FAROE ISLAND SALMON** ASPARAGUS, SPRING MICRO GREEN HERB SALAD, LEMON-MINT PESTO, TOMATO RELISH 17.95

**CORNMEAL CRUSTED RAINBOW TROUT** BACON, BRIE, TOMATO, ARUGULA & PARSLEY SALAD, PAPRIKA & SAFFRON SAUCE 17.95

**BLACKENED BIG EYE TUNA TACOS** PICO DE GALLO, GUACAMOLE, ICEBERG, SOUR CREAM, SOFT FLOUR TORTILLAS 14.50

**FISH POT** SWORDFISH, CALAMARI, CLAMS, BELL PEPPER, SHIITAKE MUSHROOMS, SOBA NOODLES, SEAFOOD BROTH 16.95

**BROILED JUMBO LUMP CRABCAKE** CHERRY TOMATOES, ASPARAGUS & ARUGULA, ROASTED GARLIC AIOLI, SPICY TOMATO FONDUE 16.95

## 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, LAVENDER SIMPLE SYRUP MOROCCAN & SAFFRON BITTERS & CLUB SODA 5.95 •

**HOUSE-MADE SODAS** ORANGE, GRAPEFRUIT OR BASIL-BLUEBERRY 5.95 •