



## Fresh Shucked Oysters

All of our oysters are cold water and are flown in fresh from the east coast and shucked to order.

### On the half shell

raw, served with cocktail & mignonette  
six \$13 | dozen \$24

### Oysters Rockefeller

baby spinach, cream, garlic and shaved parmesan, bread crumbs, baked  
six \$16 | dozen \$28

### Thai Chili Lime

cilantro, sambal oelek, lime, garlic, butter, then baked  
six \$16 | dozen \$28

### Parmesan-garlic

Shaved parmesan, garlic-butter  
Basil, thyme, parsley  
Six \$16 | Dozen \$28

### Oyster Sampler

Rockefeller, Thai, Parm-garlic  
Two of each \$16

Join us every Sunday for  
\$.50 Oysters and 1/2 price  
Rockefeller. (while they last)

## Starters

**Maryland Blue Crab Cake** jumbo lump blue crab, Old Bay bread crumbs pan fried served with remoulade. \$14

**Angry Mussels** smoked bacon, red chilies, garlic, white wine, scallions & herbs with bread for soppin'. \$14

**Salmon gravlax** thin slices of our house cured salmon with capers, onion, cream cheese on grilled crostini. \$9

**Tuna Sashimi** sesame crusted Ahi tuna seared rare, sliced served with wakame salad, soy and wasabi. \$11

**Lobster Bisque** smooth rich creamy lobster soup with hints of sherry and cayenne pepper. \$10

**Lobster Roll** Maine lobster, scallions, tarragon, cucumber, lemon aioli, swiss cheese on thick cut grilled brioche. \$15

**Sea Scallops Lollipops** wrapped with Applewood smoked bacon, pan seared, chipotle-maple syrup cream. \$19

**Fontina Polenta & Portabella** cheesy creamy polenta, sautéed portabella's, balsamic, garlic, white truffle oil. \$8

**Cigars** flour tortillas stuffed with smoked chicken, cilantro, scallions, Monterey jack cheese, BBQ, fried crisp. \$8

**Calamari Frito** Point Judith calamari flash fried served with cocktail sauce & lemon. \$13

### Flatbreads

**Fire Shrimp** fire roasted red pepper sauce, garlic, red bell pepper, red onions, sambal, shrimp, jack cheese \$13

**Wild Mushroom** roasted portabella-cremini mushrooms, pesto, shaved parmesan, truffle oil. \$11

**Margherita** fresh milk mozzarella, grape tomatoes, fresh basil, shaved parmesan & arugula. \$10

## Soups & Greens

Add a house wedge to any sandwich or Entrée for only \$3

**New Orleans Seafood-Chicken Gumbo** Cup \$5 | Bowl \$7

**Daily Soup** Cup \$3 | Bowl \$4

**New England Clam Chowder** Cup \$5 | Bowl \$7

**Gorgonzola** aged blue cheese, pears, watercress, Belgium endive, caramelized peppered walnuts, balsamic vinaigrette. small \$7 | entrée \$14

**Crab Louie** Lump Blue Crab, avocado, grape tomatoes, cucumbers, hardboiled egg, crisp bacon, green goddess dressing, crostini crackers. \$17

**House Wedge** iceberg, grape tomatoes, onions. \$4.5

**Loaded Wedge** Crisp bacon, blue cheese crumbles. \$6

### Asian Chicken Chop

Napa cabbage, shredded carrot, green onions, cilantro, red bell peppers, sesame, grilled chicken, peanuts, hoisin-ginger dressing. \$10

### Shrimp Endive

grilled jumbo shrimp, grape tomatoes, fresh basil, parsley, red onion, feta cheese, cucumbers, bell peppers, scallions, fresh lemon, oregano, belgium endive. \$16

### Dressing Choices:

Blue Cheese, Green Goddess, Balsamic Vinaigrette, 1000 Island, Buttermilk Ranch, Red Wine Vinaigrette

## Gourmet Burgers

All of our burgers are always fresh ground Certified Angus Beef

### Big Burger

8oz Certified Angus fresh ground beef served with shredded lettuce, tomato, onion and pickle. \$9.5

\*Substitute chicken breast for any burger at no charge.

### Build your own toppings:

Swiss, Provolone, Cheddar, American, Monterey Jack, Blue cheese, bacon, mushrooms, sautéed onions, roasted peppers. add \$.75ea

### Farmhouse

caramelized sweet onion, aged cheddar, bacon topped with a fried egg, mayo served on brioche bun. \$12

### “the Greek”

Feta cheese, oregano, red onion, cucumbers, tomatoes on naan bread \$12

### Cubano

8oz Burger, sliced smoked ham, mustard, swiss cheese, dill pickles grilled on telera roll. \$11

### Düsseldorf

8oz Burger, Swiss cheese, 1000 Island, Apple Cider crisp slaw piled high on a Bavarian Pretzel roll. \$11

### Sesame Tuna

Ahi tuna crusted with sesame seared rare sliced served atop crisp Asian slaw, cucumbers on brioche. \$12

## Sandwiches

### Big Fish

white flaky fish hand dipped in beer batter fried golden crisp, with shredded lettuce, tomato served on brioche bun. \$9

### Crab Cake Grilled Cheese

Our famous crab cake pan fried topped with provolone & swiss cheese, grilled brioche bun. \$15

### New England Lobster Roll

Maine Lobster meat blended with diced, cucumber, tarragon, scallions, lemon, mayonnaise, swiss cheese on grilled thick cut brioche. \$17

### Jerk Fish Tacos

Caribbean jerk seasoned fish, napa slaw, cilantro, Avocado, spicy mango sauce on corn tortillas \$8

### Salmon “Pastrami”

Black pepper cured salmon sliced thin, red onion, beefsteak tomatoes, watercress, Dijon mustard on toasted pretzel roll. \$9

### Cheesy Steak

thin slices of Certified Angus steak, caramelized onion, provolone, fire roasted red peppers on baguette. \$11

### Chicken Pesto Panini

Grilled breast of chicken, caramelized onion, fresh mozzarella cheese, pesto, grilled on telera roll. \$10

**Charleston Shrimp n' Cheesy Grits** sautéed shrimp, smoked bacon, scallions, tomatoes, garlic, worcestershire, basil served atop creamy cheese grits. \$12

**Jambalaya Pasta** shrimp, chicken, Andouille sausage, mussels, garlic, peppers, onions, tomatoes, worcestershire and spices over fettucine pasta. \$12

**Thai Curry Shrimp** Coconut milk, lemongrass, red curry, cilantro, lime, red peppers, carrots, green beans over jasmine rice. \$16

**Louisiana Mac n Cheese** Cajun chicken, andouille sausage, garlic, aged cheddar cheese cream sauce, penne pasta. \$10

**Beer battered prawns** large gulf prawns hand dipped in beer battered, served with crisp hand cut old bay seasoned fries. \$20

**Maine Lobster Tail & Wedge** 6oz cold water Maine lobster tail grilled served with drawn butter and our House Wedge Salad. \$26 (Twin | 6oz. Tails \$49)

sides

Red Beans & Rice \$3

Jasmine Rice \$2

Au Gratin potato \$4

Cheesy Soft Polenta \$3

Hand Cut Fries \$3

Maryland Lump Blue Crab Cake \$13

Alaskan King Crab Legs 1/2 lb | market

Grilled Lobster Tail 6oz | \$24

Grilled Jumbo Shrimp 4 | \$16

Parties of 10 or more, no split checks & 18% gratuity is added

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness.