



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
- Tuna Sashimi** sesame crusted Ahi tuna seared rare, sliced served with wakame salad, soy and wasabi. \$11
- Sea Scallops Lollipops** wrapped with Applewood smoked bacon, pan seared, chipotle-maple syrup cream. \$19
- 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 served on thick cut grilled brioche. \$16
- Salmon gravlax** thin slices of our house cured salmon with capers, onion, cream cheese on grilled crostini. \$9
- Fontina Polenta & Portabella** cheesy creamy polenta, sautéed portabella's, balsamic, garlic, white truffle oil. \$8
- Cigars** hand rolled flour tortillas stuffed with chicken, cilantro, scallions, Monterey jack cheese, BBQ, fried crispy. \$8
- Calamari Frito** Point Judith calamari breaded, flash fried crispy 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. \$10

Fresh Shucked Oysters

We fly them in daily and are shucked to order. There are an infinite number of names and harvest locations. We serve the species Crassostrea Virginica which tend to be firm texture, mild with the right balance of salinity. Enjoy!

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| On the half shell
raw, served with cocktail & mignonette
six \$13 dozen \$24 | Oysters Rockefeller
baby spinach, cream, garlic, shaved parmesan, & bread crumbs
six \$16 dozen \$28 | Thai Chili Lime
Coconut milk, cilantro, sambal oelek, lime, garlic & butter
six \$16 dozen \$28 | Parmesan-garlic
Shaved parmesan, garlic-butter
basil, thyme, parsley
Six \$16 Dozen \$28 |
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Oyster Sampler

Rockefeller, Thai Chili & Parmesan-garlic Two of each \$16

Soups & Greens

We use the freshest, highest quality Organic produce that we can buy from local farmers.

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| New Orleans Gumbo
Cup \$5 Bowl \$7 | Today's Soup
Cup \$3 Bowl \$4 | New England Clam Chowder
Cup \$5 Bowl \$7 |
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Gorgonzola
aged blue cheese, pears, watercress, Belgium endive, caramelized peppered walnuts, balsamic vinaigrette. small \$7 | entrée \$14

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

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

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

House Wedge Salad
Crisp Iceberg lettuce, grape tomatoes, red onion. \$4.5
(\$3 with full priced entrée)

Loaded Wedge
Applewood smoked bacon, blue cheese crumbles, red onion, grape tomatoes \$6

House made dressing choices

Oak aged Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese, 1000 Island, Green Goddess

Split Plate charge of \$2 for all entrées | Parties of 10 or more ,no separate checks and 18% gratuity will be added.

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

Specialties

Ask your server for our Fresh Fish Market Card for today's fish offerings

Maryland Blue Crab Cakes

made famous in the Baltimore area ours are made with jumbo lump blue crab and are pan fried served with fresh vegetable and potato. \$26

Charleston Shrimp n' Cheesy Grits

sautéed shrimp, smoked bacon, scallions, tomatoes, garlic, worcestershire, basil served atop creamy cheese grits. \$20

Fish & Chips

Fresh fish hand dipped in dill beer batter served with hand cut old bay seasoned fries & remoulade \$15

Beer Battered Prawns

Gulf prawns hand dipped in our dill-beer batter, fried crisp with fresh old bay seasoned fries. \$20

Jambalaya Pasta

shrimp, chicken, Andouille sausage, mussels, garlic, peppers, onions, tomatoes, worcestershire and spices over fresh fettuccini pasta. \$20

Cioppino

seafood stew made famous in San Francisco. Mussels, calamari, crab, shrimp, fresh fish, stewed with garlic, wine, tomatoes, onions, herbs, bread for soppin. \$27

Thai Curry Shrimp

Coconut milk, lemongrass, red curry, cilantro, lime, red peppers, carrots, green beans over jasmine rice. \$20

Chef Daily Seafood Risotto

see our chefs specials

Alaskan King Crab Legs

colossal king crab legs served with drawn butter and lemon, vegetable and choice of potato. 1 1/2 lb.(Market Price)

Maine Lobster Tail

6oz cold water Maine lobster tail grilled served with drawn butter and lemon, fresh vegetable and choice of potato. \$26 (Twin | 6oz. Tails \$49)

Surf & Surf

3/4 lb. Alaskan Red King Crab Legs & 6oz grilled Maine Lobster Tail with drawn butter lemon, fresh vegetable and choice of potato \$56

Things that don't swim



Our steaks and chops are seasoned and seared under a high temperature grille which reaches 1400 degrees to seal in all of its juices & flavor



Filet Mignon

Certified Angus beef, most tender, lean yet succulent, elegant buttery texture. 8oz | \$39

Surf & Turf add a 6oz Maine Lobster tail \$60

Porterhouse

Certified Angus beef, King of steaks with both the filet and a NY strip steak, bone-in, juicy rich, beefy flavor and generous marbling. 20oz | \$39

New York Strip

Certified Angus beef, great marbling, aged 35 days, a steak lovers steak. 12oz | \$25

Chicago Cut Pork Chop

12oz double bone-in, all natural chop seasoned with herb seasonings, black pepper then char grilled. \$18

Additional Steak Toppings:

Horseradish Crusted | Blue Cheese & Roasted Garlic Crusted | Chesapeake – Lump Blue Crab & Compound butter

Louisiana Mac n' Cheese

Organic Cajun chicken, andouille sausage, garlic, aged cheddar cheese cream sauce, fresh penne pasta. \$18

Chicken Portabella

Organic Breast of Chicken, garlic, portabella mushrooms, green onion, oregano, basil, parmesan cream tossed with fresh fettuccini pasta. \$18

New Zealand Lamb Shank

braised with garlic, red wine, carrots, celery plum tomatoes, fresh herbs served fork tender over soft creamy cheddar grits \$22

Braised Short Rib Risotto

braised boneless short rib with celery, onion, peppers, garlic, over creamy herbed risotto. \$24

sides

Red Beans & Rice \$3

Jasmine Rice \$2

Au Gratin potato \$4

Cheesy Soft Polenta \$3

Grilled Jumbo Shrimp 4 | \$16

Alaskan King Crab legs 1/2lb | market

Maryland Blue Crab Cake \$14

6oz. Maine Lobster Tail \$24

Chef's Daily Special Potato \$2

Baked Idaho potato \$3

Today's fresh vegetable \$3

Hand Cut Fries \$3

Split plate Charge of \$2 for any entrée | Parties of 10 or more ,no separate checks and 18% gratuity will be added.

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