



≡ APPETIZERS

NEW ENGLAND CLAM CHOWDER	BOWL	10	MUSSELS	20
			White wine and garlic butter	
SPICY CRAB & CORN BISQUE	BOWL	12	STEAMED CLAMS	22
			Little necks, white wine and garlic butter (Dozen)	
MANHATTAN CLAM CHOWDER	BOWL	10	STEAMERS	32
			Drawn butter, hot clam broth	
TUNA POKE NACHOS *		26	FRIED CALAMARI	18
Corn tortilla chips, ahi tuna, jalapeño, corn and black bean salsa, guacamole, avocado ranch, chile spices			Sweet chili sauce	
SMOKED FISH DIP		14	FRIED CLAM STRIPS	15
Corn tortilla chips			Tartar sauce	
			CLASSIC FRIED TUNA BITS*	16
			Horseradish aioli	

≡ RAW BAR

OYSTERS ON THE HALF SHELL*			CLAMS ON THE HALF SHELL*		
Mignonette duo, cocktail sauce			Cocktail sauce and horseradish		
HALF DOZEN		19	HALF DOZEN		11
DOZEN		38	DOZEN		20
SHRIMP COCKTAIL		16	THE SIX SIX EIGHT*		54
(5) Cocktail sauce			(6) clams, (6) oysters, (8) shrimp cocktail, cocktail sauce, horseradish		

≡ SALADS

HOUSE SALAD		12	KALE CAESAR SALAD		15
Mesclun greens, tomatoes, cucumbers, onion, balsamic vinaigrette dressing on the side			Chopped kale, shaved parmesan, croutons, tuscan caesar dressing		

≡ Add: _____

GRILLED CHICKEN		12	GRILLED SHRIMP		17	FLOUNDER		14
LOBSTER SALAD		MP	SEARED SESAME TUNA*		16			

ENTREES

SERVED WITH FRENCH FRIES

FISH & CHIPS	24
Battered cod, tartar sauce	
CLASSIC FRIED BELLY CLAMS	28
Battered whole belly clams, tartar sauce	
FRIED SHRIMP	22
Hand breaded, tartar sauce	
CHICKEN CLUB	18
Bacon, avocado smash, lettuce, tomato and mayo on toast	
SHRIMP BURGER	18
Lettuce, tomato, and boom boom sauce on a roll	

LOBSTER

CLASSIC LOBSTER SALAD ROLL	MP
Claw and knuckle, mayo, celery and house seasoning, coleslaw	
HOT LOBSTER ROLL	MP
Garlic butter poached claw and knuckle, coleslaw	
LOBSTER BLT	MP
Claw and knuckle, bacon, lettuce, tomato, mayo on toast, fries and coleslaw	

SIDES

LARGE FRENCH FRIES	6
SWEET POTATO FRIES	6
LOCAL CORN ON THE COB	3
COLESLAW	4

FOR KIDS

SERVED WITH FRENCH FRIES

CHICKEN TENDERS	13
HOT DOG	12
GRILLED CHEESE	10
GRILLED CHICKEN AVOCADO SMASH	12

SMASHBURGER*

Special all beef blend with American cheese

SINGLE	16
DOUBLE	18

TUNA STEAK SAMMY*

Seared local tuna, sesame seed crust, avocado crema, cucumber wasabi slaw, soy mirin marinade

SUSHI DOG*

Fried sushi roll, topped with marinated salmon tartar, spicy mayo, sweet soy and wasabi sesame seeds

FISH 'WICH 2.0

Steamed flounder, cucumber, red onion, lettuce, tomato and tzatsiki sauce wrapped in warm pita

BUCKETS

PEEL N' EAT SHRIMP BUCKET

Chilled with cajun spices

CRACKIN' BUCKET

Snow crab legs, mussels, clams, shrimp, potatoes and corn- drawn butter and old bay

DESSERTS

HOUSEMADE KEY LIME PIE

CHOCOLATE CHIP COOKIE ICE

BROWNIE (GF)

EXTRAS

GLUTEN FREE BREAD

UPON REQUEST FOR AN EXTRA

▪ Before placing your order, please inform your server if you have a food allergy.

▪ *Consuming raw or undercooked meat, fish, shellfish and eggs may increase your risk of food borne illness, especially if you have certain medical condition

▪ A 20% auto gratuity is applied to parties of 9 or more.

▪ Maximum 4 credit card split per table.