



OYSTER BAR

CHILLED SEAFOOD & SOUPS

CITRUS HAMACHI & AVOCADO TARTARE \$18

Fresh Mango, Jalapeño Yuzu Dressing,
Soy Glaze & Wonton Strips

TRADITIONAL SHRIMP COCKTAIL \$17

Jumbo Shrimp Served with House Made Lemon
Caper Cocktail Sauce

½ DOZEN OYSTERS ON THE HALF SHELL \$17

(Seasonal)

GRAND SEAFOOD TOWER \$70

Chilled Poached Half Lobster Tail, Jumbo Shrimp,
Clams & Oysters on the Half Shell, Marinated Green
Lip Mussels & Snow Crab Legs

HOUSE MADE LOBSTER BISQUE OR NEW ENGLAND CLAM CHOWDER \$9

Served with Fresh Baked Bread

SIGNATURE SANDWICHES

Served with Salt & Malt Vinegar Kettle Chips

FRESH ALBACORE TUNA MELT \$15

Tarragon Mayo, Aged Cheddar Cheese on
Thick Toasted Sourdough Bread

DUO OF BEER BATTERED FISH TACOS \$14

Local Seabass, Served on Warm Corn Tortillas, Thinly
Shredded Cabbage, Pico de Gallo & Lime Crema

NEW ENGLAND STYLE LOBSTER ROLL \$18

Poached Spiny Lobster, Thinly Sliced Celery, Chives,
Citrus Mayo on a Brioche Bun

SALADS & SUSHI ROLLS

CLASSIC CAESAR SALAD \$11

Hand Cut Romaine Hearts, House Dressing, Pecorino
Romano & Grilled Ciabatta Croutons. Add Smoked
Salmon/Poached Shrimp for \$8 Extra

SMOKED SALMON CALIFORNIA COBB \$18

Hand Cut Romaine Hearts, Chopped Bacon, Roasted
Corn, Baby Tomatoes, California Avocados, Chopped
Egg, Blue Cheese Crumble & Dressing

LOBSTER CALIFORNIA ROLL \$16

Avocado, Poached Lobster, Cucumber &
Wasabi Tobikko

DEEP FRIED CRUNCH ROLL \$16

Ahi Tuna, Avocado, Jumbo Lump Crab,
Shredded Carrot, Green Onion, Japanese Panko,
Unagi Sauce & Sriracha Sauce

SPICY HAWAIIAN ROLL \$16

Hamachi, Salmon, Spicy Crab Salad, Cucumber,
Daikon, Pineapple Sesame Sauce & Sriracha

6 PIECE NIGIRI & SASHIMI PLATTER \$24

Chef's Selection of Fish, Thinly Sliced, Served
with Wasabi & Ponzu

STEAM POTS, STEWS, PASTA & BOILS

NEW ENGLAND TRADITIONAL STEAM POT \$40

Spiny Lobster Tail, Clams & Shrimp Served
in Garlic Butter

NATURALLY STEAMED CLAMS OR MUSSELS \$24

in their own Natural Broth & Light Sea Salt

SEAFOOD CIOPPINO STEW \$36

Diver Scallops, Rockfish Filet, Clams & Mussels,
Shrimp in a Rich Calamari & Saffron Tomato Broth

SAUSAGE & SEAFOOD GUMBO \$28

Andouille Smoked Sausage, Holy Trinity, Okra,
Crawfish Tails, Jumbo Shrimp & Steamed Rice

LOBSTER FRA DIAVOLO BUCATINI \$30

Calabria Peppers, Lobster Chunks, San Marzano
Tomato & Extra Virgin Olive Oil