

Seafood Bar

Oysters

Half dozen, on the half shell with
cocktail sauce or spicy garlic sauce
16

Little neck clams

Half dozen with cocktail sauce
or spicy garlic sauce
10

Cured tuna carpaccio

Melon, arugula, spicy garlic sauce
lemon oil, sea salt
11

Marinated octopus

Soba noodles, tomato
8

Citrus cured salmon

House cured and hand sliced,
with cucumber and pickled radish
10

Maine lobster

Poached and chilled ½ lobster
with sriracha mayonnaise
Market Price

Maine shrimp ceviche

Lime, corn, tomato
Crispy flat bread
11

Scallop crudo

Lemon marmalade, pea shoots, scallion
11

Soup and Salad

Clam chowder

New england style
8

Vinaigrette salad

Arugula, baby lettuce, fennel
and savoy cabbage
6

Lobster citrus salad

Citrus segments, fennel
and pumpkin seeds
16

Lobster bisque

With red curry
10

Gazpacho

Garnished with kalamata oil
and croutons
7

Martini salad

Caesar salad, with green olives,
shaken tableside
11

Appetizers

Crab cake

Red pepper puree, lime jalapeno tartar
sauce, and pickled onion
12

Lobster sausage

Hand made and served
over fresh lemon sauerkraut
14

Mussels

Lemon, shallot, fresh herbs
and crème fraiche
9

Duck confit tartine

With grilled vegetables and spiced goat's
cheese on grilled focaccia
12

Chile glazed oysters

Four Maine oysters. Gently broiled,
with garlic chips and cucumber salsa
13

Maine Shrimp spring roll

Ginger ponzu sauce
10

Entrees

Sautéed swordfish

House cured ham, arugula, tagliatelle
sage brown butter, puréed eggplant
29

Rare grilled tuna

Green beans, creamy leeks
ponzu
29

Grilled salmon

Ratatouille, sweet pea shoots
24

Walnut pesto ravioli

Fresh tomato sauce, basil
Parmesan
18

Roast chicken

Half chicken, grilled vegetables,
fingerling potatoes, pan jus
22

Sautéed duck breast

Roasted asparagus and potatoes,
blueberry-ginger sauce
25

Fish & Chips

Haddock, hand cut fries, slaw
lime jalapeno tartar sauce
22

Grilled bavette steak

Hand cut fries, dressed field greens,
chimichurri
25

Crispy pork belly & scallops

Grilled watermelon, charred cherry
tomatoes, almond emulsion, green onion
26

Poached Maine lobster

Potato salad, savoy-fennel slaw
drawn butter
Market price

Chilled shellfish platter

six oysters, six littleneck clams
and a half Maine lobster
Market price

Sides

4

Hand cut french fries
Roasted fingerling potatoes

Grilled vegetables
Savoy-fennel slaw

18% gratuity will be added for a party of Six People or More
Please tell your server of any allergy or dietary restrictions.
Consuming raw or undercooked foods may increase your risk of food born illness
Please consult your physician before eating these items.