



Coastal Kitchen • Raw Bar • Sushi

RAW BAR

*SEAFOOD TOWER 48

(Dairy-Free)

6 Oysters/4 Cocktail Shrimp/
2 Wicked Tuna Wontons/Halibut Ceviche/
Lemon/Horseradish/Jalapeño Mignonette

*OYSTERS ON THE HALF SHELL

(Gluten-Friendly/Dairy-Free)

Half Dozen 21/Full Dozen 39

Served with Jalapeño Mignonette/Cocktail Sauce/
Horseradish/Lemons

Ask Your Server for Today's Fresh Selection

*COCKTAIL SHRIMP 17

(Gluten-Friendly/Dairy-Free)

Cocktail Sauce/Shrimp/Lemon

*WICKED TUNA WONTONS 21

(Dairy-Free)

Sesame-Crusted Ahi Tuna/Crispy Wonton Chips/
Sriracha Aioli/Wakame Salad/
Carrot & Cucumber Slaw/Wasabi Aioli/
Teriyaki Glaze/Pickled Ginger/Chives

*HALIBUT CEVICHE 23

(Gluten-Friendly/Dairy-Free)

Fresh Halibut/Poached Shrimp/Diced Mango/
Red Onion/Jalapeño/Lime Segments/
Cucumber/Red Pepper/Jalapeño Mignonette

*SEAFOOD PLATTER 24

(Gluten-Friendly/Dairy-Free)

4 Oysters/3 Cocktail Shrimp/
Lemon/Horseradish/Jalapeño Mignonette



THANKS FOR VISITING PLEASE TELL US ABOUT
YOUR VISIT

SALADS

BEET AND CHEVRE 16

Arugula/Beets/Goat Cheese/Pistachios/
Citrus Vinaigrette

COBB 18

(Gluten-Friendly)

Local Greens/Cucumbers/
Heirloom Tomatoes/Avocado/Bacon/
Bleu Cheese Crumbles/Hard Boiled Egg
/Citrus Vinaigrette

TRADITIONAL CAESAR 14

Local Romaine/Shaved Parmesan/
Garlic Croutons/Classic Caesar Dressing

HOUSE 12

(Gluten-Friendly/Dairy-Free)

Local Greens/Cucumbers/Heirloom Tomatoes/
Carrots/Pickled Onions/Choice of Dressing

SALAD DRESSINGS

Balsamic Vinaigrette
Citrus Vinaigrette
Bleu Cheese
Caesar
Ranch

*PROTEIN ADD ON

Chicken 7
Shrimp 10
Salmon 10
Steak 15
Lobster 20
Scallops 20

SOUP

*NEW ENGLAND CLAM CHOWDER 12

SIDES

Creamy Potato Puree 8
Roasted Wild Mushrooms 10
Parmesan Polenta 9
Grilled Asparagus 8
Couscous 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.

CELIAC DISCLAIMER: Our Kitchen Uses Wheat Flour and Other Gluten-Containing Ingredients. While Some Items Contain No Gluten Ingredients, Cross-Contact Is Possible, and We Cannot Guarantee Items Are Safe For Guests With Celiac Disease



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STARTERS

*MUSSELS PRIMAVERA 17

1 Pound PEI Mussels/Kalamata Olives/Red Onions/
Tomatoes/Scallions/White Wine Garlic Butter Sauce/
Served with Toasted Bread

*JUMBO LUMP CRABCAKES 20

(Dairy-Free)

Heirloom Tomato Relish/Creole Remoulade/
Green Tomato Chow Chow

*DRAGONFIRE SHRIMP 18

(Dairy-Free)

Spicy Asian Sauce/Teriyaki/ Sesame Seeds/Coleslaw

*CRAB RANGOON DIP 18

Crab/Cream Cheese/Onion/Garlic/Wonton Chips/
Parmesan Cheese

*WINGS 13

Served with Carrots and Celery

Choose One:

Plain/Buffalo/Barbecue

HANDHELDS

*LOBSTER ROLL 32

Served Hot or Cold/Brioche Bun/Fries

*WICKEDEST BURGER 24

8 oz Prime Beef Smash Burger/Truffle Fries/
Bacon Jam/American Cheese/
Caramelized Onions/BBQ Aioli/Brioche Bun

VEGGIE BURGER 19

(CONTAINS WALNUTS)

Chickpea & Black Bean Patty/Local Greens/
Guacamole/Harissa/Pickled Red Onions/
Brioche Bun/Kettle Chips

*(Upgrade To a Gluten-Free Bun To Make It
Dairy-Free, Vegan, and Gluten-Friendly)*

ENTREES

*PISTACHIO CRUSTED HALIBUT 34

(Gluten-Friendly)

Halibut/Pistachio Crust/Dijon Glaze/
Champagne Beurre Blanc/Asparagus/Parsnip Puree

*SEARED SCALLOPS 34

Fresh Scallops/Corn Succotash/Pork Belly/
Smashed Fried Red Bliss Potatoes/
Tarragon Cream Sauce

*MEDITERRANEAN SALMON 26

(Gluten-Friendly)

Dill Crusted Salmon/Couscous/Asparagus/Spinach/
Red Onion/Red Pepper/Tomatoes/Roasted Garlic/
Kalamata Olives/Goat Cheese/Lemon Twist

*8 OZ CENTER-CUT FILET MIGNON 45

(Gluten-Friendly)

Wild Mushrooms/Root Vegetable/
Potato Puree/Bordelaise Sauce

*STEAK & FRITES 37

10 Oz Flat Iron Steak/Herb Butter/House Salad/
Truffle Fries

*FISH N CHIPS 26

Crispy Beer-Battered Haddock/
Fries/Tartar Sauce/Lemon

*CHICKEN MARSALA 24

Chicken Breast/Parmesan Polenta/Mushrooms/
Marsala Reduction

SAFFRON RISOTTO 26

(Gluten-Friendly)

Candy Cherry Tomatoes/Harissa/
Shaved Parmesan

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