



Coastal Kitchen • Raw Bar • Sushi

STARTERS

*MUSSELS PRIMAVERA 17

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

*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

*JUMBO LUMP CRABCAKES 20

(Dairy-Free)
Heirloom Tomato Relish/Creole Remoulade/
Green Tomato Chow Chow

*WINGS 13

Served with Carrots and Celery
Choose One:
Plain/Buffalo/Barbecue

SOUP

*NEW ENGLAND CLAM CHOWDER 12

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 22

(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

*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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SALADS

BEET AND CHEVRE 16

(Gluten-Friendly)

Beets/Goat Cheese/Arugula/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

Romaine/Shaved Parmesan/
Garlic Croutons/Caesar Dressing

HOUSE 12

(Gluten-Friendly/Dairy-Free)

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

*PROTEIN ADD ON

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

SALAD DRESSINGS

Balsamic Vinaigrette
Citrus Vinaigrette
Bleu Cheese
Caesar
Ranch

SIDES

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

ENTREES

*SAFFRON RISOTTO 26

(Gluten-Friendly)

Candy Cherry Tomatoes/Harissa/Shaved Parmesan

*FISH & CHIPS 26

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

*STEAK & FRITES 37

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

HANDHELDS

Served with House Made Kettle Chips

Upgrade to: Fries +2, House Salad +3,
Caesar Salad +4

Gluten-Free Bun Available +2

*LOBSTER ROLL 32

Served Hot or Cold/Brioche Bun/Fries

*CRABCAKE SANDWICH 22

Maryland Blue Crab/Green Tomato Chow Chow/
Local Greens/Coleslaw/Spicy Asian Aioli/
Brioche Bun

*WICKED BURGER 20

8-Ounce Prime Beef Smash Burger/Bacon Jam/
American Cheese/Caramelized Onions/BBQ Aioli

*CHICKEN SANDWICH 19

Grilled or Fried/Avocado/Heirloom Tomato/
Arugula/Ginger Aioli/Brioche Bun

VEGGIE BURGER 19

(CONTAINS WALNUTS)

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

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

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