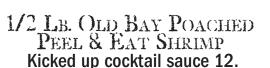
APPS

FRIED CALAMARI
Classic or Rhode Island Style
Black olives, banana peppers, roasted red
peppers, parsley with marinara sauce 10.

CEVICHE
Peruvian style marinated white fish salad, cilantro, pickled red onion, lime juice 6.

BACON WRAPPED CLAMS CASINO Bacon wrapped quahog clams, chorizo sausage, spinach, panko bread crust 12.

VEGETABLE SPRING ROLL Sweet chili sauce 9.





WHOLE CLAM CHOWDER

New Zealand wild cockles, potatoes, parsley buttery cream broth

Cup 5 Bowl 8

Soups & Salads

LOBSTER BISQUE Cup 6 Bowl 9

SPICY CRAB CHOWDER

Chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth Cup 5. Bowl 8.

Market Salad Baby red oak, baby kale, tomato, cucumber, Vidalia poppyseed vinaigrette 7.







RAW BAR

OYSTERS - DAILY

MARKET SELECTIONS

market price

JUMB

COCK

MIDDLENECK CLAMS
1./ea

TOWER
8 oysters, 8 clams, 6 shrimp, 12 chilled mussels, tuna tartare, classic ceviche, 4 colossal crab meat 55.

JUMBO SHRIMP COCKTAIL 2.5/ea

CHILLED LOBSTER TAIL market price

12 oysters, 12 clams, 6 shrimp, 12 chilled mussels, tuna tartare, avocado & classic ceviche, 4 colossal crab meat 75.

COLOSSAL LUMP CRAB MEAT 6pc / 12.

Baker's Dozen Mussels 6.

GRAND TOWER

16 oysters, 16 clams, chilled lobster tail, 6 shrimp, 12 chilled mussels, tuna tartare, avocado & classic ceviche, 4 colossal crab meat 98.

FISH & CHIPS Haddock, classic tartar, malt vinegar 14.

Angus Burger

Hand made 8oz., New England aged white cheddar, lettuce, tomato, red onion, brioche bun

Add 2 slices of hand cut bacon 2.5 Add crab meat imperial topped 6.

CRABCAKE SANDWICH & FRIES Garlic aioli, cucumber, pickled red onions 12.



LOBSTER COBB SALAD

Lobster, baby kale & red oak, chopped hard boiled egg, bacon lardons, crumbled blue cheese, avocado, cucumber, sliced red onion, tomato, green goddess dressing 20.

CRILLED SHRIMP CHOPPED SALAD Marinated shrimp, romaine, chick peas, tomato, cucumber, sliced red onion, bacon lardons, aged cheddar cheese, croutons, Vidalia poppy seed vinaigrette 16.

DRUNKEN MUSSELS LINGUINE

Prince Edward Island mussels, garlic, lager, dijon mustard, parsley, thyme, cream, bruleed manchaego cheese 20.

BLACKENED CHICKEN CAESAR WRAP Flour tortilla, shaved parmesan, herbed croutons

FISH TACOS

Fried haddock, pico de gallo, shaved red cabbage, avocado, chipotle aioli, sour cream, fresh cut fries 9.

All sandwiches and wraps are served with fresh cut fries. Upgrade to Market Fries for \$2.





