

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.

1/2 LB. OLD BAY POACHED PEEL & EAT SHRIMP 
Kicked up cocktail sauce 12.

SOUPS & SALADS

WHOLE CLAM CHOWDER 
New Zealand wild cockles, potatoes, parsley buttery cream broth
Cup 5 Bowl 8

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.

CLASSIC CAESAR
Shaved parmesan, herbed croutons 7.

MARKET SALAD
Baby red oak, baby kale, tomato, cucumber, Vidalia poppyseed vinaigrette 7.

RAW BAR

OYSTERS – DAILY MARKET SELECTIONS
market price

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

DELUXE TOWER
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 12.
Add 2 slices of hand cut bacon 2.5
Add crab meat imperial topped 6.

LOBSTER ROLL
Toasted croissant, 1/4lb. chilled lobster meat, butter, aioli 18.

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.

GRILLED 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 12.

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.

 Gluten Free

 Vegetarian

 Dairy Free

*Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
A 20% gratuity will be added to all parties of 8 or more. Please inquire - many dishes can be made to accommodate an allergy.