

## Soups, Salads, and Starters

### **Market Salad 7.**

mixed greens, tomato, cucumber, vidalia onion  
vinaigrette

### **Classic Caesar Salad 7.**

### **Seafood Salad 14.**

poached shrimp, squid, crab claw meat, tomato,  
cucumber, capers, roasted red peppers, micro basil,  
lemon, EVOO

### **Manhattan Clam Chowder Cup/Bowl 5./8.**

### **New England Whole Clam Chowder Cup/Bowl 6./9.**

### **Lobster Bisque Cup/Bowl 6./9.**

### **Market Fries 10.**

fresh cut fries tossed in crab aioli with fresh crab  
meat

### **Calamari 10.**

classic or rhode island style with banana peppers,  
roasted red peppers, and black olives, parsley,  
homemade marinara

### **3rd & Ferry Crab Cakes 11.**

mixed vegetable slaw, lemon aioli

### **Crab Mac & Cheese 12.**

crab meat, white cheddar, gruyere, panko bread crumb  
crust

### **1/2 lb Old Bay Poached Peel & Eat Shrimp 12.**

kicked up cocktail sauce

### **Shrimp Toast 10.**

broiled garlic bread, shrimp scampi and fresh  
mozzarella

### **Vegetable Spring Rolls 9.**

sweet chili sauce

### **Thai Shrimp & Pork Dumplings 10.**

ginger soy dipping sauce

### **Tuna Tacos 12.**

seared tuna, pico de gallo, chipotle aioli

### **Warm Artisan Bread 4.**

add garlic 2. add fresh mozzarella 4.

### **Death by Cheese 16.**

6 oz beef patty, brioche bun melt, lettuce, tomato,  
onion, breaded fried fresh mozzarella, cheddar  
cheese dipping sauce, fresh cut fries

*\*Consuming raw or undercooked meats, poultry, shellfish,  
seafood or eggs may increase risk of foodborne illness.*

## Entrees

### **10oz Filet Mignon 35.**

caramelized shallot whipped potatoes, french beans,  
bearnaise sauce

### **Twin Tail Dinner 36.**

2 5oz cold water lobster tails, caramelized shallot  
whipped potatoes, french beans  
add crab imperial topping 5.

### **Broiled Crab Stuffed Tilapia 19.**

lobster sauce, rice pilaf, french beans

### **Atlantic Salmon 23.**

choice of blackened with cajun remoulade or grilled  
with bearnaise, caramelized shallot whipped  
potatoes, french beans

### **Pan Seared Alaskan Haddock 22.**

mushroom and spinach, risotto, roasted red pepper  
pesto, fried capers, crispy pancetta

### **Lobster Roll 18.**

toasted croissant, ¼ lb warm lobster meat, butter,  
whole grain mustard aioli

### **Fish & Chips 14.**

battered haddock, fresh cut fries, classic tartar

### **Pan Seared Day Boat Scallops 28.**

Creamy polenta, sautéed broccoli rabe, tomato and  
brown garlic, micro basil, lemon, sundried tomato

### **Sautéed Chicken & Chorizo 19.**

sweet peppers, onions, tomatoes, country fried  
potatoes, white wine blush sauce

### **Alaskan King Crab Legs 45.**

caramelized shallot whipped potatoes, french beans

### **1 ½ lb New England Lobster 37.**

broiled or steamed, caramelized shallot whipped  
potatoes, french beans

crab meat stuffed 8. deshelled 8.

### **1 lb Lobster Tail 47.**

broiled warm water lobster tail, caramelized shallot  
whipped potatoes, french beans, bearnaise

### **Orecchiette 20.**

orecchiette pasta, broccoli rabe, pancetta, shrimp,  
sundried tomatoes, garlic, lemon, EVOO

### **Linguini and Clams 20.**

Little neck clams, artichoke hearts, roast red  
peppers, basil, fresh tomatoes, garlic clam butter  
sauce

## Burger Menu

### **Angus Burger 12.**

8 oz beef patty. cheddar, lettuce, tomato, onion, fresh  
cut fries

### **Crabby Patty 15.**

6 oz beef patty, seedless brioche bun, aged white  
cheddar cheese, homemade crab cake, bearnaise sauce,  
lettuce, tomato, onion, fresh cut fries