SOUPS & SALADS

MARKET SALAD DF/GF/NF/V 10.
mixed greens, tomato, cucumber, vidalia poppyseed vinaigrette

CLASSIC CAESAR SALAD NF 10.
crisp romaine, shaved parmesan, croutons

CHILLED OCTOPUS SALAD GF/NF 16.
spring mix, fennel, kalamata olives, caramelized brussels sprouts, arugula pesto, orange honey balsamic

NEW ENGLAND WHOLE CLAM CHOWDER GF CUP/BOWL 9./12.
New Zealand wild cockles, potatoes, parsley, light cream broth

LOBSTER BISQUE CUP/BOWL 9./12.
house made lobster stock, cream, lobster meat garnish

SPICY CRAB CHOWDER DF/GF CUP/BOWL 9./12.
chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth

STARTERS

BACON & SCALLOPS NF 15.
broiled Patagonian bay scallops, bacon lardons, garlic butter, puff pastry

CALAMARI NF 15.
classic or Rhode Island style with banana peppers, roasted red peppers, black olives, parsley, homemade marinara

CRISPY POLENTA SPRING ROLLS NF/V 12.
smoked gouda, honey chipotle aioli

3RD & FERRY CRAB CAKES DF/NF 15.
mixed vegetable slaw, whole grain mustard aioli

CARROT BRAISED CARROT V/GF 12.
baby carrots braised in carrot juice, crumbled goat cheese, pickled red onion, almond & lemon gremolata

GAUCHO BEEF TIPS DF/NF 12
seared filet mignon tips, chimichurri, Argentinian bbq sauce, quick pickled onions

CRAB MAC & CHEESE NF 15.
mini shells, three cheese sauce, lump crab meat

MARKET FRIES DF/NF 12.
fresh cut fries tossed in crab aioli with fresh crab meat

SPICY TUNA TARTARE DF 16.
sesame, sriracha, scallions, wonton chips

CRAB STUFFED MUSHROOM NF 14.
lump crab meat

MUSSELS FRA DIAVOLO DF/ NF 14.
serrano & pepperoncini peppers, tomato sauce, crostini

BROILED OYSTERS NF 13.
garlic butter, parmesan, pecorino romano, parsley, panko

BUTTERNUT SQUASH RISOTTO BALLS NF 12.
goat cheese, spinach, béchamel sauce, brown butter velouté, sage

½ LB. OLD BAY POACHED EZ PEEL & EAT SHRIMP GF/NF 14.
kicked up cocktail sauce, drawn butter

RAW BAR

OYSTERS- DAILY SELECTION MP

LITTLE NECK CLAMS GF/DF/NF 1./PIECE

JUMBO SHRIMP COCKTAIL GF/DF/NF 2.5/PIECE

BAKER'S DOZEN CHILLED MUSSELS 6.

CHILLED ¼ LOBSTER MEAT GF/DF/NF MP

SPICY RED BEET & SHRIMP CEVICHE DF/NF 13.
chipotle, dried apricot, cilantro, pickled red onion, plantain chips

PERUVIAN STYLE CEVICHE DF/NF 12
cilantro, lime, pickled red onion, plantain chips

TOWER 8 oysters, 8 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic ceviche 65

DELUXE TOWER 12 oysters, 12 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic & shrimp ceviche 85

GRAND TOWER 16 oysters, 16 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic & shrimp ceviche, chilled lobster meat 105

BUY A ROUND OF BEER FOR THE KITCHEN STAFF! 7.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS./ DF-DAIRY FREE/ GF- GLUTEN FREE/ NF- NUT FREE/ V- VEGETARIAN *ASK ABOUT VEGAN OPTIONS

ENTRÉES

PAELLA DF/NF 32.
mussels, bay scallops, clams, shrimp, chorizo sausage, saffron rice

GRILLED BRANZINO FILLET NF 30.
house made potato gnocchi, butternut squash, sage lemon béchamel, shaved parmesan cheese

5 OZ/ 10 OZ FILET MIGNON GF/NF 23. / 45.
caramelized shallot whipped potatoes, french beans, bearnaise
— Add Crab Imperial Topping 10. —

BRAISED BONELESS BEEF SHORT RIB NF 32.
pecorino romano risotto, braised carrot, roasted brussels sprouts, red wine jus

SAUTÉED CHICKEN & CHORIZO DF/NF 23.
sweet peppers, onions, tomato, country fried potatoes, white wine blush sauce

MIXED SEAFOOD SCAMPI NF MP.
linguini, jumbo shrimp, clams, squid, mussels, garlic butter

PAN SEARED BRAISED PORK BELLY NF 30.
smoked gouda polenta, sautéed spinach, mushroom thyme ragu

COMBINATION PLATE NF 32.
dayboat scallops, jumbo shrimp, crabcakes, potato hash, french beans- fried with cocktail sauce or sautéed with white wine butter sauce

ATLANTIC SALMON OR AHI TUNA GF/NF 26.
blackened with cajun remoulade or grilled with bearnaise or wasabi aioli, caramelized shallot whipped potatoes, french beans
— Add Crab Imperial Topping 10. —

CRAB STUFFED TILAPIA NF 20.
lobster sauce, saffron rice, french beans

12 OZ NY STRIP STEAK GF/NF 35.
caramelized shallot whipped potatoes, french beans, bearnaise sauce
— Add Crab Imperial Topping 10. —

1LB. ALASKAN KING CRAB LEGS GF/ NF MP.
potato hash, french beans

TWIN TAIL DINNER GF/ NF MP.
two broiled 6oz cold water lobster tails, caramelized shallot whipped potatoes, french beans, bearnaise
— Add Crab Imperial Topping 10. —

1 ½LB NEW ENGLAND WHOLE LOBSTER GF/NF MP.
potato hash, french beans
— Add Crab Imperial Topping 10.
Deshelled 5. —

SEARED DAYBOAT SCALLOPS NF 34.
caramelized cauliflower purée, roast brussel sprouts, lemon brown butter, fried capers

MUSHROOM & SQUASH PASTA V 24.
orecchiette, crimini, portobello, butternut squash, fennel, onion, lemon garlic cream, toasted pecans

LITE FARE

SERVED WITH COLESLAW & FRESH CUT FRIES /UPGRADE TO MARKET FRIES TOSSED IN CRAB AIOLI- 3.

CRABCAKE SANDWICH 17.
5oz seared crabcake, melted aged cheddar, julienned cucumber, tomato, pickled red onion, whole grain mustard aioli, toasted brioche bun

ANGUS BURGER 14
6 oz house made beef patty, brioche bun, aged white cheddar, lettuce, tomato, onion, fresh cut fries
— Make it Crabby- add crab imperial topping -10. Add Bacon 2.5 —

FISH & CHIPS DF/NF 16.
battered haddock, fresh cut fries, classic tartar

LOBSTER ROLL 24.
toasted croissant, ¼ lb. warm lobster meat, butter, whole grain mustard aioli, fresh cut fries

SIDES -5.-

SEA SALTED BAKED POTATO GF/V/NF

FRECH BEANS GF/V/NF

SAUTÉED SPINACH GF/V/DF/NF

CARAMELIZED SHALLOT WHIPPED POTATOES GF/V/NF

FRESH CUT FRIES GF/DF/V/NF

HAND MADE GNOCCHI NF/V

SAFFRON RICE DF/NF

PECORINO ROMANO RISOTTO NF/V

SMOKED GOUDA POLENTA V/NF

ADD ON!

½ LB. KING CRAB LEGS .... MP

CRAB IMPERIAL NF ..... 10.

¼ IB. LOBSTER MEAT ..... 22. GF/DF/NF

6OZ COLD WATER LOBSTER TAIL GF/NF MP

JUMBO SHRIMP ..... 2.5/piece DF/GF/NF

DAY BOAT SCALLOPS 5./ piece GF/DF/NF

CRAB CAKES NF ..... 10.

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