



👉 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 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 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 & 85
shrimp ceviche

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

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 GF/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 GF/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 GF/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 COD FILLET GF/NF 25.
choice of blackened with cajun remoulade
or grilled with bearnaise, caramelized
shallot whipped potatoes, french beans
— Add Crab Imperial Topping 10. —

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

FRENCH 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 GF/DF/NF

PECORINO ROMANO RISOTTO
NF/V/GF

SMOKED GOUDA POLENTA
GF/V/NF

👉 ADD ON! 👈

½ LB. KING CRAB LEGS ... MP

CRAB IMPERIAL NF 10.

¼ LB. LOBSTER MEAT 22.
GF/DF/NF

6OZ COLD WATER LOBSTER MP
TAIL GF/NF

JUMBO SHRIMP 2.5/piece
DF/GF/NF

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

CRAB CAKES NF 10.

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