

Lunch Menu

SOUP, SALAD, AND STARTERS

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

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

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

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

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



RAW BAR

OYSTERS- DAILY SELECTION MP

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

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

CHILLED ¼ LOBSTER MEAT GF/DF/NF ... MP

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

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

BAKER'S DOZEN CHILLED MUSSELS \$6

TOWERS

TOWER ... \$65

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

DELUXE TOWER ... \$85

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

GRAND TOWER ... \$105

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

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

Lunch Menu

👉 ENTRÉE 👈

UPGRADE TO MARKET FRIES TOSSED IN CRAB AIOLI- 3.

CRAB CAKE SANDWICH ... \$17

5oz seared crabcake, julienned cucumber, tomato, pickled red onion, aged white cheddar, whole grain mustard aioli, toasted brioche bun whole grain mustard aioli, melted white cheddar cheese, crab claw meat, old bay

LOBSTER ROLL ... \$24

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

FISH TACOS ... \$12

fried haddock, pico de gallo, shaved red cabbage, chipotle aioli, sour cream, fresh cut fries

FISH & CHIPS DF/NF ... \$16

battered haddock, fresh cut fries, classic tartar

CRAB CAKE SLIDERS DF ... \$16

whole grain mustard aioli, cucumbers, pickled red onion, fresh cut fries

CRABBY PATTY BURGER ... \$18

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

ANGUS BURGER ... \$14

6 oz house made beef patty, broiche bun, aged white cheddar, lettuce, tomato, onion, fresh cut fries

MAKE IT CRABBY- ADD CRAB IMPERIAL TOPPING -10. ADD BACON 2.50

THE ROCCO ... \$15

Breaded Chicken, mozzarella, pesto, pressed Italian bread, hand cut fries, marinara

LOBSTER COBB GF ... \$26

Lobster meat, spring mix, chopped hardboiled egg, bacon lardons, green beans, crumbled blue cheese, chickpeas, sliced red onion, tomato, green goddess dressing

👉 ADD ONS 👈

CRAB CAKES NF ... \$10.

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

CRAB IMPERIAL NF ... \$10.

SALMON, OR COD FILET
GF/DF/NF ... \$21.

½ LB. KING CRAB LEGS ...
MF

BACON ... \$2.50

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