

## Soup, Salad, and Starters

### Market Fries DF \$12

fresh cut fries tossed in crab aioli with fresh crab meat

### Classic Caesar Salad \$10

crisp romaine, shaved parmesan, croutons

### Market Salad DF/GF \$10

mixed greens, tomato, cucumber, Vidalia poppyseed vinaigrette

### New England Whole Clam Chowder Cup/ Bowl 8./10. GF

New Zealand wild cockles, potatoes, parsley, light cream broth

### Spicy Crab Chowder. Cup/Bowl 8./10.

chorizo sausage, bacon, claw crab meat, potatoes, chipotle peppers, rich tomato broth

### Lobster Bisque Cup/Bowl 8./10.

house made lobster stock, cream, lobster meat garnish

### Calamari \$15

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

### 3rd & Ferry Crab Cakes \$15

mixed vegetable slaw, whole grain mustard aioli

### Loaded Tostones \$14

twice fried plantains, crab aioli, chimichurri, quick pickled onions

## Raw Bar

### Oysters- Daily Selection MP

Jumbo Shrimp Cocktail 2.5 /piece

Little Neck Clams 1/piece

Baker's Dozen Chilled Mussels \$6

Shrimp Ceviche GF \$12

plantain chips

Peruvian Style Ceviche GF \$11

plantain chips

## Towers

### Grand Tower \$105

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

### Deluxe Tower \$85

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

### Tower \$65

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

## Lunch Menu

## Entrée

### Crab Cake Sandwich \$16

5oz crab cake, lettuce, tomato, onion, cucumber, 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 \$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

### 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

