sea to table
SINCE 1895

~ APPETIZERS ~

Oysters Rockefeller $12
Traditional rockefeller style

Clams Casino $11
Baked with peppers, onions and bacon

Colossal Crab Cocktail $12

Jumbo Shrimp Cocktail $12

Bang Bang Shrimp $11
Crispy Gulf shrimp tossed in our spicy remoulade

Coconut Shrimp $12
Mango pico de gallo. Sambal mango gelee

Calamari $12
Tossed with parmesan, herbs and garlic

Steamed Clams $13

Tuna Tartare* $12
Sashimi grade tuna, sesame soy dressed
served over guacamole and chips

Bacon Wrapped Scallops $13
Raspberry chipotle coulis

Crab Cake $13
Served over saffron aioli

Lobster Stuffed Mushrooms $13
Lobster & borsin cheese stuffed mushrooms

Grilled Octopus $15
Bacon & chorizo aioli, chorizo croutons, gremolata,
avocado, crispy fingerlings

Crab and Corn Fritters $11
With "Aw Shucks" aioli & roasted corn relish

~ SOUPS ~

New England Clam Chowder $9

Lobster Bisque $9

Oyster Stew $12
Cream, butter, oyster liquor, 3 plump oysters
served with oyster crackers

~ RAW BAR OPTIONS ~

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

½ Dozen Oysters* $14

Dozen Oysters* $24

½ Dozen Clams* $8

Dozen Clams* $13

Chilled Sampler* $24
4 Shrimp Cocktail, 4 Blue Points, 3oz Colossal Crab

Tower* $59
12 Oysters
6 Clams
12 Jumbo Cocktail Shrimp
Poached Mussels
Colossal Crabmeat

Tower* $99
1 lb Alaskan King Crab Leg
2 Lobster Tails
1 lb Shrimp Cocktail
1 Dozen Oysters

~ SALADS ~

House Salad $9
Mixed greens with balsamic vinaigrette

Caesar Salad $10

Burrata and Beet Salad $12
Red and gold beets, pistachio brittle, orange
marmalade, crispy carrots

Pear & Apple Salad $11
Artisan & endive winter greens, candied walnuts,
poached pears, blue cheese crumbles, pear &
apple vinaigrette

Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item