

sea to table

SINCE 1895

HANDHELDS

Lobster Roll 26 / Jumbo 44

Warm. Tossed in Brown butter, Brioche roll, served with FF

Crab Roll 17 / Jumbo 33

Warm. Tossed in Brown butter, Brioche roll, served with FF

Shrimp Po Boy 15

Spicy aioli, lettuce, tomato, served with FF

Fish & Chips 15

Beer battered fresh cod, FF

Bang Bang Shrimp Tacos 15

Flour tortillas, classic bang bang shrimp, zesty slaw, fresh cilantro avocado lime aioli, FF

Crab Cake Sandwich 15

Broiled, citrus aioli, spring mix, FF

Fish Tacos 15

Cajun dusted mahi-mahi, red onion, fresh cilantro, avocado lime aioli, mango pico de gallo, FF

Fried BLT Chicken Sandwich 15

Bacon, lettuce, tomato, roasted garlic aioli

SOUPS & SALADS

New England Clam Chowder 8

Crab Bisque 10

House Salad 9

Caesar Salad 12

Blue Cheese Wedge 12

Beet and Goat Cheese Salad 12

LUNCH COCKTAILS

Sangria Flight \$18

Mimosa Flight \$18

Espresso Martini \$11

House Bloody \$13

SALAD ADDITIONS

Add 8oz Grilled Salmon 14

Add 6oz NY Strip 14

Add 1/4lb Colossal Crab 16

Add 4oz Lobster Tail 13

Add Crab Cake 18

Add 6 Grilled Shrimp 9

Add Grilled Chicken 9

Consuming raw or undercooked foods has the potential to cause foodborne illness