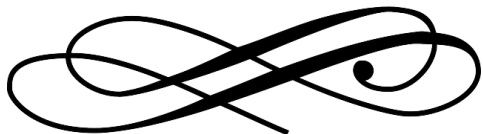


sea to table

SINCE 1895

~ APPETIZERS ~

Oysters Rockefeller	13
Baked with spinach, cheese, bacon	
Clams Casino	12
Baked with peppers, onions and bacon	
Colossal Crab Cocktail.....	18
Jumbo Shrimp Cocktail.....	14
Bang Bang Shrimp.....	12
Fried Gulf shrimp tossed in our spicy remoulade	
Coconut Shrimp	12
Mango pico de gallo, sambal, mango gelee	
Fried Calamari	14
Steamed Clams.....	14
Salmon Tartare*	14
Jail Island Salmon, mango, avocado, ginger, avocado cream, chips	
Tuna Tartare*	14
Sashimi grade tuna, sesame soy dressed, guacamole, chips	
Bacon Wrapped Scallops	15
Raspberry chipotle compote	
Crab Cake	18
Roasted spring onion aioli	
Crab & Corn Fritters	13
Chipolte and corn aioli	
Burrata.....	13
Grilled crostini, bruschetta, peach chutney, balsamic drizzle	
Maine Mussels	14
Fra Diablo or White Wine Garlic sauce	



~ 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 Clams*	8
Dozen Clams*	14
½ Dozen Oysters*	14
Dozen Oysters*	26

BUILD YOUR SEAFOOD TOWER

Pick 3 or more items!

6 Oysters*	12
6 Clams*	6
6 Cocktail Shrimp.....	13
1/4lb Colossal Crab Cocktail.....	18
Tuna Tartare*.....	12
1lb Alaskan Snow Crab.....	32
2 Maine Lobster Tails.....	22
1lb Mussels	11
Salmon Tartare*	10

~ SOUPS & SALADS ~

New England Clam Chowder.....	9
Crab Bisque	11
House Salad	9
Caesar Salad.....	12
Blue Cheese Wedge.....	12
Beet & Goat Cheese Salad.....	12

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

sea to table

SINCE 1895

~ HOUSE SPECIALTIES ~

House Specialty Crab Cakes.....	39
Two 4oz crab cakes, all crab no filler, spring onion aioli	
Maryland Crab Cakes.....	39
Classic house Maryland mix, roasted red pepper cream sauce	
Lump Crab.....	36
Colossal lump crab meat. Served warm with brown butter	
Jumbo Lobster Roll	44
Served warm, tossed in brown butter, brioche roll, french fries	
Jumbo Crab Roll	33
Served warm, tossed in brown butter, brioche roll, french fries	
Broiled Seafood Combo #1	37
Lump crab, fillet of haddock, shrimp, scallops	
Broiled Seafood Combo #2	43
Lump crab, lobster tail, shrimp, scallops	
Fried Seafood Combination.....	36
Crabcake, shrimp, scallops and fillet of haddock	
Paella	36
Clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables	
Seafood Fra Diablo	37
Shrimp, scallops, mussels, calamari, clams sautéed in a spicy red sauce, linguini	
Seafood Fettuccine	39
Scallops, shrimp, colossal lump crab meat, sauteed broccolini, brown butter carbonara sauce, shaved parmesan	
Chicken Fettuccine	27
Grilled chicken, sauteed broccolini, brown butter carbonara sauce, shaved parmesan	
Shrimp Scampi.....	30
Jumbo shrimp, linguine	

~MAINE LOBSTER TAILS ~

Two 4oz Tails.....	39
Surf & Surf.....	47
One 4oz jumbo lump crab cake w/ two 4oz. lobster tails	
Three 4oz. Tails	47
Seafood Fest.....	65
Two Lobster Tails, 1lb. Alaskan snow crab, dozen steamed clams	

BEEF - Certified Black Angus

6 oz Filet Mignon*	39
Boneless Short Rib Wellington.....	36
Pastry wrapped, cremini mushrooms, chive cream sauce, scalloped potatoes, honey roasted carrots	
12 oz NY Strip*	38
16 oz Ribeye*	48

ENTRÉE ADDITIONS:

Sautéed Mushrooms or Onions	5
Add 1/4lb Scallops	14
Add 1/4lb Colossal Crab.....	16
Add Lobster Tail.....	13
Add Crab Cake	16
Add 2 Lobster Tails.....	22
Add 1lb Snow Crab.....	32
Add 6 Grilled Shrimp.....	9

SHARING SIDES ~ 8

Grilled Asparagus • Honey Roasted Carrots • Homemade Coleslaw
Roasted Brussel Sprouts • Scalloped Potatoes • Parmesan Truffle Fries

Be aware that nuts are used in some of our products. Menu items are prepared in the same kitchen with the same equipment. Cross contamination is a serious concern and is possible.

**Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by the item* There will be an automatic 20% gratuity added to parties of 6 or more.*