

sea to table

SINCE 1895

~ 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! All items served chilled

6 Oysters*	12
6 Clams*	6
Dozen Cocktail Shrimp	14
1/4lb Colossal Crab Cocktail	18
Tuna Tartare*	12
1lb Alaskan Snow Crab	25
1lb Blue Crab Claws	24
1lb Mussels	11
Salmon Tartare*	10
1 Maine Lobster Tail	15
2lb Whole Maine Lobster	40
9oz Brazilian Tail	30
9oz South African Tail	45

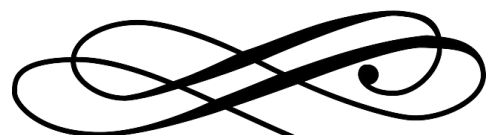
~ SOUPS & SALADS ~

New England Clam Chowder	9
French Onion	10
Crab Bisque	11
House Salad	9
Caesar Salad	12
Blue Cheese Wedge	12

Add a side salad to any entree..... 5

~ APPETIZERS ~

Oysters Rockefeller	13
Baked with spinach, cheese, bacon	
Clams Casino	12
Baked with peppers, onions and bacon	
Colossal Crab Cocktail	18
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
White Wine Garlic Sauce	
Salmon Tartare*	14
Salmon in a mustard vinaigrette, fresh herbs, capers, bed of avocado, grilled crostini	
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 Spring Rolls	14
Sweet Chili Glaze	
Burrata	13
Grilled crostini, bruschetta, peach chutney, balsamic drizzle	
Maine Mussels	14
Fra Diablo or White Wine Garlic sauce	



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	
Lump Crab.....	36
Colossal lump crab meat. Served warm with brown butter	
Jumbo Crab Roll.....	33
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
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, spinach, three cheese alfredo, shaved parmesan	
Chicken Fettuccine.....	27
Grilled chicken, spinach, three cheese alfredo, shaved parmesan	
Shrimp Scampi Linguine.....	30
Traditional scampi style	
2lb Alaskan Snow Crab.....	48
Steamed, served with drawn or brown butter	

~ LOBSTER ~

Two 4oz Maine Tails.....	39
9oz Brazilian Tail.....	45
9oz South African Tail.....	59
Jumbo Lobster Roll.....	44
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	

Build your own Seafood Fest

Served with roasted red skin potatoes and sauteed vegetables

Pick three or more items!

4oz Maine Lobster Tail.....	15
9oz Brazilian Lobster Tail.....	30
9oz South African Lobster Tail.....	45
1/4lb Scallops.....	15
1lb Snow Crab Legs.....	25
Dozen Steamed Clams.....	15
White wine sauce	
Grilled 6 Shrimp Skewer.....	11
4oz Broiled Crab Cake.....	15
1lb Mussels, Red or White Sauce.....	12
1/4lb Colossal Crab.....	14
2lb Whole Maine Lobster.....	40

Any item listed above can also be added to any entree

BEEF - Certified Black Angus

6oz Filet Mignon*.....	39
Short Rib Wellington.....	36
Pastry wrapped, cremini mushrooms, chive cream sauce, white cheddar mashed potatoes, honey glazed carrots	
12oz NY Strip*.....	38
14oz Ribeye*.....	44

SHAREABLE SIDES - 9

Honey Roasted Carrots • Homemade Coleslaw • Grilled Asparagus
 Parmesan Risotto • Crispy Roasted Brussel Sprouts • Roasted Broccolini
 Beer Battered Onion Rings • Loaded Mashed Potatoes • Parmesan Truffle Fries
Substitute any side for \$3.95

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 an asterisk by the item**

There will be an automatic 20% gratuity added to parties of 6 or more.