

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 Mussels	11
1 Maine Lobster Tail	15
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 Baked with spinach, cheese, bacon	13
Clams Casino Baked with peppers, onions and bacon	12
Colossal Crab Cocktail Cocktail sauce	15
Shrimp Cocktail Cocktail sauce	14
Bang Bang Shrimp Fried Gulf shrimp tossed in our spicy remoulade	12
Coconut Shrimp Mango pico de gallo, sambal, mango gelee	12
Fried Calamari Lemon Aioli	14
Steamed Clams White Wine Garlic Sauce	14
Tuna Tartare* Sashimi grade tuna, sesame soy dressed, guacamole, chips	14
Bacon Wrapped Scallops Raspberry chipotle compote	15
Crab Cake Roasted spring onion aioli	15
Crab Dip Crab, cream cheese, spinach, grilled crostini	12
Burrata Toasted Brioche, marinated tomatoes, basil pesto	13
Maine Mussels Fra Diablo or White Wine Garlic sauce	14

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

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~ 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	36
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
Broiled Seafood Combo #1	39
Lump crab, fillet of haddock, shrimp, scallops	
Broiled Seafood Combo #2	45
Lump crab, 4oz Maine lobster tail, shrimp, scallops	
Substitute 9oz Brazilian Tail - \$12	
Substitute 9oz South African Tail - \$32	
Fried Seafood Combination.....	36
Crabcake, shrimp, scallops and fillet of haddock	
Paella	36
Clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables	
With a 4oz Maine lobster tail - \$45	
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	56
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.....	42
1/4lb Scallops.....	15
1lb Snow Crab Legs.....	25
Dozen Steamed Clams.....	15
White wine sauce	
Grilled 6 Shrimp Skewer.....	12
6 Fried Shrimp.....	12
4oz Broiled Crab Cake.....	15
1lb Mussels.....	12
Fra Diablo or White Wine Garlic sauce	
1/4lb Colossal Crab.....	14

Any item listed above can also be added to any entree

BEEF - Choice Certified Black Angus

8oz Filet Mignon*	44
Short Rib Wellington.....	36
Pastry wrapped, cremini mushrooms, chive cream sauce, white cheddar mashed potatoes, honey glazed carrots	
12oz NY Strip*	46
16oz Ribeye*	48

SHAREABLE SIDES - 9

**Honey Roasted Carrots • Homemade Coleslaw • Grilled Asparagus • Paella Rice
Parmesan Risotto • Crispy Roasted Brussel Sprouts • Roasted Broccoli
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.

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*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.