

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

*THE CLASSIC TOWER - 45

1 Dozen Shrimp Cocktail
Tuna Tartare
6 Raw Oysters
3 Raw Clams
1/2lb Poached Mussels

*THE PRIME TOWER - 99

1 Dozen Shrimp Cocktail
Tuna Tartare
12 Raw Oysters
6 Raw Clams
1lb Poached Mussels
1/2lb Snow Crab Legs
1/4lb Colossal Crab Meat
9oz Brazilian Lobster Tail

*THE ROYAL TOWER - 125

1 Dozen Shrimp Cocktail
Tuna Tartare
18 Raw Oysters
9 Raw Clams
1lb Poached Mussels
1lb Snow Crab Legs
1/4lb Colossal Crab Meat
1lb Brazilian Lobster Tail

**All items served chilled. Served with cocktail sauce, horseradish and mignonette sauce.*

~ APPETIZERS ~

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

~ SOUPS & SALADS ~

New England Clam Chowder	10
French Onion	11
Crab Bisque	12
House Salad	9
Mixed greens, carrots, cucumbers, onions, tomatoes, croutons, white balsamic	
Caesar Salad	12
Chopped romaine, shaved parmesan, croutons, Caesar dressing, anchovies	
Blue Cheese Wedge	13
Wedge of lettuce, bacon, blue cheese crumbles, tomatoes, pickled red onion, blue cheese dressing	
Burrata	13
Arugula, peach chutney, marinated tomatoes, pickled red onions, pistachios, white balsamic	

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	
Half Pound Crab Roll	36
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
Half Pound Lobster Roll.....	46
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
Baked Seafood Combo #1	39
Lump crab, fillet of haddock, shrimp, scallops	
Baked Seafood Combo #2	45
Lump crab, 4oz Maine lobster tail, shrimp, scallops	
Substitute 9oz Brazilian Tail - \$12	
Substitute 12oz South African Tail - \$38	
Fried Seafood Combination.....	38
Crabcake, shrimp, scallops and fillet of haddock	
Seafood Fra Diablo	39
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	
Seafood Scampi.....	39
Lobster, crab meat, shrimp, tomatoes, capers, traditional scampi style	
2lb Alaskan Snow Crab	57
Steamed, served with drawn or brown butter	
Chicken Gnocchi	33
Grilled Chicken, spinach, blush sauce, shaved parmesan	

~ LOBSTER TAILS ~

Two 4oz Maine Tails.....	39
9oz Brazilian Tail	45
12oz South African Tail.....	62

Build your own Seafood Fest

Served with roasted red skin potatoes and sauteed vegetables

Pick three or more items!

8oz Filet	32
4oz Maine Lobster Tail	16
9oz Brazilian Lobster Tail	31
12oz South African Lobster Tail.....	49
1/4lb Scallops.....	16
1lb Snow Crab Legs.....	26
Grilled 6 Shrimp Skewer	13
6 Fried Shrimp	13
4oz Broiled Crab Cake	16
1/4lb Colossal Crab	15

Any item listed above can also be added to any entrée

BEEF - Choice Certified Black Angus

8oz Filet Mignon*	44
Short Rib Gnocchi	39
Red wine demi Bolognese, roasted garlic mascarpone cheese	
12oz NY Strip*	46
16oz Ribeye*	46

SIDES

Honey Roasted Carrots • Homemade Coleslaw • Grilled Asparagus
Parmesan Risotto • Crispy Brussel Sprouts • Roasted Broccolini
Beer Battered Onion Rings • Loaded Mashed Potatoes • Parmesan Truffle Fries

SHAREABLE SIZE \$9

or substitute your potatoes & vegetable medley for \$3.95 each

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