

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
10oz 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	16
Baked with spinach, cheese, bacon	
Clams Casino	14
Baked with peppers, onions and bacon	
Colossal Crab Cocktail	16
Cocktail sauce	
Shrimp Cocktail.....	14
Cocktail sauce	
Bang Bang Shrimp.....	15
Fried Gulf shrimp tossed in our spicy remoulade	
Bang Bang Scallops.....	16
Fried scallops tossed in our spicy remoulade	
Coconut Shrimp.....	15
Mango pico de gallo, sambal, mango gelee	
Fried Calamari	15
Lemon Aioli	
Steamed Clams	16
White Wine Garlic Sauce	
Tuna Tartare*	15
Sashimi grade tuna, sesame soy dressed, guacamole, chips	
Bacon Wrapped Scallops.....	18
Raspberry chipotle compote	
Crab Cake.....	16
Roasted spring onion aioli	
Crab Dip	15
Crab, cream cheese, spinach, grilled crostini	
Maine Mussels.....	18
Fra Diablo or White Wine Garlic sauce	
Crab & Cheese Arrancini	15
Blush sauce	
Short Rib Spring Rolls.....	15
Caramelized onion aioli	

~ 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	

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~ HOUSE SPECIALTIES ~

House Specialty Crab Cakes	39
Two 4oz crab cakes, all crab no filler, spring onion aioli	
Lump Crab	38
Colossal lump crab meat. Served warm with brown butter	
Half Pound Crab Roll	38
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
Half Pound Lobster Roll	48
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw	
Baked Seafood Combo #1	41
Lump crab, fillet of haddock, shrimp, scallops	
Baked Seafood Combo #2	47
Lump crab, 4oz Maine lobster tail, shrimp, scallops	
Substitute 10oz Brazilian Tail - \$13	
Fried Seafood Combination	41
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, scallops, shrimp, tomatoes, capers, traditional scampi style	
2lb Alaskan Snow Crab	59
Steamed, served with drawn or brown butter	
Chicken Fettuccine	33
Grilled Chicken, spinach, alfredo sauce, shaved parmesan	

~ LOBSTER TAILS ~

Served with parmesan roasted fingerling potatoes and roasted asparagus	
Two 4oz Maine Tails	39
10oz Brazilian Tail	43
1lb Brazilian Tail	49
1lb South African Tail	69

Build your own Seafood Fest

Served with roasted potatoes and sautéed vegetables

Pick three or more items!

8oz Filet	32
4oz Maine Lobster Tail	16
10oz Brazilian Lobster Tail	31
1lb Brazilian Tail	40
1lb South African Tail	60
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

6oz Filet Mignon*	43
8oz Filet Mignon*	49
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.

**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.