

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
12oz Brazilian Lobster Tail

*Build your own Cold Tower -

Pick 3 or more

1/4 Colossal Crab Cocktail	-15
1 Dozen Cocktail Shrimp	- 13
1lb Snow Crab Legs	- 26
12 oz Brazilian Lobster Tail	- 35
4 oz Maine Lobster Tail	- 16
12 oz Maine Lobster Tail	- 38
6 Raw Oysters	- 13
6 Raw Clams	-7
1lb Poached Mussels	- 14
Tuna Tartare	- 13

**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	

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.....	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	
<i>Substitute 12oz Brazilian Tail - \$17</i>	
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, linguini	
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
12oz Maine Tail.....	49
12oz Brazilian Tail.....	47

Build your own Seafood Fest

Served with roasted potatoes and sauteed vegetables

Pick three or more items!

6oz Filet.....	31
8oz Filet.....	37
4oz Maine Lobster Tail.....	16
12oz Maine Lobster Tail	38
12oz Brazilian Lobster Tail	35
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.

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*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.