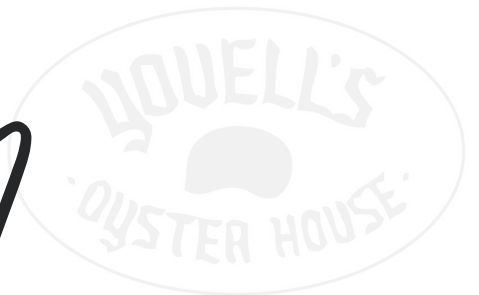


# Lunch Menu



Served Monday-Friday from 11am-2pm

## STARTER

### CRAB MAC & CHEESE 16

White cheddar bechamel, old bay panko crust, scallions

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## SALADS

*Add a protein*

Salmon 16/ Colossal crabmeat 15/ Shrimp 13/  
Lobster tail 16/ Grilled chicken 9

### 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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## SOUPS

New England Clam Chowder 10

French Onion Soup 11

Crab Bisque 12

## FISH & CHIPS 19

Beer battered fresh cod, served with french fries & house made  
tartar sauce

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## HANDHELDS

Handhelds will be served with french fries

### SOFTSHELL SANDWICH 24

Tempura battered soft shell crab, zesty slaw, lettuce,  
tomato, sweet chili glaze, brioche bun

### BANG BANG SHRIMP TACOS 19

Corn tortillas, zesty slaw, pickled onion, avocado  
crema

### CRAB CAKE SANDWICH 23

Broiled, spring onion aioli, arugula, tomato

### CRAB ROLL 25

Warm, brown butter poached, brioche roll

### LOBSTER ROLL 31

Warm, brown butter poached, brioche roll

### DOUBLE CHEESEBURGER 19

Two 4oz beef patties, american cheese, lettuce, tomato &  
onion, brown butter aioli, pickles

### SHORT RIB FRENCH DIP 25

Braised short rib, roasted garlic aioli, caramelized onions,  
gruyère cheese blend, au-jus

\*Consuming raw or under cooked foods has the potential to cause food borne illness\*