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
12 oz Maine 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
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
Substitute 12oz Maine Tail - $17

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

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
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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