

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
Sweet chili sauce	
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	

~ 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	

A gratuity of 20% will be added to Tables of 6 or more.

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 Gnocchi 41
Maine lobster meat, vodka blush sauce, spinach, parmesan crisp, fresh basil pesto

~ LOBSTER TAILS ~

- Two 4oz Maine Tails 39
12oz Maine Tail..... 49

Build your own Seafood Fest

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
12oz Prime NY Strip* 46
16oz Prime Ribeye* 46

SIDES

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

SHAREABLE SIZE \$9

or substitute your potatoes & vegetables for \$3.95 each

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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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