

Features

SIPS

Big Salt-White blend

Pairs well with grilled octopus, oysters & white fish

Salty lemon, lychee, white peach, green apple, and white floral notes

Downeast- Blueberry Pie

Like blueberry pie, but a cider 5.0% ABV

Space Cadet- Breaking Brews

West Coast IPA 6.4% ABV

Space Cadet-Devolution

Hazy IPA brewed w/ citra & galaxy hops 6.0% ABV

STARTERS

Everything Seasoned Tuna

Seared ahi tuna, seaweed salad, cucumber dill crema, crispy leeks *GF

Charred Octopus Salad

Charred onion, heirloom tomato, citrus aioli, house made pita bread

Soft Shell Crab

Sauteed, topped with lump crabmeat, lemon garlic & white wine butter sauce, crostini

Crab Cocktail Fingers

½ LB, served with King Louie sauce

ENTREES

Surf & Turf

Parmesan & crab crusted 6oz filet, 4 oz crabcake, 4 oz Maine lobster tail, herb roasted carrots, white cheddar mashed potatoes

Grilled Bronzino

Skin on, herb butter marinated, roasted summer yams, confit bacon brussels sprouts, blood orange beurre blanc

Jail Island Salmon

Pistachio crusted, grilled asparagus, garlic & parmesan roasted fingerling potatoes, honey & garlic glaze

Soft Shell Crabs

Sauteed, topped w/ colossal crab, parmesan risotto, wilted spinach, white wine butter garlic & lemon sauce