

FISH

RESTAURANT

STARTER

GRILLED OCTOPUS 24

Grilled Octopus · Arugula · Cherry Tomatoes · Red & Yellow Bell Peppers · E.V.O.O · White Vinegar · Garlic

CRAB CAKE 28

Jumbo Lump Blue Crab · House Made Cole Slaw · Dijonnaise Remoulade

*TUNA TARTARE 28

Raw Yellow Fin Tuna · Shiro Shoyu · Cucumber · Dill · Avocado Puree · Wonton Chips

MUSSELS 20 OR CLAMS 26

Sauteed with White Wine · Garlic · Crostini Or Tomato Sauce · Garlic · Crostini

FRIED CALAMARI & ZUCCHINI 18

Breaded Fried Calamari Steak & Zucchini · Marinara Sauce

RAW



FRESH DAILY SELECTIONS OF OYSTERS & CLAMS

RAW OYSTERS 1/2 Dz. - M.P. 1.Dz. - M.P.

RAW CLAMS 1/2 Dz. \$12 1.Dz. \$ 20



SOUP & SALAD

NEW ENGLAND CLAM CHOWDER Cup 10 / Bowl 14

GARDEN 14

Mixed Greens · Cucumbers · Onions · Tomatoes · Balsamic

CAESAR 16

Romaine Lettuce · Croutons · Shaved Parmigiano Cheese · Caesar Dressing

COBB 16

Romaine Lettuce · Bacon · Blue Cheese Crumbles · Hard Boiled Egg · Cherry Tomatoes · Ranch Dressing

ROASTED BEETS 18

Mixed Greens · Spinach · Red Beets · Goat Cheese · Candied Walnuts · Balsamic Dressing

PASTA

ORECCHIETTE PASTA 26

“Little Ear” Shaped Pasta · Sweet Italian Sausage · Spinach · Cherry Tomato Olive Oil · Garlic · Crushed Red Pepper · Parmigiano Cheese

SHRIMP SCAMPI 32

Linguine Pasta · Shrimp · Garlic · Crushed Red pepper · Cherry Tomato · White Wine Sauce

ENTREES

All Entrees served with a choice of Small Mix Green Salad or French Fries

CHEESEBURGER 18

(Add: Bacon \$2 Or Fried Egg \$2)

Black Angus Beef · Lettuce · Tomato · Red Onions · Pickles · Cheddar Cheese · Mayo

FISH OR SHRIMP TACOS 24

Blackened · Corn Or Flour Tortilla · Lettuce · Diced Tomatoes · Queso Fresco Cheese · Pico De Gallo · Sour Cream

CRUNCHY GROUPER SANDWICH 28

Corn Flakes Crusted Grouper · Brioche Bun · Remoulade · Lettuce · Tomato

SOFT SHELL CRAB BLT SANDWICH 24

Tempura Soft Shell Crab · Remoulade · Lettuce · Tomato · Bacon

GROUPER BLT 28

Blackened Grouper Filet · Brioche Bun · Bacon · Lettuce · Tomato

FISH & COCONUT SHRIMP 28

Tempura Cod · Coconut Shrimp · Tartar Sauce · Cole Slaw

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

CORKAGE FEE \$25 1ST BOTTLE, \$35 2ND, \$45 3RD

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS OYSTERS, CLAMS, SHELLFISH, SEAFOOD, SUSHI, EGGS, POULTRY, LAMB, BEEF, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS IF YOU HAVE CERTAIN HEALTH CONDITIONS.

BREAD & BUTTER IN NOT SERVED WITH SANDWICHES, TACOS OR SUSHI . BREAD BASKET AND BUTTER AVAILABLE A LA CARTE \$5.00