

RAW BAR

DUXBURY -3-/PC
LUCKY LIME -3-/PC
MALPEQUE -3-/PC
PINK MOON -3-/PC

SHRIMP COCKTAIL -3-/PC
LITTLE NECKS -1-/PC

POWER TOWER

12 OYSTER, 6 CLAMS, 4 SHRIMP COCKTAIL
-44-

SHARED PLATES

ROASTED SHRIMP

OLIVE OIL, GARLIC, LEEKS, THYME, CROSTINI
-18-

BEEF TENDERLOIN BRUSCHETTA

CAST IRON SEARED, GORGONZOLA FONDUE
-17-

SWEET SPICY CALAMARI

-13-

GRILLED OYSTER ROCKEFELLER

BACON, SAFFRON, CAPER REMOULADE
-15-

MUSSELS

BACON, LEEKS, GRAPE TOMATO, CHILI CREAM SAUCE
-12-

STEAMERS

SWEET ONION AND BEER STEAMED
-13-

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

-7-

APPLE GORGONZOLA

MAPLE BALSAMIC VINAIGRETTE, CANDIED WALNUTS,
MIXED GREENS, SLICED GREEN APPLE
-8-

CAESAR

ROMAINE HEARTS, BLACK PEPPER CROUTONS,
PARMESAN CUP
-8-

CHOP SALAD

SHAVED ROMAINE LETTUCE, OLIVE, TOMATO, BELL
PEPPER, RED ONION, CUCUMBER, FETA CHEESE,
LEMON OLIVE OIL DRESSING
-8-

FRIED GOAT CHEESE

CASHEW ENCRUSTED, SHERRY VINAIGRETTE, BABY
SPINACH, TOMATO, JULIENNE CARROTS
-10-

STRAWBERRY FETA

STRAWBERRIES, FETA CHEESE, FRIZZLED SHALLOTS,
MIXED GREENS, WHITE FRENCH DRESSING
-9-

BIB & BUTTER

KING CRAB -49-

HARD SHELL LOBSTER -38-

SHRIMP -26-

RED BLISS, ANDOUILLE SAUSAGE, CLAMS, MUSSELS,
SHRIMP, SEASONAL VEGETABLE

ENTREES

FISH & CHIPS

BEER BATTERED COD, HAND CUT FRENCH FRIES,
TARTAR SAUCE & MALT VINEGAR AIOLI
-15-

FISH TACOS

FRIED COD, SPICY SLAW, BLACK BEAN CORN SALSA,
CHIPOTLE AIOLI, GRILLED TORTILLA, FRENCH FRIES
-17-

FRIED SCALLOPS

FLASH FRIED, HAND CUT FRENCH FRIES,
COLE SLAW, TARTAR SAUCE
-26-

SALMON

HONEY MUSTARD HORSERADISH, PANKO CRUSTED,
SMASHED POTATO, GREEN BEANS
-21-

LOBSTER ROLL

LOBSTER, TARRAGON, CELERY, LEMON JUICE,
BRIOCHE BUTTER ROLL, HAND CUT FRENCH FRIES,
COLE SLAW
-25-

SCALLOPS

SEARED, ROASTED BUTTERNUT SQUASH, SUNDRIED
TOMATO, SCALLION RISOTTO, BACON ONION JAM
-28-

PROSCIUTTO WRAPPED COD

GRILLED ASPARAGUS, MUSTARD SMASHED POTATO,
MAPLE/VINEGAR
-18-

SWORDFISH

SEARED, GRILLED BALSAMIC RED ONION, ROASTED
RED PEPPER, SPINACH, FINGERLING POTATOES,
BALSAMIC REDUCTION
-25-

PAELLA

SHRIMP, MUSSELS, SCALLOPS, CLAMS, CHICKEN,
SAUSAGE, PEAS, SAFFRON RICE
-30-

AVOCADO SALMON

CAJUN SPICED, SWEET CORN, BACON, BRUSSELS
SPROUT, SUCCOTASH, AVOCADO CUMIN BUTTER
-21-

SPICY CHICKEN ALFREDO

SAUTÉED CHICKEN, ANDOUILLE SAUSAGE, ROASTED
RED PEPPERS, SPINACH, AND PENNE
-17-

HALIBUT

CANDIED FENNEL AND ASPARAGUS BARLEY RISOTTO,
TOMATO RELISH, BALSAMIC PICKLED SHALLOTS
-26-

TUNA

SESAME CRUSTED, JULIENNED VEGETABLES, STICKY
RICE, SWEET SOY REDUCTION
-26-

NEW YORK STRIP

GRILLED, FRIED BRUSSELS SPROUTS, TRUFFLE MAC
AND CHEESE
-24-