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## RAW BAR

CUPIDS CHOICE -3-/PC  
DUXBURY -3-/PC  
EAGLES NEST -3-/PC  
MOONSTONE -3-/PC  
WELLFLEET -3-/PC  
SHRIMP COCKTAIL -3-/PC  
LITTLE NECKS -1-/PC

## POWER TOWER

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

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## 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-

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## SOUP & SALAD

**NEW ENGLAND CLAM CHOWDER**  
-7-

**APPLE GORGONZOLA**  
MAPLE BALSAMIC VINAIGRETTE, CANDIED WALNUTS,  
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-

**BEET & BURRATA**  
WHITE PEPPER TOAST POINTS, MIXED GREENS SALAD  
W/ PICKLED RED ONION, PISTACHIO ROASTED BEETS  
-11-

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## BIB & BUTTER

HARD SHELL LOBSTER -34-  
KING CRAB LEGS -46-  
SHRIMP -26-  
RED BLISS, ANDOUILLE SAUSAGE, CLAMS, MUSSELS,  
SHRIMP, SEASONAL VEGETABLE

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## ENTREES

### FISH & CHIPS

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

### TUNA COBB

BLACK PEPPER SEARED TUNA, HARD BOILED EGGS,  
BALSAMIC RED ONION, BACON, AVOCADO,  
BLUE CHEESE, TOMATO, KALAMATA OLIVES,  
BLUE CHEESE DRESSING  
-24-

### FISH TACOS

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

### SWORDFISH

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

### FRIED SCALLOPS

FLASH FRIED, HAND CUT FRENCH FRIES, SPICY  
SLAW, TARTAR  
-26-

### SALMON

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

### PROSCIUTTO WRAPPED COD

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

### SCALLOPS

SEARED, CARAMELIZED FENNEL SUN DRIED TOMATO  
BARLEY RISOTTO, BACON ONION JAM, HONEY  
VINAIGRETTE  
-28-

### CIOPPINO

SAN FRANCISCO STYLE, KING CRAB, SHRIMP, COD,  
MUSSELS, CLAMS, CALAMARI, MILDLY SPICY TOMATO  
STEW, TOASTED CIABBATTA  
-36-

### SPICY CHICKEN ALFREDO

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

### CATFISH

SOUTHERN FRIED, SHRIMP, SAUSAGE JAMBALAYA  
RICE, CAJUN REMOULADE  
-18-

### SKATE MEUNIERE

SAUTÉED, CAPER, TOMATO, LEMON HERB BROWN  
BUTTER, ROASTED BRUSSELS SPROUT,  
ROOT VEGETABLE, BACON HASH  
-23-

### RIBEYE

GRILLED, POTATO GRATIN, GRILLED ASPARAGUS,  
GORGONZOLA FIG COMPOUND BUTTER  
-32-