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All fresh fish is available grilled, broiled, fried, pan-seared, blackened or baked with garlic breadcrumbs.

North Atlantic Salmon Fillet* 18
 South Atlantic Swordfish Steak* 21
 Atlantic Cod 20
 Nova Scotia Halibut *23

Louisiana Farm-Raised Catfish 17
 Chilean Sea Bass 24
 Atlantic Haddock 18

Costa Rican Mahi Mahi 24
 New Bedford Giant Sea Scallops* 20
 Yellowfin Tuna Steak* 22

Shellfish Platters*

Lobster, Crab, Oysters, Littlenecks, and Shrimp served with an assortment of dipping sauces.

Platter (serves 4)... 60
Tower (serves 8)... 120

Fresh Daily



Side Dishes

Grilled Asparagus,
 Crushed New Potatoes 5
 Green Beans, Sautéed Spinach,
 Hand-Cut Fries,
 Oven-Roasted Potatoes, Mashed
 Potatoes, Sautéed Broccoli,
 Steamed New Potatoes 4
 Basmati Rice, Rice Pilaf 3

Appetizers & Soup

Clams Casino baked littleneck clams casino 12
Fried Oysters with Cajun remoulade sauce 10
Calamari Milano tossed in olive oil, hot peppers, parmesan and garlic with pomodoro sauce served fried or grilled 10
Seared Ahi Tuna* with crispy rice cake, pickled ginger aromatic herbs, wasabi and soy ginger sauce 11
Maine Crab & Artichoke Dip crispy tortilla chips and celery 12
Oysters Rockefeller with spinach, pernod, bechamel & gruyere 14
Sautéed Shrimp Puttanesca with warm garlic crouton 12
Steamed Mussels with sofrito, capers and warm crouton 10
Jumbo Lump Crab Cake with coleslaw and tartar sauce 15
Lobster Ravioli fresh lobster and shiitake mushrooms in a basil cream sauce 16
Clams Atlantic plum tomatoes, chorizo, spinach in a white wine clam broth with rosemary garlic toasted focaccia 10
Fried Ipswich Whole- Bellied Clams with tartar sauce 16
Steamers with drawn butter and broth 18
New England Clam Chowder award-winning cup 4 bowl 7
Clam or Fish Stew cup 4 bowl 6
Sea Bass Chowder with bacon, corn and garlic crouton cup 6 bowl 10
Crab Bisque cup 4 bowl 8

Raw Bar

Shellfish Cocktails: Jumbo Crab 16 Jumbo Shrimp 14
 Maine Lobster 18 King Crab Legs 15

Iced Littleneck Clams* Point Judith, RI 1/2 dozen 9
Blue Point Oysters* Long Island Sound, CT 1/2 dozen 13
Wawenoc Oysters* Damariscotta, ME 1/2 dozen 14
Menemsha Oysters* Martha's Vineyard, MA 1/2 dozen 15

Salads

Seared Atlantic Salmon Salad *with romaine and baby greens, red bliss potato and feta cheese in a lemon thyme dressing 15
Seafood Wok Salad shrimp, scallops, mushrooms, pineapple and Chinese vegetables served warm with noodles over greens and honey-lime vinaigrette 16
Chilled Lobster Salad lobster salad in the shell with romaine, shaved fennel and red onion, toasted almonds and a citrus orange vinaigrette 25
Classic Caesar house dressing, croutons and fresh parmesan 8 with grilled or blackened chicken 13 with grilled shrimp 16
Grilled Seafood Medley with chopped vegetable, feta cheese, avocado and toasted pepitas in a lemon thyme dressing 16
Cobb Salad mixed greens with chicken, avocado, bacon, black olives, tomatoes and blue cheese tossed with a red wine vinaigrette 13 with grilled shrimp 16
Grilled Scallop Salad* with wild greens, romaine, dried cranberries and gorgonzola cheese in a balsamic vinaigrette 16
Mixed Baby Greens Salad with crispy onions, grilled apples, toasted walnuts, gorgonzola and balsamic vinaigrette 7
Toasted Goat Cheese Salad organic greens with roasted red and golden beets and spiced pecans in a red wine vinaigrette 9

Brunch Specialties

Eggs Benedict served with fresh fruit and home fries with traditional Canadian bacon 12 with fresh Maine crab cake 16 with Petite Filet Mignon* 16 with smoked salmon 16
Shrimp and Spinach Frittata with home fries and baby greens 14
Maine Lobster, Asparagus and Goat Cheese Omelet with home fries and baby greens 16
Smoked Salmon and Bagel with cream cheese, tomatoes and red onion 12
French Toast with brandied bananas, bacon and maple syrup 10
Blueberry Pancakes with bacon and maple syrup 9
On the Side Bacon 3 Canadian Bacon 3 Hand-cut Fries 3 Grilled Asparagus 5 Toast, English Muffin or Bagel 1.5 Fresh Fruit Bowl 6 Home Fries 3

Sandwiches

Spicy Catfish Sandwich on fresh roll with hand-cut fries 10
Jumbo Lump Crab Cake Melt with sliced tomato, brie cheese and pistachio basil pesto served with sweet potato fries 17
Maine Lobster Roll lightly-dressed with white bean salad and fresh greens 21
Fish Sandwich golden brown fillet of fish with tartar sauce and hand-cut fries 10
Clam Roll lightly breaded on fresh roll with hand-cut fries and tartar sauce 18
Fried Oyster Roll lightly breaded on fresh roll with hand cut fries and cajun remoulade 12
Tuna Salad with capers, red onion, and hard-boiled egg whites on a toasted challah roll with a simple green salad 10
Blackened Chicken Melt with tomato and aged Vermont cheddar cheese, served with hand-cut fries 10
Charbroiled Hamburger* 1/2 lb of freshly ground beef sirloin on a poppy seed roll 11 with Cheddar or Blue Cheese 13

Seafood Specialties

Pan-Seared Sea Scallops* over linguine pasta in a pistachio basil pesto with artichoke hearts and pico de gallo 19
Seafood Fra Diavolo shrimp, scallops, swordfish and mussels with linguini in a spicy arrabiata sauce 24
Atlantic Fried Platters served with hand-cut fries, coleslaw, and tartar sauce:
Ipswich Clams 20 **Shrimp** 17 **Scallops** 17
Fish and Chips fried Atlantic Cod served with hand-cut fries, coleslaw and tartar sauce 12
The Captain's Platter deep fried shrimp, clams, scallops and fresh cod with coleslaw, hand-cut fries, tartar and cocktail sauce 24
Shrimp Scampi over linguine with tomato, fresh herbs, and parmesan 20

Lobster & Crab

Maine Lobster with corn on the cob and potatoes 1 1/4 lb. 25 2 lb. 40 3 lb. 67
Baked and Stuffed with shrimp stuffing Add 10
Lobster Fra Diavolo fresh lobster with linguine in a spicy arrabiata sauce 25
Lobster Ravioli fresh lobster and shiitake mushrooms in a basil cream sauce 21
Jumbo Lump Crab Cakes with coleslaw and corn pudding 25

Steak & Chicken

Filet Mignon* 10 oz. with mashed potatoes, asparagus and cabernet sauce 25
New York Strip Steak* 14 oz new potatoes, asparagus and cabernet sauce 25
Chicken Piccata rice pilaf and asparagus in a white wine lemon caper sauce with fresh tomatoes 18

*The Commonwealth of Massachusetts requires us to notify our guest that these items are served raw, undercooked or may be cooked to guests requested temperatures. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.