

RAW BAR

OYSTERS** <i>on the half shell</i>	(half dozen) 12
CLAMS** <i>on the half shell</i>	(half dozen) 9
LOBSTER COCKTAIL	17
SHRIMP COCKTAIL	15

SOUP AND SALAD

NEW ENGLAND CLAM CHOWDER	6
FRENCH ONION SOUP	7
CAESAR SALAD	9
HOUSE SALAD <i>mixed greens, vegetables, feta cheese</i>	8
<i>salad additions – chicken 8 – steak 14 – shrimp 15</i>	
<i>scallops 15 – salmon 14 – tilefish 12 – flounder 12</i>	

STARTERS

“SUNDAYS” BAKED CLAMS	11
“STEPH’S” CRAB DIP	15
BACON & GARLIC GRILLED OYSTERS	12
STEAMED MUSSELS OR CLAMS	12
<i>choice of white wine garlic butter or marinara sauce</i>	
CRAB CAKES <i>with slaw and chipotle aioli</i>	15
CALAMARI	14
“CHEF MAZZ’S” STEAK TIDBITS**	14
FRESH MOZZARELLA PLATTER (to share)	16
<i>prosciutto, artichoke hearts, roasted red peppers</i>	
EDAMAME & SHISHITO PEPPERS	10



LUNCH ENTREES

FRIED FLOUNDER SANDWICH	15
FISH & CHIPS	18
LOBSTER ROLL	28
SALMON PANINI	18
<i>havarti dill cheese, bacon, arugula, red onion and caper aioli on rye bread</i>	
LOBSTER GRILLED CHEESE	26
<i>brie, mozzarella and arugula on texas toast</i>	
ROASTED TURKEY SANDWICH	15
<i>melted fontina cheese, peppered bacon and cranberry mayo</i>	
BRAISED SHORT RIB SANDWICH	18
<i>topped with caramelized onions and mozzarella</i>	
PAN SEARED TILEFISH	21
<i>over farro with sautéed Japanese eggplant, baby bok choy shiitake mushrooms in a miso soy ginger broth</i>	
SEAFOOD PASTA	22
<i>steamed clams, mussels and shrimp in a lobster tomato sauce over housemade red chili flake parpadelle</i>	
CHARGRILLED PORK CHOP	18
<i>over sweet potato & brussel sprout hash with braised red cabbage and red wine demi glace</i>	
BUTTERNUT SQUASH AGNOLOTTI (vegetarian)	15
<i>honey roasted root vegetables, apple butter and crispy brussel sprout leaves</i>	

BUILD YOUR OWN

HAMBURGER** OR CHICKEN SANDWICH	12
<i>toasted brioche bun, lettuce, tomato and red onion</i>	
ADDITIONAL TOPPINGS	(each) 1
SAUTEED ONIONS, MUSHROOMS, BACON	
“CHEF MAZZ’S” MARINADE	
SWISS, CHEDDAR, AMERICAN, MOZZARELLA, BLUE CHEESE	

STEAMED LOBSTERS

1 ¼, 2 and 3 POUNDS	MP
ADD SHRIMP AND SCALLOP STUFFING	
1 ¼ POUNDS	7
2 and 3 POUNDS	11

CHILDREN’S MENU 10

(for children ten and under, served with a soft drink)

PIZZA - MINI BURGERS** - FRIED FLOUNDER
CHICKEN TENDERS - PASTA WITH MARINARA OR BUTTER

WEEKLY DINING SPECIALS

LOBSTER BAKE 32 <i>(per person)</i>
MONDAY – THURSDAY
CHEF’S TASTING MENU 40 <i>(per person)</i>
FRIDAY – SUNDAY

BY ORDER OF THE DEPARTMENT OF HEALTH, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS