

RAW BAR

OYSTERS** <i>on the half shell</i>	(half dozen) 12
CLAMS** <i>on the half shell</i>	(half dozen) 9
LOBSTER COCKTAIL	18
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
BLT SALAD <i>butter milk sriracha ranch dressing</i>	10
LOBSTER SALAD <i>bibb lettuce, tomato, cucumber</i>	28

salad additions chicken+8, steak+14, shrimp+15, scallops+15, tuna+15, salmon+14, tilefish+12, flounder+12

STARTERS

"SUNDAYS" BAKED CLAMS	11
"STEPH'S" CRAB DIP	15
SEARED TUNA LETTUCE WRAPS**	16
BACON & GARLIC GRILLED OYSTERS	12
STEAMED MUSSELS OR CLAMS <i>choice of white wine garlic butter or marinara sauce</i>	12
CRAB CAKES <i>mexican corn salsa & chipotle crema</i>	15
CALAMARI	14
"CHEF MAZZ'S" STEAK TIDBITS**	14
EDAMAME & SHISHITO PEPPERS	10



LUNCH ENTREES

FRIED FLOUNDER SANDWICH	15
FISH & CHIPS	18
LOBSTER ROLL	28
SALMON PANINI <i>havarti dill cheese, bacon, arugula red onion and caper aioli on rye bread</i>	18
BLACKENED FISH TACOS <i>creamy coconut lime slaw avocado spread, chipotle crema, cilantro microgreens</i>	14
SOFT SHELL CRAB PO'BOY <i>sriracha aioli pickled vegetable relish, baby arugula</i>	16
SCALLOPS <i>over corn, edamame & white bean succotash with a grilled scallion pesto</i>	25
SEAFOOD "PAELLA" PASTA <i>steamed clams, mussels and shrimp in a garlic herb broth with crumbled chorizo over housemade saffron parpadelle, piquillo pepper & olive relish</i>	28
SUMMER VEGETABLE PASTA <i>linguini with zucchini ribbons, cherry tomatoes, basil, goat cheese, olive oil</i>	19

STEAMED LOBSTERS

1 ¼, 2 and 3 POUNDS (market price)

ADD SHRIMP AND SCALLOP STUFFING:

1 ¼ POUND +6

2 and 3 POUNDS +10

TWIN 1 ¼ LOBSTERS 32 (per person) MONDAY – THURSDAY

FROM THE GRILL

RIBEYE FILET (8oz)**	25
HANGER STEAK (10oz)**	23
NY STRIP (14oz)**	28
PORK CHOP (7oz)	15
TUNA STEAK (8oz)**	25
SALMON (8oz)**	18
SWORDFISH (8oz)	21

CHOICE OF SAUCE:

CHEF MAZZ'S MARINADE, AU POIVRE, RED WINE DEMI GLACE, CHIMMICHURI, SWEET THAI BASIL BBQ, CRUMBLER BLUE CHEESE, ROASTED SHALLOT BUTTER

CHOICE OF SIDE:

FRENCH FRIES OR COLE SLAW

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	

CHILDREN'S MENU 10

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

PIZZA - MINI BURGERS** - FRIED FLOUNDER

CHICKEN TENDERS - PASTA

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