

## RAW BAR

Regional Shellfish on the Half Shell

COUNTNECK CLAMS\* 3 each

CHERRYSTONE CLAMS\* 3 each

DAILY NEW ENGLAND OYSTERS\* 4 each  
Served with Saffron Mignonette and Meyer Lemon  
Cocktail Sauce

SEAFOOD PLATTER  
Selection of Cherrystone Clams, New England  
Oysters, Jumbo Shrimp, Lobster Cocktail, Horseradish  
& Lemons\* 68



## SMALL PLATES TO SHARE

TUNA & KING SALMON POKE BOWL\*  
Avocado Puree, Seaweed Salad, Sesame  
Seed, Tobiko, Togarashi Spice & Ginger Soy 22

GREEN GODDESS HUMMUS  
Crispy Garbanzo Beans, Pita Chips, Celery, Baby Carrots 14

GRILLED BABY LAMB CHOPS  
Quinoa Tabbouleh, Yogurt Sour Cream Mint Sauce 17

## SALADS

MIXED GREENS  
Raspberry, Portobello, Whipped Goat Cheese,  
Macadamia Nuts, & White Balsamic Dressing 13

HEARTS OF ROMAINE & BLACK KALE "CAESAR"  
Parmesan Dressing, Crisp Garlic Croutons 16

BABY ARUGULA SALAD  
Pickled Red Onion, Pomegranate Seed, Honey Glazed  
Almonds, Feta Cheese & Ginger Dressing 14

## OYSTERS & CHAMPAGNE

Served with a Half Dozen Daily Oysters

DOMAINE CHANDON, LIMITED EDITION CLASSIC  
Sparkling, California 187 ml/28

GOSSET, BRUT EXCELLENCE  
Champagne, France 375 ml/59

KRUG, GRAND CUVÉE  
Champagne, France 375 ml/129

## APPETIZERS

FLASH FRIED POINT JUDITH CALAMARI  
Pepperoncini, Wasabi Ranch Dipping Sauce 16

KOREAN CHILI GLAZED OCTOPUS SKEWER  
Red Pepper, Fingerling Potato Confit,  
Cucumber Salad & Thai Chimichurri Sauce 17

HEIRLOOM TOMATO  
Micro Rainbow, Grilled Olive Bread, Vin Cotto,  
& Ricotta Salata 16

TUNA TARTAR\*  
Yellowfin Tuna, Avocado, Green Seaweed,  
& Sweet Soy Sauce 18

MAINE ROPE GROWN MUSSELS  
Green Coconut Sauce, Roasted Tomatoes  
& Grilled Sliced Baguette 18

FLASH FRIED SOFT SHELL CRAB  
Arugula, Watermelon Salad, Feta Cheese & Saba 17

JUMBO SHRIMP COCKTAIL  
Cucumber, Watercress Salad 20

## SOUPS

NEW ENGLAND CLAM CHOWDER  
Griddled White Corn Bread 12

SOUP OF THE DAY 12

SIMPLY GRILLED FISH	SIMPLY GRILLED MEATS
<p>Chef Bruce's Selection of Fresh Fish Seasoned with Sea Salt and Grilled to Perfection.</p> <p>LINE CAUGHT COD* 31</p> <p>EAST COAST SWORDFISH* 31</p> <p>NOVA SCOTIA SALMON* 31</p> <p>RED SNAPPER* 31</p> <p>SERVED WITH: Jasmine Rice, Summer Garden Vegetable Medley &amp; Grilled Fresh Lemon</p>	<p>Our meats are hand cut daily and lightly seasoned with fresh cracked black pepper and kosher salt.</p> <p>8 OZ. FILET MIGNON* 38</p> <p>14 OZ. PINELAND FARMS BONELESS RIB EYE* 40</p> <p>12 OZ. PINELAND FARMS ORGANIC SIRLOIN* 40</p> <p>Your choice of Bearnaise or Red Wine sauce</p> <p>SERVED WITH ONE SIDE: Jumbo Green &amp; White Asparagus Sautéed Mushrooms &amp; Onions Crispy French Fries</p>

## ENTRÉES

SEAFOOD PASTA\* Calamari, Mussels, Clams, Shrimp, White Fish, Lobster, Scallops, Tomato Saffron Sauce, & Homemade Linguini Pasta 54

SWEET PEA RAVIOLI Sautéed Honey Mushrooms, Pea Tendrils, & Fresh Shaved Parmesan 24

LEMON SOLE Purple Cauliflower Couscous, Summer Succotash, Lemon Butter Sauce 31

PAN ROASTED HALIBUT Saffron Risotto, Shaved Zucchini with a Chardonnay Reduction 33

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST Onion Pearl Confit, Green Beans, Oyster Mushrooms, Honey Orange Sauce 31

VEAL SCALLOPINI Prosciutto, Sage, Fried Polenta, Baby Carrots, Broccoli Rabe, Pan Jus 31

SEARED SCALLOPS Carrot Puree, Maitake Mushrooms, Swiss Chard, Crispy Pancetta, Miso 34

MAINE LOBSTER Campanelle Pasta, Sweet Corn, Snap Peas, Asparagus, & Lobster Sauce 58

## SIDES

CRISP FRENCH FRIES 7

TRUFFLE FRIES 10

JUMBO GREEN & WHITE ASPARAGUS, GRIBICHE SAUCE 7

SAUTÉED MUSHROOMS & ONIONS 7

SAUTÉED SNAP PEAS, HONEY BALSAMIC, PINE NUTS 8

\*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.