

## Soup

**CLAM CHOWDER** Cup 6, Crock 8  
**LOBSTER BISQUE** Crock 12

## Raw Bar

**SHRIMP COCKTAIL**  
Four 13, Half Dozen 19, Dozen 36  
**CHERRYSTONES ON THE HALF SHELL**  
Each 1.95, Half Dozen 11, Dozen 20

**OYSTERS ON THE HALF SHELL\***  
Each 2.95, Half Dozen 17, Dozen 32  
Wellfleet: Cape Cod, MA  
Katama Bay: Martha's Vineyard, MA  
Damariscotta: Maine

**CHILLED SEAFOOD PLATTER**  
Shrimp, Oysters, Clams & Mussels 39  
With Chilled 1.25 lb. Lobster 69  
With 1 lb. Alaskan King Crab Leg 89  
With Chilled 1.25 lb. Lobster & 1 lb. Alaskan King Crab Leg 119

## Appetizers

**CRAB RANGOONS 13**  
**OVEN ROASTED CRAB CAKES 15**  
Spicy Old Bay aioli, garnished with micro cilantro, fennel, and red pepper in lemon vinaigrette  
**TUNA POKE 13**  
Diced Yellowfin Tuna, avocado, scallions and cilantro in an Asian style sauce. Served on crispy fried wontons.  
**WILD SPANISH OCTOPUS 15**  
Marinated Spanish octopus prepared sous vide, served with Yukon potato, crumbled sausage, pickled chili, arugula.  
**CLAMS CASINO 13**  
Baked whole clams, bacon, pimento and green pepper.  
**STEAMED MAINE CLAMS 19**  
1 pound with butter and broth  
**STEAMED MAINE MUSSELS 13**  
Fresh mussels, steamed with garlic and white wine  
**BANG BANG SHRIMP 13**  
Lightly fried baby shrimp with a spicy sweet Thai chili sauce  
**FRIED WHOLE BELLY CLAMS 23**  
**FRIED CLAM STRIPS 13**  
**FRIED SQUID 13**  
Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter  
**GOAT CHEESE CROSTINI 11**  
Goat cheese spread, apple and jalapeño salsa, strawberry and local honey

## Sushi

**RAINBOW MAKI 15**  
Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.  
**FIRECRACKER SUSHI 17**  
Lobster meat, avocado, fried sweet potato and homemade spicy mayonnaise. Served inside-out with sesame seeds  
**SPICY TUNA ROLL 15**  
Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.  
**VEGETABLE ROLL 10**  
Avocado, cucumber, asparagus served inside-out with sesame seeds.  
**BUSTER ROLL 14**  
Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion, topped with wasabi sauce and toasted panko crumbs  
**SOLE ROLL 13**  
Smoked salmon, avocado, cucumber, asparagus, spicy mayo.  
**TIGER EYE 15**  
Tuna, salmon, asparagus, tempura fried, topped with scallions, spicy mayonnaise, eel sauce and masago  
**TUNA CRUNCH 15**  
Tuna, fried sweet potato, avocado, spicy mayo.  
**CALIFORNIA SHRIMP ROLL 13**  
Shrimp, avocado, and cucumber

## Boat to Table

*Served with a Wedge Salad, fingerling potatoes and roasted asparagus. For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

Broiled | Grilled | Seared | Blackened | Ritz Crumbs  
**Fresh NORTH ATLANTIC HADDOCK 27**  
**Fresh NORTH ATLANTIC SALMON 28**  
**Fresh NEW ZEALAND ORA KING SALMON 32**  
**Fresh NORTH ATLANTIC SOLE 29**  
**Super JUMBO U8 SHRIMP 28**  
**Fresh All Natural SEA SCALLOPS 36**  
**Fresh SWORDFISH 34**  
**Fresh TUNA STEAK 34**

## Fried Dinners

*Served with a Wedge Salad, French fries, and coleslaw. For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7.*

**1 LB. FISH & CHIPS 19**  
**FRIED NORTH ATLANTIC HADDOCK 27**  
**FRIED WORKS DINNER 29**  
Fried scallops, shrimp, Blue Cod, and clams strips

## Sides

<b>Jasmine Rice 6</b>	<b>Mac &amp; Cheese 10</b>
<b>French Fries 6</b>	<b>Shrimp Fried Rice 11</b>
<b>Sautéed Spinach 6</b>	<b>Lobster Mac &amp; Cheese 19</b>
<b>Roasted Asparagus 9</b>	<b>Parmesan Roasted Broccoli 6</b>
<b>Yukon Gold Mashed Potato 6</b>	<b>Roasted Fingerling Potatoes 6</b>

## Restaurant Weeks \$31.22

*February 28, 2022 - March 12, 2022. Price does not include tax and gratuity. Please choose one item from each course to complete your meal.*

### Appetizer Course

**SHRIMP COCKTAIL**  
Three piece jumbo shrimp served with our house-made cocktail sauce  
**BANG BANG BROCCOLI**  
Tempura fried broccoli tossed in a spicy sweet Thai chili sauce  
**CAJUN SEAFOOD DIP**  
Shrimp, scallops and crabstick mixed with three cheeses and a touch of spice. Served warm with fried flour tortillas.

### First Course

**WEDGE SALAD**  
Catalina French dressing with bleu cheese crumbles over iceberg lettuce wedge, cherry tomatoes, sesame seeds.  
**CUP CLAM CHOWDER**

### Entrée Course

**SILVER HAKE**  
Harrissa seared Hake with a warm roasted vegetable barley salad.  
**SKATE WING MILANESE**  
Lightly breaded and fried Skate Wing over Parmesan fingerling potatoes with crisp arugula and tomato-basil relish.  
**SAFFRON SEAFOOD RISOTTO**  
Mixed seafood sautéed with green peas, tomatoes, and saffron risotto.

*\*Promotional menu, Winter 2022, cannot be combined with any other promotional menu\**

## Sole Classics

*Served with a Wedge Salad.*

*For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

**BAKED SEAFOOD PLATTER 39**  
The tail from a Maine lobster, herb crumb haddock, crab cake, clams casinos, and baked stuffed Super Jumbo shrimp.  
**TUNA STEAK BARCELONA 29**  
Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.  
**BLACKENED TUNA STEAK SASHIMI 34**  
Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad. Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

### SOLE MEUNIÈRE 29

Sautéed George's Bank Sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

### SEAFOOD SAUTÉ 35

Lobster meat, shrimp, and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

### SALMON CRAB RANGOON 29

Baked salmon fillet topped with crab-infused cream cheese, and Asian plum sauce. Served with jasmine rice and roasted asparagus.

**CAJUN SEARED BLACK & BLUE SWORDFISH 34**  
Blackened swordfish over sautéed bacon, apple and Brussels sprouts, served with Fontina and gorgonzola au gratin potatoes finished with a balsamic reduction.

### BAKED STUFFED SHRIMP 32

Three Super Jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon butter sauce.

### BAKED STUFFED SHRIMP & FILET 39

House cut Choice filet and two jumbo baked, crab-stuffed shrimp, topped with lemon butter served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

### HONEY MUSTARD ORA KING SALMON 34

Pan seared New Zealand Ora King Salmon glazed with honey-mustard sauce. Served over warm salad of fregola, shaved Brussels sprouts, roasted butternut squash, pickled apples and dried cranberries tossed in lemon butter.

### LOBSTER RISOTTO 35

Succulent lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil served over creamy lobster risotto

### HADDOCK WITH LOBSTER NEWBURG 35

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes, roasted asparagus.

### NEW YORK SIRLOIN 39

Twelve ounces of well-marbled and closely trimmed New York Sirloin, served with Yukon Gold mashed potatoes and roasted asparagus topped with demi glace.

## Lobster & Crab

*Served with a Wedge Salad.*

*For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7*

### 1.25 LB. LOBSTER 45

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$10

### 2 LB. LOBSTER 65

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$20

### FILET & LOBSTER TAIL 49

House cut Choice filet and hard shell Maine lobster tail served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

### LOBSTER ROLL 37

6 oz. of lobster meat with a touch of mayonnaise and lemon juice in a toasted Brioche roll. Served with French fries.

### ALASKAN KING CRAB LEGS 69

One pound of steamed Alaskan King jumbo crab legs, served with French fries and coleslaw.

### NEW ENGLAND LOBSTER BAKE

One whole Maine lobster, Maine steamer clams, Maine mussels, corn on the cob and baby potatoes

1.25 pound Lobster Bake \$55

2 pound Lobster Bake \$75



# Wines by the Glass

## CHARDONNAY

Josh Cellars, California, 2019.....	11
La Crema, Russian River Valley, 2018.....	13
Rombauer, Carneros, 2018 .....	16

## SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	11
Silverado “Miller Ranch” Napa, 2018.....	13
La Moussière, Sancerre, 2018.....	14

## PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019 .....	10
*Montinore Pinot Gris, Willamette Valley, 2017.....	12
Santa Margherita Pinot Grigio, Italy, 2019.....	13

## OTHER WHITES

Matua Rosé, New Zealand, 2020 .....	10
Loosen Riesling, Germany, <b>WW 90</b> , 2019 .....	11
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	13
Miraval Rosé, Provence, 2019 .....	13

## CABERNET SAUVIGNON

Josh Cellars, California, 2018.....	11
Iron & Sand, Paso Robles, 2018.....	13
Stags’ Leap, Napa Valley, 2018 .....	16
Austin Hope Cabernet, Paso Robles, 2020.....	17

## PINOT NOIR

*Montinore Estate, Willamette Valley, 2018 .....	12
Elouan, Oregon, 2018 .....	13
Mer Soleil Reserve, Santa Lucia, 2018 .....	13
“Balade” by Belle Glos, Russian River, 2019.....	15

## MERLOT & MALBEC

Josh Cellars Merlot, California, 2019.....	11
Catena Malbec, Mendoza, 2019 .....	13

## OTHER REDS

Tenuta di Arceno, Chianti Classico, 2019 .....	13
The Big Easy, Santa Barbara, 2018.....	14
Chappellet, Mountain Cuvée, California, 2019, <b>WW 92</b> .....	15
<b>#24 Ridge, Geyserville Zinfandel, 2019, JS 94.....</b>	<b>16</b>

## CHAMPAGNE

Cavas Masachs Mas Fi Brut, Spain, N.V.....	12
Carpené Malvolti Prosecco, DOC.....	14
Nicolas Feuillatte Rosé, France, N.V., <b>WS 91</b> .....	21

## HALF BOTTLES

Chateau La Freynelle, Bordeaux, 2020 .....	20
Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2018 .....	21
Cantina Gabriele Moscato, Italy, 2019.....	22
Côtes du Rhône, E. Guigal, France, 2016.....	22
Mâcon-Villages Chardonnay, Louis Jadot, 2017.....	22
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, 2019 .....	22
Alexander Valley Merlot, Sonoma, 2018.....	23
Cannonball, Cabernet Sauvignon, Sonoma, <b>WE 89</b> , 2018 .....	23
A to Z Pinot Noir, Oregon, 2017.....	24
Kim Crawford, Sauvignon Blanc, Marlborough, 2018.....	24
Canard-Duchêne Champagne, France.....	34
*Grgich Hills “Estate” Chardonnay, Napa, 2017 .....	36
de Ladoucette, Pouilly-Fumé, France, 2018.....	38

# Beer List

## DRAUGHT BEERS

“Woo-Tang” by Flying Dreams N.E. IPA, 6.3% ABV .....	8
Fiddlehead IPA, 6.2% ABV .....	8
Sam Adams, 5% ABV.....	8
Sam Seasonal.....	8
Stella Artois, 5% ABV .....	8
Wachusett Blood Orange Wheat Ale, 4.5 % ABV .....	8
Whirlpool Pale Ale, Night Shift Brewing, 4.5% ABV .....	8
Guinness 20 oz., 4.1% ABV .....	9
Pulp Daddy by Greater Good, 13 oz., 8% ABV .....	10

## CRAFT BEERS

Dogfish Head Sea Quench Ale, Session Sour, 12 oz. 4.9% ABV .....	6.00
Dogfish Head Slightly Mighty Lo-Cal IPA, 12 oz., 4% ABV .....	7.00
Citizen Cider “Unified Press”, 5.2% ABV .....	7.50
Allagash White, 16 oz., 5.2% ABV .....	8.00
Duchovni, Pilsner, Medusa Brewing, 16 oz., 5.2% ABV .....	8.00
Left Hand Milk Stout Nitro, 16 oz., 6% ABV .....	8.00
Sam Smith Organic Chocolate Stout, 12 oz., 5% ABV .....	8.00
Spencer Trappist Ale, 11.2 oz., 6.5% ABV .....	8.00
Cloud Candy, N.E. IPA, by Mighty Squirrel Brewing Co., 6.5% ABV .....	9.00
Sip of Sunshine, IPA, Lawson’s Finest Liquids, 16 oz., 8% ABV .....	9.00
Wrench, Industrial Arts Brewing Company, 16 oz., 7.1% ABV .....	9.00
Becky Likes the Smell Double IPA by Baystate, 16oz., 10% ABV .....	10.00
Kelley <sup>2</sup> Double N.E. IPA by Baystate, 16oz., 9.2% ABV.....	10.00

# Wines by the Bottle

## CHARDONNAY

Josh Cellars, California, 2019 .....	44
Cross Barn by Paul Hobbs, Sonoma, 2018 .....	44
Mer Soleil Silver Unoaked, Santa Lucia, 2018.....	49
Errazuriz Max Reserva, Chile, 2019.....	46
Diora, Monterey, 2018.....	48
Domaine Cheveau Bourgogne, 2018.....	48
Poseidon, Carneros, Napa Valley, 2018 .....	50
La Crema, Russian River Valley, 2018.....	52
Sonoma Cutrer, Russian River Ranches, 2020.....	52
Talley, Arroyo Grande Valley Estate, 2018, <b>V 92</b> .....	52
Sixto Uncovered, Washington State, 2017, <b>JS 95</b> .....	55
Panthera by Hess, Russian River, <b>RP 93</b> , 2017 .....	56
Charles Krug, Napa, 2018, <b>JS 90</b> .....	55
Meyer Family Cellars, Anderson Valley, 2016 .....	55
Jordan, Russian River, 2018.....	58
Rombauer, Carneros, 2018 .....	64
Samsara, Sta. Rita Hills, 2019 .....	70
Domaine Drouhin “Arthur”, Oregon, 2018.....	72
Cakebread, Napa, 2019 .....	80
DuMol Estate, Sonoma, 2019.....	95
Joseph Drouhin, Chassagne-Montrachet, 2019 .....	95
Far Niente, Napa Valley, 2019 .....	96
Stonestreet Estate “Upper Barn”, Sonoma, 2016.....	99
Kosta Browne, Russian River, 2016.....	100

## SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	44
La Moussière, Sancerre, 2018.....	56
Cloudy Bay, Marlborough, 2020.....	57
Silverado “Miller Ranch”, Napa, 1 Liter, 2018.....	59
Satellite, Sancerre, Alphonse Mellot, 2020 .....	70

## PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019 .....	40
*Montinore Estate Pinot Gris, Willamette Valley, 2017.....	48
Santa Margherita, Italy, 2019 .....	52

## OTHER WHITE VARIETALS

Loosen Riesling, Germany, 2019, <b>WW 90</b> .....	44
Del Mano, Blanco, Argentina, 2020 .....	44
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	52
Miraval Rosé, Provence, 2019 .....	52
Terras Gauda, O Rosal Albarino, 2019, <b>W&amp;S 92</b> .....	50
Allende Rioja, Spain, 2015, <b>RP 92</b> .....	55

## CHAMPAGNE & SPARKLING WINE

Canard-Duchêne, Champagne, N.V. ....	65
Nicolas Feuillatte Rosé, France, N.V., <b>WS 90</b> .....	88
Moët Chandon “Imperial”, France, N.V., <b>WS 91</b> .....	90
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, <b>WS 90</b> .....	115
Dom Perignon, France, 2012, <b>D 98</b> .....	235

## CABERNET SAUVIGNON & MERITAGE

Josh Cellars, California, 2018.....	44
Errazuriz Max Reserva, Chile, 2018.....	45
J. Lohr “Seven Oaks”, Paso Robles, 2019, <b>WE 90</b> .....	48
Borne of Fire, Columbia Valley, 2018, <b>JD 91</b> .....	52
Iron & Sand, Paso Robles, 2019.....	52
The Counselor, Alexander Valley, 2017 .....	55
J.Lohr “Hilltop”, Paso Robles, 2018, <b>TP 94</b> .....	60
Stags’ Leap, Napa Valley, 2018 .....	64
Post & Beam Cabernet by Far Niente, Napa, <b>WS91</b> , 2018.....	67
Hall Cabernet, Napa Valley, 2018, <b>WS 93</b> .....	70
Austin Hope Cabernet, Paso Robles, 2019.....	68
Penfolds Bin 704, Napa Valley, 2018.....	72
Jordan, Sonoma, 2017, <b>WW 92</b> .....	79
Merryvale Cabernet, Napa, 2016, <b>W&amp;S 92</b> .....	87
Ghost Block, Napa Valley, 2016, <b>WS 93</b> .....	100
Silverado “Geo”, Coombsville, Napa Valley, 2014, <b>JS 95</b> .....	100
Cakebread, Napa, 2018 .....	105
Caymus Cabernet, Napa Valley, CA, <b>WW93</b> , 2019 .....	110
Mason, Oakville, <b>WS 93</b> , 2018.....	115
Silver Oak, Alexander Valley, 2015 .....	130
DuMol Cabernet, Napa, 2016.....	135
Joseph Phelps “Insignia”, Meritage, Napa, 2015.....	265

## MERLOT & MALBEC

Josh Cellars, California, 2019.....	44
Catena Malbec, Mendoza, 2019.....	52
Cuarto Dominio Malbec, Mendoza, 2016.....	75

## OTHER REDS

*Los Frailes, Spain, Organic, 2013.....	44
19 Crimes “The Warden” Red Blend, Australia, 2018 .....	45
Tenuta di Arceno, Chianti Classico, 2015 .....	52
The Big Easy, Santa Barbara, 2018.....	56
Leviathan, Oakville, CA, 2018 .....	59
K Syrah, Milbrandt, Wahluke Slope, 2018 .....	60
Pertinace Langhe Nebbiolo, Italy, 2018 .....	60
Chappellet, Mountain Cuvée, California, 2019, <b>WW 92</b> .....	60
<b>#24 Ridge, Geyserville Zinfandel, 2019, JS 94.....</b>	<b>64</b>
Shafer TD - 9, Napa, <b>WE 95</b> , 2016.....	75
Brown Estate “Chaos Theory”, Napa, 2019.....	79
8 Years in the Desert by Orin Swift, California, 2019, <b>RP 93</b> .....	85
Robert Foley, “Kelly’s Cuvee”, Napa Valley, 2017.....	75
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	80
Peter Michael, ‘L’Esprit Des Pavotes’, Sonoma, 2015.....	140

## PINOT NOIR

*Montinore Estate, Willamette Valley, 2018 .....	48
Elouan, Oregon, 2018 .....	52
“Balade” by Belle Glos, Russian River, 2019.....	60
Penner-Ash, Willamette Valley, 2016.....	65
Caymus, Belle Glos “Dairyman”, Russian River, 2019 .....	86
Kosta Browne, Russian River, 2015, <b>JS 94</b> .....	130

# Sole Cocktails

## Seasonal Favorites

### IRELAND RUNS ON \$12

Jameson Cold Brew, Kahlúa, vanilla simple syrup

### THE DETAILS \$12

Crop Organic Pumpkin, Devil’s River rye, Boston Harbor maple cream liqueur, cinnamon simple syrup

### SO BLOODY OLD FASHIONED \$12

Devil’s River rye, Solerno blood orange liqueur, Aztec chocolate Bitters, simple syrup, orange slice

### RAFAEL’S SKINNY MARGARITA \$12

Avion tequila, DeKuyper O3, splashes of orange juice and sour mix, two squeezed limes

### LEMON BASIL BOWL \$10

Nantucket Half & Half, Tito’s vodka, Peches, basil, garnished with lemon and basil. For Two \$18

## Barrel Aged Cocktails

### RED SANGRIA \$11

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$20

### DAVE’S MAI TAI \$13

Dave’s spin on a classic. Bacardi rum, Gosling’s dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.