

Soup

CLAM CHOWDER Cup 6.99, Crock 8.99 LOBSTER BISQUE Crock 12.99

Raw Bar

SHRIMP COCKTAIL

Four 13.99, Half Dozen 19.99, Dozen 36.99

CHERRYSTONES ON THE HALF SHELL

Each 2.25, Half Dozen 12.99, Dozen 23.99

OYSTERS ON THE HALF SHELL

Please ask your server for today's fresh selection
Each 3.50, Half Dozen 19.99, Dozen 37.99

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 39.99
With Chilled 1.25 lb. Lobster 69.99
With 1 lb. King Crab Leg 119.99
With Chilled 1.25 lb. Lobster & 1 lb. King Crab Leg 149.99

Appetizers

TUNA POKE 13.99

Diced Yellowfin Tuna, avocado, scallions and cilantro in an Asian style sauce.
Served on crispy fried wontons.

CRAB RANGOONS 13.99

SEAFOOD DIP 15.99

Shrimp, scallops and crabstick mixed with three cheeses and a touch of spice
Served warm with fried corn tortillas.

WILD SPANISH OCTOPUS 16.99

Marinated Spanish octopus prepared sous vide, served with
Yukon potato, crumbled sausage, pickled chili, arugula.

CLAMS CASINO 15.99

Baked whole clams, bacon, pimento and green pepper.

OVEN ROASTED CRAB CAKES 15.99

Spicy Old Bay aioli, garnished with micro cilantro, fennel,
and red pepper in lemon vinaigrette

STEAMED MAINE CLAMS 19.99

1 pound with butter and broth

STEAMED MAINE MUSSELS 14.99

Fresh mussels, steamed with garlic and white wine

BANG BANG SHRIMP 13.99

Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED WHOLE BELLY CLAMS 23.99

FRIED CLAM STRIPS 13.99

FRIED SQUID 14.99

Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter

GOAT CHEESE CROSTINI 12.99

Goat cheese spread, apple and jalapeño salsa, strawberry and local honey

SALMON TARTARE BITES 13.99

Crispy sushi rice cakes topped with salmon tartar, tobiko, and eel sauce

Sushi

RAINBOW MAKI 15.99

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA ROLL 15.99

Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.

FIRECRACKER SUSHI 18.99

Lobster meat, avocado, fried sweet potato and homemade
spicy mayonnaise. Served inside-out with sesame seeds

BUSTER ROLL 14.99

Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion,
topped with wasabi sauce and toasted panko crumbs

SOLE ROLL 13.99

Smoked salmon, avocado, cucumber, asparagus, spicy mayo.

TIGER EYE 15.99

Tuna, salmon, asparagus, tempura fried, topped with scallions,
spicy mayonnaise, eel sauce and masago

VOLCANO ROLL 15.99

Crab stick and avocado with a soy wrap.
Topped with baked chopped scallop, crab stick and spicy mayo

TUNA CRUNCH 15.99

Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13.99

Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 19.99

Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Sides

Jasmine Rice 6.99

French Fries 6.99

Sautéed Spinach 6.99

Roasted Asparagus 9.99

Yukon Gold Mashed Potato 6.99

Mac & Cheese 10.99

Shrimp Fried Rice 11.99

Lobster Mac & Cheese 19.99

Parmesan Roasted Broccoli 6.99

Roasted Fingerling Potatoes 6.99

Boat to Table

Served with our House Mixed Field Greens 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 29.99

Fresh NORTH ATLANTIC SALMON 29.99

Fresh NEW ZEALAND ORA KING SALMON 32.99

Fresh NORTH ATLANTIC SOLE 29.99

Super JUMBO U8 SHRIMP 29.99

Fresh All Natural SEA SCALLOPS 36.99

Fresh TROUT 34.99

Fresh SWORDFISH 36.99

Fresh TUNA STEAK 35.99

Restaurant Weeks

February 27, 2023 - March 11, 2023

Price does not include tax and gratuity

Please choose one item from each course to complete your meal

Appetizer Course

BANG BANG BROCCOLI

Lightly fried broccoli floretes with a spicy sweet Thai chili sauce

THREE PIECE SHRIMP COCKTAIL

SCALLOP GRATIN

Baked scallops topped with white wine, mushrooms, and melted cheese

First Course

CUP CLAM CHOWDER

MIXED FIELD GREENS SALAD

House-made cider vinaigrette over mixed field greens,
cherry tomatoes, cucumber, and pickled shallots

Entrée Course

TEMPURA FRIED SHRIMP \$28.23

Served over seasoned rice with snap peas, teriyaki sauce, and a wasabi vinaigrette

SALMON GOCHUJANG BOWL \$28.23

North Atlantic Salmon pieces roasted in a Gochujang sauce. Served over jasmine rice,
seasoned cucumbers, avocado, pickled carrots, and sesame

CIOPPINO \$32.23

Shrimp, scallops, mussels, and pollock in a tomato-saffron broth with toasted baguette

SURF AND TURF \$39.23

Prime teres major steak with lump crab topping. Roasted fingerling potatoes,
asparagus, and a lobster cream sauce

Fried Dinners

Served with our House Mixed Field Greens 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 23.99

FRIED NORTH ATLANTIC HADDOCK 29.99

FRIED WORKS DINNER 29.99

Fried scallops, shrimp, Blue Cod, and clams strips

Sole Classics

Served with our House Mixed Field Greens 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 39.99

The tail from a Maine lobster, herb crumb ocean pollock, crab cake,
clams casinos, and baked stuffed Super Jumbo shrimp.

TUNA STEAK BARCELONA 35.99

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 35.99

Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad.
Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

SOLE MEUNIÈRE 29.99

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

SEAFOOD SAUTÉ 35.99

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

SESAME TROUT 39.99

Pan seared trout over mashed potatoes and sautéed broccolini, topped with a sesame aioli.

CAJUN SEARED BLACK & BLUE SWORDFISH 36.99

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 32.99

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

LOBSTER RISOTTO 34.99

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

MISO SALMON 29.99

Miso glazed salmon, wasabi mashed potatoes, and ponzu broccolini

BAKED STUFFED SHRIMP & FILET 46.99

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 34.99

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.

HADDOCK WITH LOBSTER NEWBURG 35.99

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 39.99

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 our House Mixed Field Greens Salad.

You may substitute Clam Chowder \$3, or a different Salad for \$7

1.25 LB. LOBSTER 39.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$9

2 LB. LOBSTER 55.99

Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$18

HALF POUND LOBSTER ROLL 39.99

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

FILET & LOBSTER TAIL 49.99

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

KING CRAB LEGS 99.99

One pound of steamed King 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 \$55.99

2 pound Lobster Bake \$75.99



Wines by the Glass

CHARDONNAY

Chalk Hill, Russian River, 2020	11
Joseph Drouhin Macon-Villages, France, 2020.....	12
Domain Dominique Gruthier Chablis, France, 2019	15
Rombauer, Carneros, WW 91 , 2021.....	17
Far Niente, Napa Valley, WW 92 , 2021	18

SAUVIGNON BLANC

Oyster Bay, New Zealand, WW 90 , 2022.....	11
Silverado “Miller Ranch” Napa, WE 90 , 2020	13

OTHER WHITES

Maison No. 9, Rosé, France, 2020.....	10
Loosen Riesling, Germany, WW 90 , 2021	11
“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2021	11
#74 Terras Gauda, O Rosal Albarino, 2021	12
Montinore Pinot Gris, Willamette Valley, 2020.....	12
Miraval Rosé, Provence, 2021	13

CABERNET SAUVIGNON

Juggernaut Hillside Cabernet, California, 2020	12
J.Lohr “Hilltop”, Paso Robles, WW 90 , 2020.....	14
BV Napa Cabernet Sauvignon, JS 94 , 2018.....	15
Austin Hope Cabernet, Paso Robles, 2020.....	17

PINOT NOIR

*Montinore Estate, Willamette Valley, WS 90 , 2019.....	12
Elouan, Oregon, 2020	13
“Balade” by Belle Glos, Russian River, 2021.....	15

MERLOT & MALBEC

H3, Horse Haven Hills Merlot, 2019.....	11
Catena, Vista Flores Malbec, 2019	13

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2020	11
Department 66 “Others”, France, RP 92 , 2015	13
Penfolds Bin 600, California, JS 93 , 2018.....	14
Ridge, Geyserville Zinfandel, WW 97 , 2020.....	16

SPARKLING

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

HALF BOTTLES

Chateau La Freynelle, Bordeaux, WW 90 , 2021	20
Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2019	21
Cantina Gabriele, Moscato, Italy, 2021	22
Côtes du Rhône, E. Guigal, France, 2018.....	22
Mâcon-Villages Chardonnay, Louis Jadot, 2021.....	22
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, WE 91 , 2019.....	22
Alexander Valley Merlot, Sonoma, 2020	23
Cannonball, Cabernet Sauvignon, Sonoma, WE 90 , 2019	23
A to Z Pinot Noir, Oregon, 2018.....	24
Kim Crawford Sauvignon Blanc, Marlborough, 2022.....	24
Canard-Duchêne Champagne, France.....	34
*Grgich Hills “Estate” Chardonnay, Napa, 2018	36
de Ladoucette, Pouilly-Fumé, France, 2019.....	38

Beer List

DRAUGHT BEERS

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

CRAFT BEERS

Run Wild IPA by Athletic Brewing Co. Non-Alcoholic.....	5.50
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
Citizen Cider, Baker’s Dozen, 5% ABV	8.00
Duchovni, Pilsner, Medusa Brewing, 16 oz., 5.2% ABV	8.00
Life on Marzen BBC, 6.8% 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
Greater Good Funk Punch with Blueberry & Blackberry, 8.1% ABV	9.00
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 ² Double N.E. IPA by Baystate, 16oz., 9.2% ABV.....	10.00
2.27.23	

Wines by the Bottle

CHARDONNAY

Chalk Hill, Russian River, 2020	44
Joseph Drouhin, Macon-Villages, France, 2020.....	48
Escudo Rojo Reserva by Philippe Rothschild, Chile, JS 92 , 2020.....	49
Mer Soleil Silver Unoaked, Santa Lucia, WW 89 , 2020.....	49
Decoy Limited, Sonoma Coast, WS 90 , 2020.....	50
J.J. Vincent “Marie Antoinette”, Pouilly-Fuisse, 2020.....	59
Domain Dominique Gruthier Chablis, France, 2019	60
Rombauer, Carneros, WW 91 , 2021.....	68
Far Niente, Napa Valley, WW 92 , 2021	72
Patz & Hall “Dutton Ranch”, Russian River, 2019	72
Paul Hobbs, Russian River, JD 94 , 2019.....	75
Shafer “Red Shoulder” Select, 2021	79
Rombauer “Proprietor Selection”, Carneros. 2021.....	80
Chateau Montelena, Napa, 2020.....	90
Favia Carbone Combsville, Napa, JD 94 , 2019.....	90
DuMol Estate, “Wester Reach”, Russian River, JD 98 , 2020	95
Kosta Browne “One Sixteen”, Russian River, 2018.....	100

SAUVIGNON BLANC

Oyster Bay, New Zealand, WW 90 , 2022.....	44
Knights Bridge “Pont de Chevalier” Sauvignon Blanc, Knights Valley, WE 90 , 2020.....	55
Cloudy Bay, Marlborough, 2022.....	57
Silverado “Miller Ranch”, Napa, 1 Liter, 2020	59
“Generation Dix-Neuf” Alphonse Mellot Sancerre, RP 94 , 2018.....	100

OTHER WHITE VARIETALS

Maison No. 9, Rosé, France 2020	40
“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2021	44
Loosen Riesling, Germany, WW 90 , 2021	44
#74 Terras Gauda, O Rosal Albarino, 2021	48
*Montinore Estate Pinot Gris, Willamette Valley, 2020	48
Miraval Rosé, Provence, 2021	52
Santa Margherita, Italy, 2021	52
Allende Rioja, Spain, RP 92 , 2018.....	55

CHAMPAGNE & SPARKLING WINE

Torresella Prosecco, DOC, Italy, WW 90 , N.V.	48
Canard-Duchêne, Champagne, N.V.	65
Nicolas Feuillatte Rosé, France, N.V., WS 90	88
Moët Chandon “Imperial”, France, N.V., WS 91	90
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, WS 90	115
Vueve Cliquot “La Grande Dame”, WE 96 , 2012.....	250

CABERNET SAUVIGNON & MERITAGE

Juggernaut Hillside Cabernet, California, 2020	48
J. Lohr “Seven Oaks”, Paso Robles, WE 90 , 2019	48
Route Stock, Napa, 2020.....	50
J.Lohr “Hilltop”, Paso Robles, WW 90 , 2020.....	56
BV Napa Cabernet Sauvignon, JS 94 , 2018.....	60
Austin Hope Cabernet, Paso Robles, WE 94 , 2020.....	68
Hall Cabernet, Napa Valley, WS 90 , 2019	70
Jordan, Sonoma, WW 92 , 2018	79
Merryvale Cabernet, Napa, WE 92 , 2017.....	87
Silverado “Geo”, Coombsville, Napa Valley, JS 95 , 2016	100
Caymus Cabernet, Napa Valley, CA, WW 93 , 2020	110
Jayson by Palmeyer Cabernet, Napa, WS 91 , 2018	110
Mt. Brave Cabernet, Napa, WE 93 , 2018.....	110
Mason, Oakville, WS 93 , 2018.....	115
Silver Oak, Alexander Valley, WW 91 , 2018.....	130
DuMol Cabernet, Napa, WS 93 , 2019	135
Caymus “Special Selection” Cabernet, Napa, 2017	215
Joseph Phelps “Insignia”, Meritage, Napa, WE 98 , 2018	290
Opus One, Napa, RP 99 , 2019	350

MERLOT & MALBEC

H3, Horse Haven Hills Merlot, 2019.....	44
Catena, Vista Flores Malbec, 2019	52
Chento, Bodega Cuarto Dominio Malbec Mendoza, JS, 94 , 2019..	59

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2020.....	44
Department 66 “Others”, France, RP 92 , 2015	52
Penfolds Bin 600, California, JS 93 , 2018.....	56
Leviathan, Oakville, CA, JS 93 , 2020.....	59
K Syrah, Milbrandt, Wahluke Slope, JS 94 , 2018	60
Pertinace Langhe Nebbiolo, Italy, JS 91 , 2018	60
Ridge, Geyserville Zinfandel, WW 97 , 2020.....	64
Brown Estate “Chaos Theory”, Napa, WS 91 , 2019.....	79
8 Years in the Desert by Orin Swift, California, WW 90 , 2021	85
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	80
Gulielmus Taurasi Riserva DOCG, RP 95	99
Peter Michael, ‘L’Esprit des Pavots’, Sonoma, JS 97 , 2018	140

PINOT NOIR

*Montinore Estate, Willamette Valley, WS 90 , 2019.....	48
Elouan, Oregon, 2020	52
“Balade” by Belle Glos, Russian River, 2021.....	60
Twomey Anderson Valley, WW 91 , 2019.....	85
Caymus, Belle Glos “Dairyman”, Russian River, 2021	86
Kosta Browne, Russian River, JS 94 , 2017.....	130

		
	Regular Price	Sale Price
RED		
Radio Coteau Alberigi, Pinot Noir, 2018	78	66
Terra Valentine Estate, Cabernet, Napa, 2010 WE 94	130	110

Sole Cocktails

SO BLOODY OLD FASHIONED \$13

WhistlePig Piggyback Rye, blood orange liqueur, chocolate bitters, simple syrup, orange slice

LA PRIMIVERA \$12

Casamigos Reposado, Bully Boy Amaro, lime juice, pineapple, Rubarb bitters, salted rim

WARD 8 \$12

Whistle Pig Piggyback rye, sour mix, orange juice, cherry syrup

Barrel Aged Cocktails

RED SANGRIA \$12

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$22

DAVE’S MAI TAI \$14

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