BE SHELLFISH...

*OYSTERS ON THE HALF SHELL (15.5)
Ask for today’s selection.

*OYSTER SHOT (3) WITH VODKA (5)

*SASHIMI SEA SCALLOPS (14.5)
Wasabi aioli, wakame salad and pickled ginger

OTTERS ROCKFEELEER (13.5)
Four oysters, baked with cremained spinach, melted roman

MUSSELS WITH SPANISH CHORIZO (13.5)
Black mussels or clams with white wine, garlic, baby
tomato, onion, Spanish chorizo and toasted bread

STEAMER POT OF CLAMS (18.5)

COMBO POT OF CLAMS & MUSSELS (17.5)
Steamed in white wine, garlic and butter

CHILLED SEAFOOD PLATTER (25)
Four oysters, four ponzu scallops and four shrimp

CHOOSE LOCAL FARM FRESH SIDES ($1 EACH)

DESSERTS

OR CHOOSE LOCAL FARM FRESH SIDES ($1 EACH)

NEW ENGLAND CHOWDER (CUP $5) (BOWL $9)

MANHATTAN CHOWDER (CUP $5) (BOWL $9)

LOBSTER BISQUE (CUP $8) (BOWL 12.5)

1) CAN’T DECIDE? TRY THE “HALF & HALF”
2) BRING HOME A QUART (COMES WITH BREAD)

LOCAL’S TIPS

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONTAINING RAW SHELLFISH OR RAW, UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.
AN OPTIONAL 15% GRAVITY MAY BE ADDED TO PARTIES OF 8 OR MORE FOR YOUR CONVENIENCE. SPLICE PLATE CHARGE $5.00. OUTSIDE DINNER / CAGE CUTTING PER $2.00 PER PERSON.

We work with the Aquarium of the Pacific’s Seafood for the Future Program to provide quality seafood from responsible learners. Learn more at seafoodforthefuture.org

SEASONAL SPECIAL: FRANCE VS ITALY

FRANCE’S BOUILLABAISSE (24.5)
Provincial style saffron infused broth, fresh fish, mussels,
clams, shrimp and scallops, with rouille

SEASONAL SPECIAL: FRANCE VS ITALY

ITALY’S CUPPINO (27.5)
A zesty marinara sauce, clams, mussels, crabmeat,
shrimp, scallops and fish

GEMELLI PASTA WITH SHRIMP & SCALLOPS (10)
Oyster mushrooms, asparagus, pesto cream

*PAN SEARED SEA SCALLOPS (19.5)
Coast cheese grits, sweet corn, asparagus and chive oil

ROCK LOBSTER TAIL (42)
Oven baked and served with drawn butter

ALASKAN KING CRAB LEGS (58)
1¼ lb split and served with drawn butter

CRAB & AVOCADO SALAD (12.75)
Arugula, mixed greens and Italian vinaigrette

WEDGE SALAD WITH BACON (16.5)
Blue cheese dressing, grape tomato, onion.

HEIRLOOM TOMATO @ BURRATA (13.5)
Pesto, olive oil, red onion, smoked sea salt

RUTHERFORD BACON (21.5)
Onion marmalade sauce, clams, mussels, crabmeat,
shrimp, scallops and fish

*NEW ENGLAND CHOWDER (CUP $5) (BOWL $9)

*MANHATTAN CHOWDER (CUP $5) (BOWL $9)

*LOBSTER BISQUE (CUP $8) (BOWL 12.5)

FOOD SAFETY...