

DIPS, SPREADS, WINGS

SMOKED FISH SPREAD

Pickled Red Onion, Fresh Jalapeño
Crackers 13

MARYLAND STYLE CRAB DIP

Blue Crab, Vermont Cheddar, Aged
Gouda, Crusty Bread 15

HUMMUS WITH ZA'ATAR SPICE

Spicy Pickle Chips, Mixed Olives and Flat
Bread (Enough to Share) 14

CARIBBEAN WINGS

Jerk Spiced Boneless Chicken Wings
Citrus Avocado Dip 13

SEAFOOD BAR

SAUTÉED MUSSELS

Tomato, White Wine Lemon Garlic
Sauce, Served with Crusty Bread 15

STEAMED LITTLENECK CLAMS

1 Dozen, Drawn Butter and Lemon 15

SHRIMP COCKTAIL

Jumbo Shrimp, Lemon, Traditional
Cocktail Sauce 15

ALASKAN KING CRAB LEGS

1/2 Pound Tender and Delicate 24

FRIED OYSTERS

Lemon, Smoked Tomato Remoulade 15

SOUPS AND SALADS

NEW ENGLAND CLAM

CHOWDER

Common Crackers 12

MAINE LOBSTER BISQUE

Fresh Picked Lobster, Splash of Sherry 13

FARMERS SALAD

Mixed Lettuces, Heirloom Carrot, Cherry
Tomato, Radish, Cucumber, Goat Cheese
Aged Sherry Vinaigrette 9

BOSTON BIB SALAD

Shower of Maytag Blue Cheese, Shaved
Red Onion, Toasted Walnuts, Balsamic
Vinaigrette 12

CAESAR SALAD

Romaine Hearts, Herb Croutons,
Parmesan Cheese, Caesar Dressing 9

FRESH CATCH OF THE DAY

Served with Broccoli and Heirloom Carrots, Your Choice of Whipped Potato or Jasmine Rice and One Accompaniment

MAHI-MAHI

Lean Mild Flavor, Tender Flaky Texture 31

FAROE ISLAND SALMON

Sweet Flavor, Medium Sized Delicate Flakes 32

SUSHI GRADE AHI TUNA

Deep Red in Color, Mild Flavor, Firm Texture 33

DAILY FRESH CATCH

Chef's other Fresh Fish and Seafood Selections of the Day (MP)

ACCOMPANIMENTS (SELECT ONE)

Fresh Lemon Squeeze o Tomato Bruschetta Mix o Lobster Butter Sauce

RICE BOWLS

Served with Sticky Jasmine Rice, Asian Vegetables and Light Coconut Curry

SEARED SUSHI GRADE AHI TUNA

Togorashi and Sesame Seed Dusted 34

ATLANTIC HALIBUT

Wildflower Honey and Miso Glazed 35

BUDDHA BOWL

Baby Bok Choy, Edamame, Cauliflower 22

TEMPURA MAINE LOBSTER TAILS

Twin Sweet Maine Lobster Tails, Crisp Tempura Batter 44

SPECIALTY ENTRÉES

SEAFOOD LINGUINE

Shrimp, Scallops, Mussels, Spicy Vodka Sauce 34

CHICKEN TIKI MASALA

Jasmine Rice, Creamy Tomato Curry Sauce 27

NORTHEAST FAMILY FARMS NEW YORK STRIP (12 OZ.)

Whipped Potato, Mushroom Ragu, Broccoli, Heirloom Carrots, Cabernet Sauce

MAINE LOBSTER EXPERIENCE

Two Pound Steamed Lobster, Red Skin Potatoes, Corn on the Cob Mkt Price

REEF AND BEEF

Tempura Battered Maine Lobster Tail, Grilled 6 oz. Filet, Whipped Potato, Broccoli, Heirloom Carrots, Two Sauces 44

BUTTERNUT SQUASH AND TOASTED FARRO RISOTTO

English Peas, Shaved Aged Goat Cheese, Arugula Leaves 22

SEAFOOD CIOPPINO

Lobster, Shrimp, Halibut, Scallops, Mussels, Clams, and Red Skin Potato in Rich