



# APPETIZERS



## CHOWDERS AND SOUPS

All our chowders and soups are made the old fashioned way – from scratch, with delicious stocks, fresh seafood, real cream and butter.

	<i>Cup</i>	<i>Bowl</i>
CLAM CHOWDER	4.50	6.00
SEAFOOD CHOWDER	4.50	6.00

## CHILLED APPETIZERS

### JUMBO SHRIMP COCKTAIL

Served with house made cocktail sauce.

Four shrimp 8.99      Half a dozen 12.99      Dozen 24.99

### IRISH SMOKED SALMON\*

Smoked in the Irish tradition by Ducktrap Farms in Belfast, Maine.

Thinly sliced on pumpnickel with capers, onions and mustard sauce. 9.99

### SMOKED SEAFOOD SAMPLER\*

Irish smoked salmon, smoked scallops, smoked mussels and smoked bluefish. Served with capers, onions and mustard sauce. 11.99

### GOAT CHEESE CAKE

Oven baked Vermont goat cheese and walnut cake served with red onion jam, fig balsamic vinaigrette and toasted baguettes. 8.99

### FRESH SWORDFISH BURGERS

Fresh ground swordfish flavored with lemon and garlic. Lightly seasoned, fire-grilled and served over warm artichoke, tomato and charred red onion salad. 8.99

### CLAMS CASINO

Baked whole clams, bacon, pimento and green pepper. 8.99

### FRIED CHICKEN STICKS 6.99

### FRIED CLAMS 12.99

### COCONUT FRIED SHRIMP

Served with a pineapple-basil salsa and mango puree. 9.99

### SHRIMP TEMPURA

Shrimp tempura served with a mango and Sriracha barbecue sauce. 9.99

### FRIED PANKO CRUSTED OYSTERS

Served with a lime aioli.      Each: 2.50      Half a dozen: 13.99

### TUNA MAKI TEMPURA\*

Tuna maki, rolled with seasoned rice, nori and spicy mayonnaise in a crispy tempura batter. Served with a sweet chili dipping sauce. 9.99

### DRAGON MAKI\*

Fresh salmon and tuna, spinach, avocado, carrots and Asian pear. 8.99

### FRESH BLACKENED TUNA SASHIMI\*

Center cut yellow fin tuna blackened slightly chilled, sliced, garnished with soy sauce and wasabi horseradish. 10.99

### SPICY TUNA ROLL\*

Yellowfin tuna with spiced chili pepper drizzle. Rolled with seasoned sushi rice, nori seaweed and wasabi horseradish. 8.99

### VEGETARIAN ROLL

Avocado, cucumber and asparagus. Rolled with seasoned sushi rice, nori seaweed and wasabi horseradish. 7.99

### UNAGI NIGIRI

Char broiled eel. Hand-pressed onto a pad of sushi rice. 8.99

### LEGACY MAKI\*

Fresh tuna, crab meat, avocado, carrots, and spicy mayonnaise rolled in a soy wrap. 9.99

### CALIFORNIA SHRIMP ROLL

Shrimp with avocado and shaved cucumber. Rolled with seasoned sushi rice and nori seaweed. 9.99

## RAW BAR

### CHERRY STONES ON THE HALF SHELL\*

Fresh cherrystones from Cape Cod. Served with cocktail sauce, horseradish, ponzu sauce and pickled shallots.

Each 1.60      Half a dozen 8.99      Dozen 16.99

### FRESH LITTLE NECKS\*

Each 1.60      Half a dozen 8.99      Dozen 16.99

### CHILLED SEAFOOD PLATTER\*

Shrimp, oysters, clams and mussels 24.99  
With whole chilled lobster 39.99

### OYSTER ON THE HALF SHELL SELECTIONS\*

Each 2.35      Half a dozen 13.50      Dozen 25.99



#### Wellfleet: Massachusetts: Cape Cod Bay

These oysters are smaller with an intense salinity. They are known for their light body and clean, crisp finish.



#### House Oyster: Cockenoe: Connecticut: Long Island Sound

Medium sized, full meat and mild in salinity.



#### Malpeque: Prince Edward Island

These medium sized oysters have a buttery smooth texture and a taste that is the perfect balance of sweetness and saltiness.



#### Island Creek: Massachusetts: Duxbury Bay

A larger oyster that possesses a medium salinity with an unmistakable sweetness and a hint of seaweed.

## HOT APPETIZERS

### BUFFALO CHICKEN M-80'S

Shredded chicken, Frank's Red Hot Sauce and Bleu cheese wrapped in a crispy wonton. Served with a spicy dipping sauce. 8.99

### CHERRY PEPPERED SQUID

Crispy fried squid tossed with cherry peppers. Accompanied by garlic and lemon butter. 9.99

### FRIED SQUID

Served with marinara sauce. 9.99

### SESAME POPCORN SHRIMP

Alaskan cold-water shrimp in a crispy sesame batter.

Accompanied by a sweet and spicy Asian plum sauce. 8.99

### LOBSTER AND RAVIOLI

Sautéed lobster meat with shallots, plum tomatoes and sherry wine. Tossed with cheese-filled ravioli and a Parmesan cream. 9.99

### STEAMED CLAMS 15.99

### STEAMED MUSSELS

Served in garlic and wine. 9.99



## SUSHI

### SUSHI SPECIAL: BUSTER MAKI

Alaskan crab meat rolled with cream cheese, fresh red peppers, and sautéed portabello mushrooms. 9.99

### SCORPION ROLL\*

Shrimp and tuna rolled with pineapple, avocado, fried sweet potatoes and spicy mayonnaise. 9.99

### TIGER EYE\*

Tuna, salmon and asparagus rolled with rice then fried in a tempura batter. Topped with scallions, spicy mayonnaise and eel sauce. Finished with masago. 10.99

### THE SOLE ROLL\*

Thinly sliced smoked salmon with avocado, cucumber, asparagus and chili drizzle. Rolled with seasoned sushi rice, nori seaweed and wasabi horseradish. 8.99

### RAINBOW MAKI\*

Tuna, salmon, avocado, cucumber and cream cheese. 10.99

### FIRECRACKER

Lobster, avocado, fried sweet potato and homemade spicy mayonnaise. Served inside-out with sesame seeds. 11.99

### TUNA CRUNCH\*

Tuna, fried sweet potato, avocado and spicy mayonnaise. 9.99

SOY WRAP AVAILABLE FOR AN EXTRA CHARGE OF .75