



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
SOUP DU JOUR	4.50	6.00

CHILLED APPETIZERS

SMOKED BLUEFISH PATE

Served chilled with toasted baguettes. 8.99

IRISH SMOKED SALMON*

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

Thinly sliced on pumpernickel 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

FRIED PANKO CRUSTED SOFT-SHELL CRABS

Fried soft-shell crabs with a panko crust. Topped with a sweet and spicy orange salsa. 9.99

CHERRY PEPPERED SQUID

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

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

STEAMED CLAMS 15.99

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

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 ROLL

Alaskan Snow Crab or Shrimp with avocado and shaved cucumber. Rolled with seasoned sushi rice and nori seaweed. 9.99

SOY WRAP AVAILABLE FOR AN EXTRA CHARGE OF .75

RAW BAR

JUMBO SHRIMP COCKTAIL

Served with house made cocktail sauce.

Four shrimp 8.99 Half a dozen 12.99 Dozen 24.99

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.



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

CRAB STUFFED PORTABELLO MUSHROOM

Roasted Portabello mushroom topped with herb garlic cream cheese and Alaskan Crab. Oven baked with spiced Ritz crumbs and a roasted tomato vinaigrette. 8.99

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

OVEN-BAKED CRAB CAKE

Made from Alaskan Crab, placed over a warm spicy Asian coleslaw, drizzled with chili mayonnaise. 8.99

FRIED SQUID

Served with marinara sauce. 9.99

STEAMED MUSSELS

Served in garlic and wine. 9.99

CRAB RANGOONS 8.99

FRIED PANKO CRUSTED OYSTERS

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



SUSHI



SUSHI SPECIAL: FORBIDDEN MAKI

Tuna and crab rolled with cream cheese, red peppers, and fried sweet potato in a soy wrap. Accented with a balsamic wasabi reduction. 10.99

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

SPYDER MAKI

Maryland soft-shell crab, masago, cucumber and asparagus. 8.99