

APPETIZERS

CHOWDERS & 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

JUMBO SHRIMP COCKTAIL

Served with house made cocktail sauce.

Four shrimp 10.99 Half a dozen 15.50 Dozen 29.99

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

FISH TACOS

Fried whitefish in soft flour tortillas with sweet slaw, salsa fresca and cilantro lime crema. 8.99

FRIED PANKO CRUSTED SOFT-SHELL CRABS

Topped with a sweet and spicy orange salsa. 9.99

GOAT CHEESE CAKE

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

SESAME POPCORN SHRIMP

Alaskan cold-water shrimp in a crispy sesame batter. Accompanied by a sweet and spicy Asian plum sauce. 8.99

CHERRY PEPPERED SQUID

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

OVEN-BAKED CRAB CAKE

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

FRESH SWORDFISH BURGERS

Fresh ground swordfish 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

SHRIMP TEMPURA

Tempura battered jumbo shrimp served with Thai chili sauce and Indonesian sweet soy. 10.99

HOT APPETIZERS

RAW BAR

CHERRYSTONES 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 LITTLENECKS*

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

Massachusetts : Cape Cod : House Oyster

Ask your server for the house oyster of the day.

Massachusetts : Wellfleet

Plump and clean with a distinctively good balance of creamy sweetness and brine

Canada : P.E.I. : Malpeque

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

New York & Connecticut : Long Island Sound : Blue Point

Large sized, full satiny meats with crisp, firm texture and a sweet aftertaste that sparkles with salinity.

SUSHI

All sushi orders are served with pickled ginger, seaweed salad, soy sauce and wasabi.

TUNA MAKI TEMPURA*

Tuna maki with spicy mayonnaise in a crispy tempura batter. Served with a sweet chili dipping sauce. 9.99

FIRECRACKER

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

FRESH BLACKENED TUNA SASHIMI*

Center cut tuna blackened, slightly chilled and sliced. 10.99

TUNA CRUNCH*

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

CALIFORNIA SHRIMP ROLL

Shrimp with avocado and cucumber. 10.99

SPICY TUNA ROLL*

Tuna with spicy mayonnaise, served inside-out with black sesame seeds. 8.99

VEGETARIAN ROLL

Avocado, cucumber and asparagus, served inside-out with black sesame seeds. 7.99

UNAGI NIGIRI

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

SUSHI SPECIAL: PHILLY NIGIRI*

Seasoned sushi rice layered with Irish smoked salmon and cucumber sashimi. Finished with a rich Dijon cream cheese, scallions, masago and a pinch of toasted sesame seed. 8.99

TERRA MAKI

Lobster, cucumber and avocado with a garlic wasabi aioli drizzle. 11.99

SCORPION ROLL*

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

EMERALD MAKI*

Salmon, cucumber, carrots and avocado, topped with scallions, masago and a roasted garlic aioli drizzle. 9.99

TIGER EYE*

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

SPYDER MAKI

Crispy Maryland soft-shell crab, masago, cucumber and asparagus. Served inside-out with black sesame seeds. 9.99

THE SOLE ROLL*

Thinly sliced smoked salmon with avocado, cucumber, asparagus and spicy mayonnaise. 8.99

RAINBOW MAKI*

Tuna, salmon, avocado, cucumber and cream cheese, inside-out with black sesame seeds. 10.99

SOY WRAP AVAILABLE FOR AN EXTRA CHARGE OF .75

☞Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy☜

*Consuming raw or undercooked seafood or meat may increase your risk of foodborne illness, especially if you have certain medical conditions.