

Soup

CLAM CHOWDER Cup 6, Crock 8

LOBSTER BISQUE Crock 12

Raw Bar

SHRIMP COCKTAIL

Four 13, Half Dozen 19, Dozen 36

CHERRYSTONES ON THE HALF SHELL

Each 1.95, Half Dozen 11, Dozen 20

OYSTERS ON THE HALF SHELL*

Each 2.95, Half Dozen 17, Dozen 32

Wellfleet: Cape Cod, MA

Katama Bay: Martha's Vineyard, MA

Damariscotta: Maine

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 39

With Chilled 1.25 lb. Lobster 69

With 1 lb. Alaskan King Crab Leg 89

With Chilled 1.25 lb. Lobster & 1 lb. Alaskan King Crab Leg 119

Appetizers

CRAB RANGOONS 13

OVEN ROASTED CRAB CAKES 15

Spicy Old Bay aioli, garnished with micro cilantro, fennel, and red pepper in lemon vinaigrette

TUNA POKE 13

Diced Yellowfin Tuna, avocado, scallions and cilantro in an Asian style sauce. Served on crispy fried wontons.

WILD SPANISH OCTOPUS 15

Marinated Spanish octopus prepared sous vide, served with Yukon potato, crumbled sausage, pickled chili, arugula.

CLAMS CASINO 13

Baked whole clams, bacon, pimento and green pepper.

STEAMED MAINE CLAMS 19

1 pound with butter and broth

STEAMED MAINE MUSSELS 13

Fresh mussels, steamed with garlic and white wine

BANG BANG SHRIMP 13

Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED WHOLE BELLY CLAMS 23

FRIED CLAM STRIPS 13

FRIED SQUID 13

Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter

GOAT CHEESE CROSTINI 11

Goat cheese spread, apple and jalapeño salsa, strawberry and local honey

Sushi

RAINBOW MAKI 15

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

FIRECRACKER SUSHI 17

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

SPICY TUNA ROLL 15

Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.

VEGETABLE ROLL 10

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

BUSTER ROLL 14

Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion, topped with wasabi sauce and toasted panko crumbs

SOLE ROLL 13

Smoked salmon, avocado, cucumber, asparagus, spicy mayo.

TIGER EYE 15

Tuna, salmon, asparagus, tempura fried, topped with scallions, spicy mayonnaise, eel sauce and masago

TUNA CRUNCH 15

Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13

Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 19

Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Fried Dinners

Served with a Wedge Salad, French fries, and coleslaw.

For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7.

1 LB. FISH & CHIPS 19

FRIED NORTH ATLANTIC HADDOCK 26

FRIED WORKS DINNER 29

Fried scallops, shrimp, Blue Cod, and clams strips

Sides

Jasmine Rice 6

French Fries 6

Sautéed Spinach 6

Roasted Asparagus 9

Yukon Gold Mashed Potato 6

Mac & Cheese 10

Shrimp Fried Rice 11

Lobster Mac & Cheese 19

Parmesan Roasted Broccoli 6

Roasted Fingerling Potatoes 6

Boat to Table

Served with a Wedge Salad, fingerling potatoes and roasted asparagus. For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh NORTH ATLANTIC HADDOCK 26

Fresh NORTH ATLANTIC SALMON 26

Fresh ORA KING SALMON 29

Fresh NORTH ATLANTIC SOLE 28

Super JUMBO SHRIMP 28

Fresh SEA SCALLOPS 36

Fresh SWORDFISH 32

Fresh TUNA STEAK 32

Sole Classics

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

BAKED SEAFOOD PLATTER 39

The tail from a Maine lobster, herb crumb haddock, crab cake, clams casinos, and baked stuffed Super Jumbo shrimp.

TUNA STEAK BARCELONA 29

Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 32

Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad. Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

SOLE MEUNIÈRE 29

Sautéed George's Bank Sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

SEAFOOD SAUTÉ 32

Lobster meat, shrimp, and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

SALMON CRAB RANGOON 28

Baked salmon fillet topped with crab-infused cream cheese, and Asian plum sauce. Served with jasmine rice and roasted asparagus.

CAJUN SEARED BLACK & BLUE SWORDFISH 34

Blackened swordfish over sautéed bacon, apple and Brussels sprouts, served with Fontina and gorgonzola au gratin potatoes finished with a balsamic reduction.

BAKED STUFFED SHRIMP 29

Three Super Jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon butter sauce.

BAKED STUFFED SHRIMP & FILET 39

House cut Choice filet and two jumbo baked, crab-stuffed shrimp, topped with lemon butter served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

HONEY MUSTARD ORA KING SALMON 32

Pan seared New Zealand Ora King Salmon glazed with honey-mustard sauce. Served over warm salad of fregola, shaved Brussels sprouts, roasted butternut squash, and dried cranberries tossed in lemon butter.

LOBSTER RISOTTO 35

Succulent lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil served over creamy lobster risotto

HADDOCK WITH LOBSTER NEWBURG 32

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes, roasted asparagus.

NEW YORK SIRLOIN 39

Twelve ounces of well-marbled and closely trimmed New York Sirloin, served with Yukon Gold mashed potatoes and roasted asparagus topped with demi glace.

Lobster & Crab

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$3, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

1.25 LB. LOBSTER 39

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$10

2 LB. LOBSTER 59

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$20

FILET & LOBSTER TAIL 49

House cut Choice filet and hard shell Maine lobster tail served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

LOBSTER ROLL 35

6 oz. of lobster meat with a touch of mayonnaise and lemon juice in a toasted Brioche roll. Served with French fries.

ALASKAN KING JUMBO CRAB LEGS 69

One pound of steamed Alaskan King jumbo crab legs, served with French fries and coleslaw.

NEW ENGLAND LOBSTER BAKE

One whole Maine lobster, Maine steamer clams, Maine mussels, corn on the cob and baby potatoes

1.25 pound Lobster Bake \$49

2 pound Lobster Bake \$65



Wines by the Glass

CHARDONNAY

Josh Cellars, California, 2019.....	11
La Crema, Russian River Valley, 2018.....	13
Bravium, Russian River Valley, 2019.....	14
Far Niente, Napa Valley, WE 94 , 2019.....	16

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	11
Silverado “Miller Ranch” Napa, 2018.....	13
La Moussière, Sancerre, 2018.....	14

PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019	10
*Montinore Pinot Gris, Willamette Valley, 2017.....	12
Santa Margherita Pinot Grigio, Italy, 2019.....	13

OTHER WHITES

Pavão Branco, Vinho Verde, NV	10
Matua Rosé, New Zealand, 2020	10
Loosen Riesling, Germany, WW 90 , 2019	11
Truchard, Roussanne, Carneros, 2019.....	12
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	13
Miraval Rosé, Provence, 2019	13

CABERNET SAUVIGNON

Josh Cellars, California, 2018.....	11
Iron & Sand, Paso Robles, 2019.....	13
Stags’ Leap, Napa Valley, 2018	16
Austin Hope Cabernet, Paso Robles, 2019.....	17

PINOT NOIR

*Montinore Estate, Willamette Valley, 2018	12
Mer Soleil Reserve, Santa Lucia, 2018	13
“Balade” by Belle Glos, Russian River, 2019.....	15

MERLOT & MALBEC

Josh Cellars Merlot, California, 2019.....	11
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	11
Catena Malbec, Mendoza, 2019	13

OTHER REDS

Tenuta di Arceno, Chianti Classico, 2019	13
The Big Easy, Santa Barbara, 2018.....	14
Chappellet, Mountain Cuvée, California, 2019, WW 92	15
#24 Ridge, Geyserville Zinfandel, 2019, JS 94	16

CHAMPAGNE

Cavas Masachs Mas Fi Brut, Spain, N.V.....	12
Carpené Malvolti Prosecco, DOC.....	14
Nicolas Feuillatte Rosé, France, N.V., WS 91	21

HALF BOTTLES

Chateau La Freynelle, Bordeaux, 2020	20
Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2018	21
Cantina Gabriele Moscato, Italy, 2019.....	22
Mâcon-Villages Chardonnay, Louis Jadot, 2017.....	22
J. Lohr “Riverstone” Chardonnay, Arroyo Seco Monterey, 2017...22	
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, 2019	22
Alexander Valley Merlot, Sonoma, 2018.....	23
Cannonball, Cabernet Sauvignon, Sonoma, WE 89 , 2018	23
A to Z Pinot Noir, Oregon, 2017.....	24
Kim Crawford, Sauvignon Blanc, Marlborough, 2018.....	24
Canard-Duchêne Champagne, France.....	34
*Grgich Hills “Estate” Chardonnay, Napa, 2017	36
de Ladoucette, Pouilly-Fumé, France, 2018.....	38

Beer List

DRAUGHT BEERS

“Woo-Tang” by Flying Dreams N.E. IPA, 6.3% ABV	8
Fiddlehead IPA, 6.2% ABV	8
Sam Adams, 5% ABV.....	8
Sam Seasonal.....	8
Stella Artois, 5% ABV	8
Wachusett Blood Orange Wheat Ale, 4.5 % ABV	8
Whirlpool Pale Ale, Night Shift Brewing, 4.5% ABV	8
Guinness 20 oz., 4.1% ABV	9
Pulp Daddy by Greater Good, 13 oz., 8% ABV	10

CRAFT BEERS

Dogfish Head Sea Quench Ale, Session Sour, 12 oz. 4.9% ABV.....	6.00
Dogfish Head Slightly Mighty Lo-Cal IPA, 12 oz., 4% ABV	7.00
Citizen Cider “Unified Press”, 5.2% ABV	7.50
Allagash White, 16 oz., 5.2% ABV	8.00
Left Hand Milk Stout Nitro, 16 oz., 6% ABV	8.00
Sam Smith Organic Chocolate Stout, 12 oz., 5% ABV	8.00
Spencer Trappist Ale, 11.2 oz., 6.5% ABV	8.00
Cloud Candy, N.E. IPA, by Mighty Squirrel Brewing Co., 6.5% ABV	9.00
Wrench, Industrial Arts Brewing Company, 16 oz., 7.1% ABV	9.00
Velvet Revolve by Baystate, 16oz., 5.2% ABV	9.00
Becky Likes the Smell Double IPA by Baystate, 16oz., 10% ABV	10.00
Kelley ² Double N.E. IPA by Baystate, 16oz., 9.2% ABV.....	10.00
1.3.22	

Wines by the Bottle

CHARDONNAY

Josh Cellars, California, 2019	44
Cross Barn by Paul Hobbs, Sonoma, 2018	44
Mer Soleil Silver Unoaked, Santa Lucia, 2018.....	49
Errazuriz Max Reserva, Chile, 2019.....	46
Diora, Monterey, 2018.....	48
Domaine Cheveau Bourgogne, 2018.....	48
La Crema, Russian River Valley, 2018	52
Sonoma Cutrer, Russian River Ranches, 2020	52
Talley, Arroyo Grande Valley Estate, 2018.....	52
Sixto Uncovered, Washington State, 2017, JS 95	55
Bravium, Russian River Valley, 2019.....	56
Panthera by Hess, Russian River, RP 93 , 2017	56
Charles Krug, Napa, 2018, JS 90	55
Meyer Family Cellars, Anderson Valley, 2016	55
Jordan, Russian River, 2018.....	58
Far Niente, Napa Valley, 2019	64
Rombauer, Carneros, 2018	64
Domaine Drouhin “Arthur”, Oregon, 2018.....	72
Cakebread, Napa, 2019	80
DuMol Estate, Sonoma, 2019.....	95
Joseph Drouhin, Chassagne-Montracchet, 2019	95
Stonestreet Estate “Upper Barn”, Sonoma, 2016.....	99
Kosta Browne, Russian River, 2016.....	100

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	44
La Moussière, Sancerre, 2018.....	56
Cloudy Bay, Marlborough, 2020.....	57
Silverado “Miller Ranch”, Napa, 1 Liter, 2018.....	59

PINOT GRIGIO

“Territori” Pinot Grigio by Salvalai, DOC, Veneto, 2019	40
*Montinore Estate Pinot Gris, Willamette Valley, 2017.....	44
Santa Margherita, Italy, 2019	52

OTHER WHITE VARIETALS

Bieler Père & Fils Rose, Provence, 2020	40
Loosen Riesling, Germany, 2019, WW 90	44
Truchard, Roussanne, Carneros, 2019.....	48
Del Mano, Blanco, Argentina, 2020	44
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	52
Miraval Rosé, Provence, 2019	52
Terras Gauda, O Rosal Albarino, 2019, W&S 92	50
Allende Rioja, Spain, 2015, RP 92	55

CHAMPAGNE & SPARKLING WINE

Café de Paris, Brut Rosé, France, N.V.....	46
Canard-Duchêne, Champagne, N.V.	65
Nicolas Feuillatte Rosé, France, N.V., WS 90	88
Moët Chandon “Imperial”, France, N.V., WS 91	90
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, WS 90	115
Dom Perignon, France, 2012, D 98	235

CABERNET SAUVIGNON & MERITAGE

Josh Cellars, California, 2018.....	44
Errazuriz Max Reserva, Chile, 2018.....	45
J. Lohr “Seven Oaks”, Paso Robles, 2019.....	48
Borne of Fire, Columbia Valley, 2018	52
Iron & Sand, Paso Robles, 2019.....	52
The Counselor, Alexander Valley, 2017	55
J.Lohr “Hilltop”, Paso Robles, 2018.....	60
Stags’ Leap, Napa Valley, 2018	64
Post & Beam Cabernet by Far Niente, Napa, WS91 , 2018.....	67
Hall Cabernet, Napa Valley, 2018, WS 93	70
Austin Hope Cabernet, Paso Robles, 2019.....	68
Penfolds Bin 704, Napa Valley, 2018	72
Jordan, Sonoma, 2017, WW 92	79
#26 Legit Cabernet, Tuscany, 2013, WS 94	80
Merryvale Cabernet, Napa, 2016, W&S 92	87
Cakebread, Napa, 2018	105
Caymus Cabernet, Napa Valley, CA, WW93 , 2019	110
Ghost Block, Napa Valley, 2016, WS 93	100
Joseph Phelps, Napa Valley, 2016, JS 94	100
Silverado “Geo”, Coombsville, Napa Valley, 2014, JS 95	100
Silver Oak, Alexander Valley, 2015	130
DuMol Cabernet, Napa, 2016.....	135
Joseph Phelps “Insignia”, Meritage, Napa, 2015.....	265
Opus One, Meritage, Napa, 2017	325

MERLOT & MALBEC

Josh Cellars, California, 2019.....	44
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	44
Catena Malbec, Mendoza, 2019.....	52
Cuarto Dominio Malbec, Mendoza, 2016.....	75

OTHER REDS

*Los Frailes, Spain, Organic, 2013.....	44
19 Crimes “The Warden” Red Blend, Australia, 2018	45
Tenuta di Arceno, Chianti Classico, 2015	52
The Big Easy, Santa Barbara, 2018.....	56
Leviathan, Oakville, CA, 2019	59
Pertinace Langhe Nebbiolo, Italy, 2018	60
Chappellet, Mountain Cuvée, California, 2019, WW 92	60
#24 Ridge, Geyserville Zinfandel, 2019, JS 94	64
Shafer TD - 9, Napa, WE 95 , 2016.....	75
Brown Estate “Chaos Theory”, Napa, 2019.....	79
8 Years in the Desert by Orin Swift, California, 2019, RP 93	85
Robert Foley, “Kelly’s Cuvee”, Napa Valley, 2017.....	75
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	80
Peter Michael, ‘L’Esprit Des Pavotes’, Sonoma, 2015.....	140

PINOT NOIR

*Montinore Estate, Willamette Valley, 2017	48
Mer Soleil Reserve, Santa Lucia, 2018	52
En Route, Russian River, 2017, WE 93	59
“Balade” by Belle Glos, Russian River, 2019.....	60
Penner-Ash, Willamette Valley, 2018.....	65
Caymus, Belle Glos “Dairyman”, Russian River, 2019	86
Kosta Browne, Russian River, 2015, JS 94	130

Sole Cocktails

Seasonal Favorites

IRELAND RUNS ON \$12

Jameson Cold Brew, Kahlúa, vanilla simple syrup

THE DETAILS \$12

Crop Organic Pumpkin, Devil’s River rye, Boston Harbor maple cream liqueur, cinnamon simple syrup

SO BLOODY OLD FASHIONED \$12

Devil’s River rye, Solerno blood orange liqueur, Aztec chocolate Bitters, simple syrup, orange slice

RAFAEL’S SKINNY MARGARITA \$12

Avion tequila, DeKuyper O3, splashes of orange juice and sour mix, two squeezed limes

LEMON BASIL BOWL \$10

Nantucket Half & Half, Tito’s vodka, Peaches, basil, garnished with lemon and basil. For Two \$18

Barrel Aged Cocktails

RED SANGRIA \$11

Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two \$20

DAVE’S MAI TAI \$13

Dave’s spin on a classic. Bacardi rum, Gosling’s dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.

Sole Legends

CEO MARTINI \$13

Elyx vodka served up with bleu cheese stuffed olives

ESPRESSO MARTINI \$12

How do you take yours?

Black - Double Espresso vodka and Tuaca

With Cream - Double Espresso vodka & Godiva White

MOJITOS \$12

Mango - Mango rum, mango fruja, mint leaves, lime juice, soda, sugared rim

Strawberry - Malibu strawberry rum, mint, lime juice, strawberry purée and soda, with a sugared rim

GENTLEMAN’S SIDECAR \$13

Ketel One vodka, Hennessy, Aromatic Bitters, grapefruit

FLIRTINI \$12

Raspberry vodka, orange liqueur, peach liqueur, pineapple juice, champagne

ULTIMATE MARGARITA \$13

Avión tequila, Grand Marnier, Cointreau, orange juice, lime

SOLE BOWL \$10

Coconut rum, white rum, blue curaçao, and mixed fresh fruit juices. For Two \$18

HUCKLEBERRY BOWL \$11

Mountain Huckleberry vodka with lemonade and blueberries, served on the rocks. For Two \$20