

Dinner Menu

Dinner Menu Available for Take Out & Dine In
Monday through Thursday 4:00 pm - 8:00 pm
Friday & Saturday 4:00 pm - 9:00 pm *Closed Sunday*

Soup

CLAM CHOWDER Cup 5, Crock 7

LOBSTER BISQUE * Crock 12

Raw Bar

SHRIMP COCKTAIL *

Four 13, Half Dozen 19, Dozen 36

CHERRYSTONES ON THE HALF SHELL*

Each 1.75, Half Dozen 10, Dozen 18

Appetizers

OVEN ROASTED CRAB CAKE 13

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.

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

CRAB RANGOONS 12

BANG BANG SHRIMP 13

Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED WHOLE BELLY CLAMS 19

FRIED CLAM STRIPS 12

FRIED SQUID 13

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

Sushi

RAINBOW MAKI* 14

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

SPICY TUNA ROLL 14

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

VEGETABLE ROLL 10

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

SOLE ROLL* 13

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

TIGER EYE 14

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

FIRECRACKER SUSHI 15

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

BUSTER ROLL 13

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

TUNA CRUNCH 15

Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13

Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 16

Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Sole Classics

Served with a Wedge Salad. For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6

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.

BAKED STUFFED SHRIMP 27

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

PAN SEARED ATLANTIC HALIBUT 32

Fresh Atlantic halibut served with butternut squash risotto, roasted asparagus, and pomegranate reduction.

SOLE MEUNIÈRE 26

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

SEAFOOD SAUTÉ * 27

Lobster meat, shrimp, and scallops sautéed in garlic, leeks, and clam juice served over penne.

CAJUN SEARED BLACK & BLUE SWORDFISH * 32

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

SALMON CRAB RANGOON * 25

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

BAKED STUFFED SHRIMP & FILET 37

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

HADDOCK WITH LOBSTER NEWBURG * 29

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

Boat to Table

Served with a Wedge Salad, fingerling potatoes and roasted asparagus
For an additional charge you may substitute
Clam Chowder \$2, or Caesar Salad \$6

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh NORTH ATLANTIC HADDOCK 25

Fresh NORTH ATLANTIC SALMON * 25

Fresh NORTH ATLANTIC SOLE* 26

Super JUMBO SHRIMP * 27

Fresh ATLANTIC HALIBUT 32

Fresh SEA SCALLOPS * 29

Fresh SWORDFISH * 32

Fresh TUNA STEAK * 32

Sides

ROASTED FINGERLING POTATOES 5

YUKON GOLD MASHED POTATO 5

ROASTED ASPARAGUS 8

SAUTÉED SPINACH 5

JASMINE RICE 5

FRENCH FRIES 5

Lobster & Crab

Served with a Wedge Salad. For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6

NEW ENGLAND LOBSTER BAKE *

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

1.25 pound Lobster Bake \$45

2 pound Lobster Bake \$59

Also available as a take-home. Ready to Cook Kit!

HALF POUND LOBSTER ROLL 32

Half pound of lobster meat in a toasted Brioche roll, served with French fries. Your choice of traditional (a touch of mayonnaise and lemon juice), or Rhode Island style (butter poached).

1.25 LB. LOBSTER * 34

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$8

2 LB. LOBSTER * 49

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$16

BUTTER POACHED LOBSTER CASSEROLE * 32

Topped with Ritz crackers served with French fries and coleslaw

ALASKAN KING JUMBO CRAB LEGS 69

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

Fried Dinners

Served with a Wedge Salad, French fries, and coleslaw.
For an additional charge you may substitute
Clam Chowder \$2, or Caesar Salad \$6.

FISH & CHIPS 17

FRIED NORTH ATLANTIC HADDOCK 24

FRIED WORKS DINNER 29

Fried haddock, scallops, shrimp and clams strips.

Salads

WEDGE SALAD 6

House made French dressing with bleu cheese crumbles over iceberg lettuce wedge, cherry tomatoes, sesame seeds.

CAESAR SALAD 9

Fresh chopped Romaine lettuce with our house made Caesar dressing, croutons, grated Parmesan cheese and Parmesan crisp.

PEAR & WALNUT SALAD 9

Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts, dried cranberries and Bleu cheese. Topped with red wine poached pears.

BEET & BURRATA SALAD * 9

Red and yellow beets, arugula, mandarin oranges, toasted pistachios, and lemon vinaigrette

Desserts

BLACK BOTTOM PIE * 10

A generous portion of ice cream atop a crust of crushed Oreos. Our ice cream is specially made for us by Broadway. Ask your server for the flavor of the day.

CHEESECAKE * 10

Over two inches thick, lightly browned cheesecake flavored with lemon and vanilla, choice of strawberries

FLOURLESS CHOCOLATE CAKE * 10

Decadent dark chocolate cake, ganache glaze, served with vanilla ice cream.



Create Your Own Oyster Platter

DOZEN \$32 | HALF DOZEN \$17 | EACH \$2.95

Choose any combination of oysters from our selection and build a platter to suit your tastes. Served with house-made cocktail sauce and traditional red wine mignonette

BLUE POINT - NEW YORK

DAMARISCOTTA - MAINE

MALPEQUE - PRINCE EDWARD ISLAND

WELLFLEET - MASSACHUSETTS

KATAMA - MARTHA'S VINEYARD



Scan me for more oyster info!

Hot Appetizers \$11

FRIED OYSTER ON CHICHARRÓN

With Sriracha aioli and pickled jalapeño

OYSTERS ROCKEFELLER

Our version of this classic dish with chopped spinach and cheese sauce. Broiled until hot and bubbly

OYSTER CASINO

Baked oyster with bacon, pimento and green pepper

BAKED OYSTER WITH SEASONED CRUMB

With garlic butter, Worcestershire sauce, lemon and parsley

BUFFALO OYSTER

Fried oysters dipped in buffalo sauce, topped with a dollop of bleu cheese dressing

Entrées

Comes with your choice of wedge salad or soup du jour.

FRIED OYSTERS ROLL \$19

Crispy deep fried oysters in a toasted brioche roll with remoulade, and shredded lettuce. Served with French fries and coleslaw.

CREOLE OYSTER & SHRIMP GUMBO \$24

Louisiana style gumbo with fried oysters, shrimp, and Cajun andouille sausage, served with jasmine rice.

HADDOCK WITH CRISPY OYSTERS \$27

Baked haddock served over butternut squash, and Brussels sprouts sautéed with bacon. Topped with Bearnaise sauce and crispy oysters.