

# SOUPS

CLAM CHOWDER - Cup 6.99, Crock 8.99

LOBSTER BISQUE - Crock 15.99

# CRUDO

ATLANTIC SALMON CRUDO 13.99

Avocado, black garlic aioli, pickled, crispy shallots, micro cilantro

AHI TUNA CRUDO 17.99

Avocado, passion fruit pearls, scallion, ponzu, chili oil, wasabi

SCALLOP CRUDO 15.99

Watermelon aguachile, pickled melon rind, mint oil, pomegranate seeds

# APPETIZERS

BACON-WRAPPED SCALLOPS 16.99

Grilled pineapple

CRISPY SHRIMP SPRING ROLLS 13.99

Sweet chili-garlic sauce

LOBSTER XO DUMPLINGS 14.99

Chili-soy vinaigrette, green onion

TUNA POKE 14.99

Avocado, scallions, cilantro, Asian style sauce, crispy fried wontons

OVEN ROASTED CRAB CAKE 15.99

Chipotle corn remoulade, arugula, lemon vinaigrette

CRAB RANGOONS 15.99

Sweet and spicy duck sauce

CLAMS CASINO 16.99

Bacon, pimento, green peppers

WILD SPANISH OCTOPUS 18.99

Yukon potato, chorizo sausage, pickled chili, arugula

BANG BANG SHRIMP 13.99

Sweet and spicy Thai chili sauce

FRIED CALAMARI 17.99

Cherry peppers, marinara sauce, lemon butter

STEAMED MAINE MUSSELS 17.99

Fresh Maine mussels, garlic, white wine, grilled focaccia bread.

STEAMED MAINE CLAMS 19.99

1 lb. with butter and broth

FRIED WHOLE BELLY CLAMS 25.99

Tartar sauce

GOAT CHEESE CROSTINI 15.99

Apple and jalapeño salsa, strawberry, local honey

# RAW BAR

OYSTERS ON THE HALF SHELL

Each 3.50 | Half Dozen 19.99 | Dozen 38.99  
Please ask your server for today's fresh selection

ADD A BUMP OF OSETRA CAVIAR \$18.99  
Quarter ounce

CHERRYSTONES ON THE HALF SHELL

Each 2.50, Half Dozen 13.99, Dozen 25.99  
Housemade cocktail sauce, horseradish, ponzu sauce

JUMBO SHRIMP COCKTAIL

Housemade cocktail sauce  
Four Shrimp 13.99 | Half Dozen 19.99 | Dozen 38.99

COLOSSAL LUMP CRAB COCKTAIL 25.99

Mustard sauce and housemade cocktail sauce

OSETRA CAVIAR 75.99

One ounce Sturgeon caviar, hard boiled egg,  
cornichon, creme fraiche, blinis, chive

CHILLED SEAFOOD PLATTER

Shrimp, Oysters, Clams & Mussels 39.99  
With Colossal Lump Crab 55.99  
With Chilled 1.25 lb. Lobster 69.99  
With Colossal Lump Crab & Chilled 1.25 lb. Lobster 89.99

# SUSHI

Served with pickled ginger, low-sodium soy sauce and wasabi  
\*Soy wrap available for an extra charge of 1.00

RAINBOW MAKI 16.99

Tuna, salmon, avocado, cucumber, cream cheese, sesame seeds

SANJI ROLL 16.99

Shrimp, pineapple, avocado, baked lump crab, sriracha,  
yum yum sauce, sweet soy, panko

DASHI SCALLOP ROLL 16.99

Dashi poached scallop, house-pickled vegetables, ginger-wasabi aioli, eel sauce

ISLAND ROLL 16.99

Tuna, spicy crab stick, avocado, fried sweet potato, habanero-papaya aioli

FIRECRACKER SUSHI 19.99

Lobster meat, avocado, fried sweet potato, spicy mayo, sesame seeds

VOLCANO ROLL 16.99

Crab stick, avocado, soy wrap, topped with baked chopped scallop,  
crab stick, spicy mayo

SPICY TUNA CRUNCH 16.99

Tuna, avocado, fried sweet potato, sriracha, spicy mayo, sesame seeds

DYNAMITE ROLL 18.99

Tuna, tempura shrimp, spicy mayo, topped with spicy crab stick, pickled jalapenos

TIGER EYE 17.99

Tuna, salmon, asparagus, tempura fried, scallions, spicy mayo, eel sauce, masago

CALIFORNIA SHRIMP ROLL 14.99

Shrimp, avocado, cucumber, sesame seeds

SPICY TUNA HAND ROLL 6.99

Cucumber, avocado

GUNKAN MAKI TRIO 13.99

Teriyaki Shrimp | Spicy Tuna | Crab Salad

# SALADS

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder \$3,  
Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

## MIXED FIELD GREENS SALAD 8.99

Housemade cider vinaigrette, cherry tomatoes, cucumber, pickled shallots

## BEET & BURRATA SALAD 12.99

Red beets, arugula, mandarin oranges, toasted pistachios,  
micro greens, lemon vinaigrette

## PEAR & WALNUT SALAD 12.99

Romaine, arugula, honey tarragon vinaigrette,  
walnuts, dried cranberries, Bleu cheese, red wine poached pears

## CAESAR SALAD 11.99

Romaine, housemade Caesar dressing, croutons,  
grated Parmesan cheese, Parmesan crisps

# FRIED DINNERS

French fries, coleslaw

## FRIED GULF SHRIMP 29.99

## 1 LB. FRESH FISH & CHIPS 29.99

## FRIED FRESH NORTH ATLANTIC HADDOCK 37.99

## FRIED FRESH ALL NATURAL SEA SCALLOPS 44.99

## FRIED WORKS PLATTER 45.99

Fried scallops, shrimp, Blue cod, whole belly clams

# SIDE DISHES

## FRENCH FRIES 6.99

## PARMESAN ROASTED BROCCOLI 6.99

## MAC & CHEESE 12.99

## LOBSTER MAC & CHEESE 18.99

## SHRIMP FRIED RICE 12.99

## LOADED CRAB MASHED POTATO 15.99

# LAND AND SEA

## BAKED STUFFED SHRIMP & FILET 49.99

House cut Choice filet, two crab-stuffed super jumbo shrimp, lemon  
butter, Yukon gold mashed potatoes, roasted asparagus, demi-glace

## FILET & LOBSTER TAIL 54.99

House cut Choice filet, hard shell Maine lobster tail, Yukon gold mashed  
potatoes, roasted asparagus, demi-glace

## NEW YORK SIRLOIN 49.99

Twelve ounces of well-marbled and closely trimmed New York sirloin,  
Yukon Gold mashed potatoes, roasted asparagus, demi-glace

## BRAISED SHORT RIB 44.99

Fontina and gorgonzola au gratin potatoes, sautéed bacon, apple,  
and Brussels sprouts, fried shallots, demi-glace

# LOBSTER

## 1.25 LB. LOBSTER 42.99

Steamed, French fries, coleslaw.

## 2 LB. LOBSTER 59.99

Steamed, French fries, coleslaw

### STUFF YOUR LOBSTER!

All seafood coated in Ritz cracker crumbs

Add Sea Scallops 9

Add Shrimp 9

Add Lobster Meat 9

Add all three for 25

## HALF POUND LOBSTER ROLL 47.99

Touch of mayonnaise and lemon juice,  
brioche roll, French fries, coleslaw

\*Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.  
A 20% gratuity will be added to the check on parties of 10 or larger  
Before placing your order, please inform your server if a person in your party has a food allergy

# BOAT TO TABLE

All dinners include a Mixed Greens Salad

For an additional charge you may substitute Clam Chowder \$3, Lobster Bisque \$8  
or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

All fish served with roasted asparagus & fingerling potatoes

## CHOOSE FROM OUR STOCKED FISH MARKET

FRESHNESS CUT TO ORDER™

All our fresh fish is cut and prepared to order.

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

FRESH SWORDFISH	39.99	FRESH ARCTIC CHAR	35.99
FRESH ALL NATURAL SEA SCALLOPS	44.99	FRESH NORTH ATLANTIC SALMON	34.99
FRESH HALIBUT	39.99	FRESH NORTH ATLANTIC SOLE	36.99
FRESH TUNA STEAK Always cooked medium rare	42.99	FRESH NORTH ATLANTIC HADDOCK Seasoned Ritz crumbs	37.99

## SOLE CLASSICS

All dinners include a Mixed Field Greens Salad.

For an additional charge you may substitute Clam Chowder \$3, Lobster Bisque \$8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad \$7

### ROASTED BRANZINO 39.99

Gremolata crumb, pickled Fresno, mashed potato, roasted asparagus

### CRAB STUFFED SOLE 42.99

Topped with seasoned bread crumbs, lemon butter,  
jasmine rice, sautéed spinach

### TUNA STEAK BARCELONA 36.99

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

### BLACKENED TUNA STEAK SASHIMI 42.99

Yellowfin tuna, slightly blackened and served extra rare, with sweet  
sesame slaw. Served with sweet soy sauce, wasabi, pickled ginger.

### BAKED STUFFED SHRIMP 37.99

Crab-stuffed super jumbo shrimp, jasmine rice, sautéed spinach,  
lemon-butter sauce

### BOURBON PEACH GLAZED ARCTIC CHAR 35.99

Seared fresh Arctic char, bourbon peach glaze,  
savory corn pudding, bacon braised greens

### MISO SCALLOPS 44.99

Seared, orzo, tazo ham, shiitake mushrooms, leeks,  
wasabi-pea purée, miso-soy vinaigrette

### SEAFOOD SAUTÉ 37.99

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

### HADDOCK WITH LOBSTER NEWBURG 42.99

Fresh North Atlantic haddock, seasoned Ritz crumbs, topped with  
lobster meat and Newburg sauce, fingerling potatoes, roasted asparagus

### LOBSTER RISOTTO 39.99

Smoked bacon, cherry tomatoes, fresh basil, creamy lobster risotto.

### BAKED SEAFOOD PLATTER 47.99

Maine lobster tail, fresh North Atlantic haddock with Ritz crumb,  
crab cake, clams casino, baked stuffed Super Jumbo shrimp

### CAJUN SWORDFISH 39.99

Black rice salad, dried fruit, pistachio, bleu cheese, arugula, pomegranate

### SOUTHWEST SALMON 34.99

Dry rubbed salmon, black bean and roasted corn salsa,  
crumbled feta, avocado crema, fried tortilla strips

### MEDITERRANEAN HALIBUT 39.99

Tomato-lemon relish, tri color quinoa, spinach, feta

\*Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.  
A 20% gratuity will be added to the check on parties of 10 or larger  
Before placing your order, please inform your server if a person in your party has a food allergy

## WINES BY THE GLASS

### CHARDONNAY

Chalk Hill, Russian River, 2023.....	11
La Crema, Russian River, 2024.....	13
Eola-Amity Hills 2023.....	14
Rombauer, Carneros, WW 91, 2024.....	17
Far Niente, Napa Valley, WE 94, 2023.....	18


### SAUVIGNON BLANC

Matua, Marlborough, New Zealand, 2024.....	12
Groth, Napa, 2024.....	14
Cloudy Bay, Marlborough, 2024.....	17
Romain Reverdy Sancerre, "Floriège", 2024.....	17

### OTHER WHITES

La Fiera, Pinot Grigio, 2024.....	11
Terras Gauda Abadia de San Campio Albarino, 2023.....	11
Shades of Blue Riesling, Rheinhessen, NV.....	11
Miraval Rosé, Provence, 2024.....	13

### CABERNET SAUVIGNON

 Domaine Bousquet, Mendoza 2022.....	12
J.Lohr "Hilltop", Paso Robles, TP 93, 2022.....	13
Quilt Napa Cabernet, 2023.....	14
Austin Hope Cabernet, Paso Robles, 2022.....	17

### PINOT NOIR

Siduri, Willamette Valley, 2023.....	12
Greenwing Pinot Noir, Willamette Valley, 2024.....	12
Belle Glos "Dairyman", Russian River, 2022.....	15

### MERLOT & MALBEC

Catena, Vista Flores Malbec, 2022.....	13
Quattro Theory, Merlot, Napa Valley, 2023.....	14

### OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2023.....	11
Harvey and Harriet, Paso Robles, 2023.....	14

### SPARKLING

Cavas Masachs Mas Fi Brut, Spain, NV.....	12
Benvolio, Italy, DDOC.....	14
Nicolas Feuillatte Rosé, France, WS 91, NV.....	21

## HALF BOTTLES

### WHITE

Cantina Gabriele, Moscato, Italy, 2023.....	24
Mâcon-Villages Chardonnay, Louis Jadot, 2023.....	25
Kim Crawford Sauvignon Blanc, Marlborough, 2024.....	25
Yes Way Rosé, France, 2025.....	25
Duckhorn Sauvignon Blanc, 2024.....	28
Sonoma-Cutrer, Chardonnay, Russian River Ranch 2023....	30
*Grgich Hills "Estate" Chardonnay, Napa, 2023.....	39
de Ladoucette, Pouilly-Fumé, France, 2022.....	40
Canard Duchene, France, NV.....	50

### RED

Famille Perrin Cotes du Rhone Reserve, 2023.....	24
Côtes du Rhône, E. Guigal, France, 2022.....	25
J. Lohr "Seven Oaks", Cabernet, WE 91, 2022.....	26
Sonoma Cutrer, Pinot Noir, 2022.....	28
Daou, Cabernet, Paso Robles, 2022.....	29
Duckhorn Cabernet, Napa, 2021.....	35
Frog's Leap Estate Cabernet, Napa, 2020.....	43

## PREMIUM COCKTAILS

### ESPRESSO MARTINI \$14

Choice of: Dark | Light

### MOJITOS \$14

Choice of: Traditional | Coconut | Mango | Strawberry

### FLIRTINI \$14

Triple berry vodka, orange liqueur, peach liqueur, pineapple juice, champagne

### ULTIMATE MARGARITA \$14

Calirosa Rosa Blanco tequila, Grand Marnier, Cointreau, orange juice, lime

### SOLE BOWL \$14

Coconut rum, white rum, blue curaçao, and mixed fresh fruit juices. For Two \$26

### RED SANGRIA \$14

For Two \$26

### DAVE'S MAI TAI \$14

Bacardi rum, Gosling's dark rum, almond liqueur, orange, pineapple, crème de noyaux.

### OH CAPTAIN, MY CAPTAIN \$14

Captain Morgan, Frangelico, Coconut, Pineapple, Orange, Almond Bitters

### YOU'RE 'GONNA NEED A BIGGER BOAT \$14

St. George Terroir Gin, Lemon, Orgeat, Angostura, Blue Curacao \*Allergy: Contains Almonds\*

### THAT'S ALL \$15

Tuaca, Bianco Vermouth. Elderflower Tonic, Prosecco

### TALK TO ME, GOOSE \$15

Elijah Craig Bourbon, Elderflower Liqueur, Angostura, Orange Bitters

## MOCKTAILS & NON-ALCOHOLIC BEER

### PHONY NEGRONI \$10

The Italian Classic, sans alcohol by St. Agrestis

### FAUX FIZZ \$10

Fig Puree, Maple, Lemon, Spices, Ginger Beer

### PEAR BLOSSOM \$10

Pear Puree, Lemon Juice, Fever-Tree Elderflower Tonic & Vanilla Bean

### LOW OCTANE \$10

Mango and Passionfruit Puree, Lime Juice, Jalapeno, Smoked Tea and Club Soda

### RUN WILD IPA \$7

Athletic Brewing Co.

### JUST THE HAZE \$7

Sam Adams

## BEER LIST

### DRAUGHT BEERS

Fiddlehead IPA, 6.2% ABV.....	9
Guinness 20 oz., 4.1% ABV.....	9
Kettlehead "Dreamstate", 13 oz., 8% ABV.....	9
Lunch Car by Double Down, 16 oz., 6.5% ABV.....	9
Pacifico, 4.5% ABV.....	9
Sam Adams, 5% ABV.....	9
Sam Adams Seasonal.....	9
Wachusett Blood Orange, 4.5% ABV.....	9
Pulp Daddy by Greater Good, 13 oz., 8% ABV.....	10

### CRAFT BEERS

Allagash White, 16 oz., 5.2% ABV.....	8
Blue Comet, IPA by Widowmaker, 7.1% ABV.....	8
Cold Harbor, Juice Freak, N.E. IPA, 6.5% ABV.....	8
Dead Flowers, IPA by Foam Brewers, 6.2% ABV.....	8
Gunner's Daughter, Peanut Butter Milk Stout, 5.5% ABV.....	8
Little Willow, "Beer of the Moment".....	8
Dorchester Brewing, Punch Bowl Sour, 16 oz, 4.9% ABV.....	9
Becky Likes the Smell, Double IPA 16 oz. 10% ABV.....	10

## WINES BY THE BOTTLE

### CHARDONNAY

Chalk Hill, Russian River, 2023.....	44
Escudo Rojo Reserva by Philippe Rothschild, Chile, 2023....	49
Decoy Limited, Sonoma Coast, 2023.....	50
La Crema, Russian River, 2024.....	52
Eola-Amity Hills 2023.....	56
J.J. Vincent "Marie Antoinette", Pouilly-Fuisse, 2022.....	59
Four Hearts Vineyard, Hartford Court, Russian River, 2022....	62
Rombauer, Carneros, WW 91, 2024.....	68
Far Niente, Napa Valley, WE 94, 2023.....	72
Patz & Hall "Dutton Ranch", Russian River, 2022.....	72
Paul Hobbs, Russian River, JD 94, 2022.....	75
Jayson by Pahlmeyer, Napa, 2022.....	80
Chateau Montelena, Napa, 2022.....	90
Favia Carbone Combsville, Napa, JD 94, 2020.....	90
DuMol Estate, "Wester Reach", Russian River, JD 94, 2021....	95
Shafer "Red Shoulder" Select, 2024.....	95
Wayfarer Estate, Sonoma Coast, 2021.....	95
Shibumi Knoll, Russian River Valley, 2020.....	125

### SAUVIGNON BLANC

Matua, Marlborough, New Zealand, 2024.....	48
Groth, Napa, 2024.....	56
Cloudy Bay, Marlborough, 2024.....	68
Romain Reverdy Sancerre, "Floriège", 2024.....	68


### OTHER WHITE VARIETALS

Terras Gauda Abadia de San Campio Albarino, 2022....	44
Shades of Blue Riesling, Rheinhessen, NV.....	44
La Fiera, Pinot Grigio, 2024.....	44
Miraval Rosé, Provence, 2024.....	52
Allende Rioja, Spain, 2020.....	55

### CHAMPAGNE & SPARKLING WINE

Benvolio, Italy, DDOC., 750 ml.....	44
Moët & Chandon, Imperial Brut, NV.....	65
Canard-Duchêne, Champagne, NV.....	70
Perrier Jouet, Blason Rosé Champagne, NV.....	115
Veuve Clicquot Ponsardin Brut (Yellow Label), France, WS 90, NV.....	115
Dom Perignon, 2015.....	340

### CABERNET & MERITAGE

 Domaine Bousquet, Mendoza 2022.....	48
J. Lohr "Seven Oaks", Paso Robles, 2022.....	48
Route Stock, Cabernet, 2017.....	49
J.Lohr "Hilltop", Paso Robles, 2022.....	52
Quilt Napa Cabernet, 2023.....	56
Black Stallion, Cabernet, Napa, 2022.....	58
Priest Ranch Estate, Cabernet, Napa 2019.....	58
Di Co, Cabernet, Napa, 2021.....	70
Hall Cabernet, Napa Valley, 2021.....	70
Jordan, Sonoma, 2020.....	79
Austin Hope Cabernet, 1 Liter, Paso Robles, WE 94, 2022....	84
Merryvale Cabernet, Napa, WE 92, 2018.....	87
Rombauer, Cabernet, 2017.....	90
Silverado "Geo", Coombsville, Napa Valley, 2019.....	100
Jayson by Pahlmeyer Cabernet, Napa, 2021.....	110
Quilt Reserve Cabernet, Napa, 2018.....	115
Caymus Cabernet, Napa Valley, 2022.....	120
Silver Oak, Alexander Valley, 2020.....	140
Caymus "Special Selection" Cabernet, Napa, 2018.....	215
Shafer, Hillside Select", Napa, JS 99, 2019.....	335
Joseph Phelps "Insignia", Meritage, Napa, 2021.....	340
Opus One, Napa, RP 99, 2022.....	399

### MERLOT & MALBEC

Catena, Vista Flores Malbec, 2022.....	52
"Advice From John" by Orin Swift, California, 2023.....	53
Quattro Theory, Merlot, Napa Valley, 2023.....	56
Plumpjack Merlot, Napa, JD 94, 2019.....	110

### OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2023.....	44
Dry Creek Zinfandel, Sonoma, 2022.....	52
Harvey and Harriet, Paso Robles, 2023.....	56
Leviathan, Oakville, CA, 2022.....	59
8 Years in the Desert by Orin Swift, California, 2023.....	85
Figgins, Walla Walla Valley, 2016.....	90

### PINOT NOIR

Boen Tri-Appellation 2023.....	40
Greenwing Pinot Noir, Willamette Valley, 2024.....	48
Siduri, Willamette Valley, 2023.....	48
Belle Glos "Dairyman", Russian River, 2022.....	60
Goldeneye, Anderson Valley, 2022.....	60
Wayfarer, Fort Ross, Sonoma County, JS 96, 2021....	150

WINE RATINGS: WS - Wine Spectator, RP - Robert Parker's Wine Advocate, WN - Wine News, WE - Wine Enthusiast, W+S - Wine+Spirits, ST - Stephen Tanzer, CG - California Grape, JS - James Suckling, V - Vinous, D - Decanter - Wine vintages are subject to change