



SALADS

ROASTED BEETS

Red beets, goat cheese
fritter, pistachios, mandarin,
balsamic reduction...\$16

CAESAR

Kale, romaine, croutons,
parmesan cheese,
anchovy, key lime Caesar
dressing...\$13

COBB SALAD

Mixed greens, bacon,
tomatoes, avocado, egg,
gorgonzola, lemon herb
vinaigrette

***Choice of:

Ahi Tuna...\$31

Lobster Meat...\$34

MANDARIN

Shrimp, chicken, cabbage,
red pepper, mandarin
oranges, peanuts, sesame
seeds, scallions, wonton
chip, hoisin vinaigrette,
peanut vinaigrette...\$22

SWEET BBQ SALMON

Sweet BBQ rubbed,
spinach, applewood bacon,
feta, strawberries, chipotle
lime vinaigrette...\$25

BLACKENED SALAD

Mixed greens, Granny
Smith apples, blue cheese
crumbles, walnuts, balsamic
vinaigrette

***Choice of:

Chicken...\$21

Shrimp... \$25

Salmon...\$25

ICEBERG WEDGE

Iceberg lettuce, bacon, bleu
cheese crumbles, cherry
tomatoes, frizzled onions,
and bleu cheese dressing

***Choice of:

Skirt Steak...\$26

Shrimp...\$26

MENU

APPETIZERS

STEAMING POT OF MIDDLE NECK CLAMS - One dozen, garlic, white wine, butter
lemon juice...\$18

CLAM CASINO - Middle neck clams, breadcrumbs, bacon, garlic, roasted pepper...\$16

CRAB CAKE - Jumbo lump crab, horseradish mustard, ginger soy slaw...**MP**

FRIED CALAMARI - Fried banana peppers, dynamite sauce...\$16

GRILLED CALAMARI - White beans, spinach, tomato, lemon, garlic, white wine, oregano...\$17

FIRE AND ICE SHRIMP - Jumbo fried shrimp served with spicy sriracha aioli and cool lime aioli...\$16

CHARRED OCTOPUS - White beans, spinach, tomato, lemon, garlic, white wine, oregano...\$23

TUNA STACK - Sushi grade tuna, slaw, ginger soy, avocado, coconut ginger rice,
wonton chips, chipotle aioli, eel sauce...\$16

TACOS

TUNA TACOS* - Ahi tuna crudo, beer battered avocado, radish, cabbage, sriracha, chipotle aioli...\$18

SHRIMP TACOS* - Marinated, mashed potatoes, onions, peppers, chorizo, jalapeño aioli ...\$18

STEAK TACOS* - Marinated skirt steak, mashed potato, cilantro, tomatoes, frizzled onions,
chimichurri...\$18

SOUPS

CLAM CHOWDER* - New England style, cream, potatoes, middle necks...\$12

LOBSTER BISQUE* - Fresh Maine Lobster, cream, sherry, tomato...\$12

FRENCH ONION SOUP* - Gruyere cheese...\$10

RAW BAR

ONE DOZEN CLAMS ON THE HALF SHELL...\$16

OYSTERS OF THE DAY Half Dozen...**MP** Dozen...**MP**

SHRIMP COCKTAIL (6)...\$16

SHELLFISH TOWER (Cold)

3 Maine lobster tails, 6 jumbo shrimp, 8 clams, 8 oysters, jumbo crab meat...**MP**

KETTLE SPECIALS

(PICK YOUR SAUCE: POSILLIPO, GARLIC BUTTER, OLD BAY, WHITE WINE GARLIC)

CLAM BAKE...**MP**

*Three Maine lobster tails, mussels, clams, shrimp, chorizo, corn on the cob, potatoes

CRAB POT...**MP**

*Jumbo King crab leg, snow crab legs, corn on the cob, potatoes

MUSSEL BEACH KETTLE...**MP**

*King crab leg, snow crab legs, mussels, clams, jumbo shrimp, corn on the cob, potatoes

FRESH FISH FRENZY

GROUPER...\$38 **MAHI MAHI**...\$34 **SALMON**...\$31 **CHILEAN SEA BASS**...\$46

ALSO SERVED GRILLED, BLACKENED OR BROILED

GINGER GARLIC GLAZE* - Coconut ginger rice, roasted brussels sprouts

PRETZEL ENCRUSTED* - Mashed potatoes, seasonal vegetables, dijon cream

SWEET POTATO* - Coconut ginger rice, seasonal vegetables, jalapeno aioli

NUT ENCRUSTED* - Coconut ginger rice, seasonal vegetables, vanilla rum butter

SWEET BBQ RUBBED* - Coconut ginger rice, seasonal vegetables, jalapeño aioli

“Consuming undercooked or raw meats, poultry seafood, shellfish or eggs, may increase
your risk of foodborne illness”

We reserve the right to add gratuity.



MUSSELS - FRESHEST P.E.I. MUSSELLS

- CHOWDER *Cream, smoked bacon, potatoes, middle necks...\$28
- DANISH BLUE *Roasted garlic cream, smoked bacon, blue cheese, scallions...\$28
- FLORENTINE *Spinach, shallots, roasted garlic cream, parmesan, fennel...\$27
- FRA DIAVOLO *Tomatoes, olive oil, basil, crushed red pepper, garlic...\$25
- FRENCH ONION *Baked, caramelized onions, gruyere cheese, crouton...\$26
- ITALIAN *Squid, fresh fish, red wine tomato sauce, roasted garlic, basil...\$27
- LOBSTER BISQUE *Rich tomato cream, Maine lobster, parsley...\$34
- MARINIERE *Shallots, garlic, onion, white wine, lemon, butter...\$26
- POSILLIPO *San Marzano tomatoes, clam stock, garlic, onion, white wine, parsley...\$25
- PROSCIUTTO *Roasted garlic cream, Prosciutto, caramelized onions, parmesan...\$28
- PROVENCAL *Lemon, garlic, white wine, tomatoes, basil, bay scallops...\$28
- THAI *Curry, coconut, lemongrass, garlic, ginger, jalapeno...\$26

One pound of mussels has only 10g of fat & 2g of saturated fat.
Only 390 Calories • 54g of Protein • Only 17g Carbohydrates

ADD TO ANY ORDER OF MUSSELS

- LINGUINE - \$5
- ½ DOZEN CLAMS - \$6
- SHRIMP - \$10
- SNOW CRAB - MP
- CALAMARI - \$8
- KING CRAB - MP
- LOBSTER MEAT - MP
- LOBSTER TAIL - MP

ANGRY LOBSTER TAILS* - Pan fried tail(s), lemon, garlic, white wine, crushed red pepper, risotto, sautéed spinach
One Tail...\$34 Two Tails...\$50

JUMBO SHRIMP STUFFED WITH LOBSTER & CRAB* - Pan seared stuffed shrimp with spinach...\$36

AHI TUNA* - Coriander and sesame seared sushi grade Ahi tuna, risotto, asparagus, wasabi...\$34

CLAM POSILLIPO OR MARINIERE* - Middle neck clams over linguine...\$25

SEAFOOD LINGUINI* - Mussels, clams, squid, scallop, shrimp, tomato saffron broth...\$36

SHRIMP FRANCESE* - Egg battered, tomatoes, lemon, garlic, white wine, over linguine...\$28

FISHERMAN BUCKET* - Fried cod, shrimp, bay scallops, fries...\$22

BESIDES SEAFOOD

BLACK AND BLUE PASTA* - Blackened, blue cheese, parmesan cheese, smoked bacon, shallots, roasted garlic cream sauce, linguine
Add Chicken...\$20 Add Shrimp...\$28

FUSILLI A LA VODKA* - Fusilli, vodka, posillipo sauce, heavy cream, parmesan cheese...\$14
Add Chicken...\$20 Add Shrimp...\$28

CHICKEN MILANESE* - Arugula, tomato, artichoke, parmesan cheese, lemon herb vinaigrette, balsamic reduction...\$25

FILET MIGNON* - Hand cut filet, whipped potato, seasonal vegetables...\$46

9oz SKIRT STEAK* - Skirt steak, whipped potato, seasonal vegetables, side chimichurri...\$33

SURF AND TURF* - 8oz Filet Mignon, lobster tail, whipped potato, seasonal vegetables...\$66

PASTA PRIMAVERA* - San Marzano tomato, garlic, olive oil, mixed seasonal vegetables, fusilli pasta...\$22

BURGERS and SANDWICHES

(Served with choice of side)

BEACH BURGER* - 8oz Angus steak burger, American cheese, tomato, chipotle mayo, lettuce, onion, sesame bun...\$17

AHI TUNA BURGER* - Marinated and seared rare with wasabi slaw, sesame bun...\$18

CRUNCHY COD SANDWICH* - Panko crusted, lettuce, tomato, onion, creole tartar, sesame bun...\$17

LOBSTER ROLL* - Traditional New England lobster roll, mayo, celery, scallion, slaw, hoagie roll...\$30

CRAB CAKE SANDWICH* - Tomato, creole tartar slaw, sesame bun... MP

LOBSTER GRILLED CHEESE PANINI* - Lobster, bacon, tomato, avocado, swiss cheese...\$30

SIDES

- Truffle Fries...\$7
- Sweet Potato Fries...\$7
- Grilled Asparagus...\$7
- Whipped Potato...\$7
- Coconut Ginger Rice...\$7
- Sautéed Spinach...\$7
- Mixed Vegetables...\$7
- Grilled Corn on the Cob (truffle butter and parmesan cheese)...\$7
- Risotto...\$8.50

UPCHARGE

- \$1.00 Sweet Potato Fries
- \$3.50 Risotto