



APPETIZERS

R.I. CALAMARI 15

Banana Peppers, White Wine
Garlic Butter

WICKED SHRIMP 16

Sautéed, Hot & Spicy Broth

CHAR-GRILLED OCTOPUS 18

Dry Spice Rub, Chickpea Salad

CRISPED PORK BELLY 16

Spice Rubbed, Sweet Plantain
Pineapple & Mango Salsa

STEAMED LITTLENECK CLAMS 16

Garlic Butter, Beer Broth, Baguette

LUMP CRAB PAPPARDELLE PASTA 16/30

Oyster Mushrooms, Truffle Oil
Parmesan, Spinach

CHEESE VARIETY 18

Assorted Cheeses, Fig Jam, Marcona Almonds, Toast

ADD: Felino Salami & Prosciutto Ham \$5

RAW PLATES

OYSTERS MIGNONETTE TASTING 15

Jalapeño-Lime, Ponzu
Passion Fruit, Wasabi Apple

LUMP CRAB MEAT COCKTAIL 16

Mango, Avocado, Wakame Salad
Wasabi Tobiko

SMOKED FISH VARIETY 12

Horseradish Cream, Capers, Pickled Red Onion

LOBSTER COCKTAIL 18

Chilled Half Lobster, Lime Aioli

TUNA TARTARE TACOS* 15

Pineapple & Tomatillo Salsa, Sweet Chili, Cilantro

SMOKED FISH DIP 9

Native Bluefish, Saltine Crackers

SEA SCALLOP CRUDO * 13

Virgin Olive Oil, Red Onion, Capers

TUNA POKE * 15

Onion, Tomato, Scallion, Mango
Sesame-Lime Vinaigrette

OYSTERS • LITTLENECKS • CHERRYSTONES CHILLED SHRIMP • PLATTERS

Rhode Island, Cape Cod, Maine, Mid-Atlantic, West Coast

SOUPS

ROCKY POINT CLAM CHOWDER 7

Clear Broth

CREAMY COD CHOWDER 7

Bacon Garnish

MIDTOWN OYSTER STEW 10

Sherry-Cream, Herb Butter

BERMUDA FISH CHOWDER 12

Tomato, Grilled Garlic Sourdough

SALADS

BIBB LETTUCE WEDGE 10

Applewood Smoked Bacon, Tomato
Blue Cheese Dressing

ROASTED BEET & GOAT CHEESE 12

Baby Arugula, Hazelnuts, Virgin Olive Oil, Vincotto

SUMMER SALAD 15

Mixed Greens, Mejuol Dates, Strawberries, Jicama
Apple, Manchego Cheese, Farro, Almonds
Champagne Vinaigrette

CHOPPED SALAD 14

Crisp Lettuces, Avocado, Egg, Bacon
Crumbled Blue Cheese
Champagne Vinaigrette Dressing

TOMATO & FETA 12

Chick Peas, Cucumber, Basil
Kalamata Olive Puree, Balsamic Vinaigrette

ENTREES

GRILLED NORWEGIAN SALMON 27

Sautéed Spinach, Ancient Grain Medley

PAN-ROAST ATLANTIC SWORDFISH 28

House Vegetable & Grain, Saffron Lobster Butter

BLACKENED MAHI-MAHI 25

Tropical Fruit Salsa, Sautéed Spinach
Coconut Basmati Rice

CARAMELIZED SEA SCALLOPS 29

Truffle Risotto, Citrus-Basil Oil, Olive Tapenade, Carrot Puree

SEAFOOD PAN ROAST 32

Mussels, Shrimp, Calamari, Sea Scallops
Tomato-Saffron-Fennel Broth, Saffron Rice

SIGNATURE LOBSTER ROLL 28

Warm Butter Poached, Toasted Torpedo Roll

TWIN LOBSTER TAILS MKT \$

Asparagus, Garlic Mashed Potatoes

LINGUINI & CLAMS 24

Garlic Butter Broth, Panko Gremolata

STEAK FRITES* 28

10 oz Bistro Cut, Chimichurri

NEW YORK SIRLOIN STRIP STEAK* 38

12 oz Choice Cut, Stilton Cheese Butter, Cabernet Demi
Gorgonzola Mashed Potatoes

GOOD BURGER* 17

Gruyère Cheese, Bacon, Onion Jam
Toasted Brioche Bun

A 20% Gratuity will be added to parties of 6 or more

PLEASE INFORM YOUR SERVER OF ANY FOOD RELATED ALLERGIES PRIOR TO ORDERING.

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of foodborne illness.