

Appetizers

Seafood Fritters

Shrimp, crab, lobster and corn fritters with tartare sauce \$14.00

Jumbo Lump Crab Cake

Maryland style; Served with basil aioli, micro greens, drizzled with aged balsamic reduction \$15.00

Baked Clams

Seasoned chopped clams with bacon\$12.00

Sautéed Mussels

Fresh plum tomatoes, roasted garlic herbs, in a light tomato broth served with garlic bread \$14.00 (GFO)

Cornmeal Dusted Fried Calamari

Crispy calamari, served with basil aioli and marinara sauce \$12.00

Shrimp Spring Rolls

Oriental mixed veggies with shrimp and a Mae Ploy Sweet Chili dipping sauce \$14.00

Margherita Flatbread

Plum tomato sauce, fresh mozzarella, and basil \$14.00

Crescent Farmed Asian Duck Wings

Wings with a spicy Asian glaze, sesame seeds, and wasabi sour cream \$13.00 (GFO)

*Beef Sliders

White American cheese, Applewood bacon, caramelized onions, tomato jam topped with a pickle \$14.00

*Tuna Poke

Raw chopped tuna with mango, avocado and scallions in a fried wonton. Served with a wakame seaweed salad, sesame seeds, and sriracha aioli \$15.00

Soup

New England Clam Chowder \$8.00

Raw Bar

All Served with a tequila-lime cocktail sauce

Fresh Oysters

(served with mignonette sauce)

½ Dozen \$15.00 Dozen \$28.00

Local Clams

½ Dozen \$12.00 Dozen \$21.00

Jumbo Shrimp Cocktail

\$15.00

Chilled Whole Lobster

\$29.00

Served with mustard sauce

Raw Platter

\$46.00

(served with mignonette sauce and mustard)

Chilled ½ lobster, ½ dozen clams, ½ dozen oysters, and jumbo shrimp.

Farmer's Market Salads

(add salmon, shrimp or tuna \$9; chicken \$6.)

Mango Avocado Salad

Mixed greens, mango, avocado, heirloom tomatoes, red onions, Farmer's market cheese topped with citrus cilantro mint dressing \$15.00 (GFO) (V)

Grilled Peach Salad

Baby arugula, spicy candied pecans, goat cheese, topped with honey white balsamic vinaigrette \$13.00(GFO) (V)

Caesar Salad

Baby red and green romaine wedges, breadstick croutons, shaved parmesan cheese and Caesar dressing \$15.00 (GFO) (V)

***These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.**

Please notify your server with any Food Allergies or Concerns-Thank you



Brunch Corner

(served Saturday and Sunday)

Any Style Eggs

Organic Eggs made to your liking, served with a buttermilk biscuit, home-fries and sausage or bacon \$14.00

*Steak & Eggs

Grilled skirt steak, potato-corn bacon hash, over-easy eggs, topped with salsa Verde \$19.00

Seafood Frittata

Scallops, shrimp, lobster, gruyere cheese, plum tomatoes, and asparagus tips \$19.00 (GFO)

Country Style Eggs Benny

Poached eggs over a buttermilk biscuit and Canadian bacon, topped with sausage gravy, served with home-fries \$16.00

Stuffed French Toast

Thick cut challah bread stuffed with a cheesecake filling, topped with fresh whipped cream, maple syrup, and fresh berries \$14.00

Four Cheese Omelet

Gruyere, cheddar, American and Monterey Jack cheese served with home-fries and bacon or sausage \$14.00

Lunch Corner

(Sweet Potatoes Fries or Salad upcharge \$2.50)

Cape Cod Chicken Sandwich

Fried or grilled chicken breast, lettuce, tomato, pickled onion, chipotle aioli, on a brioche roll. Served with French fries \$14.00

Mahi-Mahi Tacos

Served with Jicama slaw, avocado, chipotle aioli and a citrus salad \$17.00

*Nantucket Ground Brisket Burger

White American Cheese, Applewood bacon, caramelized onions, on a Brioche roll, topped with tomato jam. Served with French Fries \$16.00

(Vegetarian or Vegan option available)

BBQ Brisket Sandwich

White cheddar cheese, BBQ sauce, onion straws served with sweet potatoes fries and maple mayonnaise on the side \$14.00

*Firecracker Tuna Steak Sandwich

Served with teriyaki glaze, pickled vegetables, sriracha aioli, brioche roll and a soba noodle salad \$17.00

*Seared Salmon BLT

Lettuce, tomato, Applewood bacon, basil aioli, brioche roll. Served with French fries \$17.00

Fish and Chips

Beer-battered cod fish served with French fries and tartar sauce \$15.00

Oyster Shrimp Po'Boy

Fried oysters and shrimp, chiffonade lettuce, tomato, spicy remoulade, on a buttered, toasted sweet roll. Served with French Fries \$17.00

Lobster Roll

Traditional lobster salad on a buttered sweet roll. Served with French Fries \$29.00

Chilled Half Lobster

Stuffed with shrimp & lobster salad, served with a house salad \$27.00 (GFO)

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