

Appetizers

Maryland Style Crab Cake

Served with basil aioli, drizzled with aged balsamic reduction.

\$15

Sautéed Mussels

Fresh plum tomatoes broth, roasted garlic, herbs and served with garlic bread.

\$14

Fried Calamari

with fresh plum tomatoes and basil aioli.

\$12

Crescent Farmed Asian Duck Wings

Spicy Asian glaze, sesame seeds and wasabi sour cream.

\$13 (GFO)

Steam Dumplings

Lobster, Shrimp, Scallops and Asian vegetables with a Szechuan and soy dipping sauce.

\$14

*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

Baked Clams

Chopped clams, bacon, and bread crumbs.

\$12

Raw Bar

Served with a tequila-lime cocktail sauce and mignonette sauce

Fresh Oysters

½ dozen - \$15 Dozen - \$28

Fresh Little Neck Clams

½ dozen - \$12 Dozen - \$22

Fresh Salads

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

Poach Pear Salad

Arugula, Moscato poach pear, gorgonzola cheese, spicy pecans, pomegranate seeds, and pomegranate vinaigrette.

\$14

Burrata Salad

Burrata cheese with roasted plum tomatoes, bacon lardon's over mixed greens tossed with a roasted plum tomatoes vinaigrette topped with candied walnuts.

\$15

Entrees

Crab Crusted Salmon

Lemon scented basmati rice, haricot verts beans and baby carrots with a beurre blanc sauce.

\$29

*Pan Seared Sesame Tuna

#1 Sushi Grade Tuna served with a coconut ginger forbidden black rice with baby bok choy drizzle with siracha aioli.

\$30 (GFO)

Blackened Swordfish

Served with mango salsa, basmati rice, haricot verts and baby carrots.

\$28 (GFO)

Seared Scallops and Jumbo Shrimp

Scallops and shrimp over saffron cous-cous with roasted tri-color cauliflower, carrots, and red onions drizzled with a basil vinaigrette.

\$29

Lobster Risotto

Creamy Risotto with lobster meat topped with a half Canadian lobster tail finish with a lobster reduction sauce.

\$32

*Marinated Grilled Skirt Steak

Served with lobster red mashed potatoes and corn on the cob.

\$32

*Crescent Farm Half Duckling

Confit duck leg sautéed breast with wild rice and haricot verts beans, baby carrots topped with a Briermere Farm beach plum glaze.

\$26 (GFO)

Bone-In Apricot Glazed Short Ribs

Slow cook short ribs with backed sweet potato topped with cinnamon maple butter and corn on the cob.

\$30 (GFO)

Summer Seafood Pasta

Sea Scallops, Shrimp and Manilla Clams, with fresh heirloom tomatoes and mix greens.

\$22

***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

Light Bites

Lobster Roll

Traditional lobster salad in a sweet butter roll served with French Fries. \$29

*Nantucket Burger

Served with American Cheese, thick Applewood bacon topped with an over easy egg in a brioche roll and French Fries. \$17

*Sesame Tuna Burger

Topped with pickle vegetables, siracha aioli and teriyaki sauce in a brioche roll served with French Fries. \$16

Mahi-Mahi Tacos

Grilled Mahi-Mahi, jicama slaw, guacamole, chipotle aioli. Served with a citrus salad and Queso Fresco and fried plantains. \$21

Side Dishes

Lobster Mashed Potatoes

Creamy mashed potatoes with Maine Lobster. \$15

Street Corn

Drizzle with siracha aioli, Queso Fresco and Scallions. \$6

Baked Sweet Potato

Topped with cinnamon maple butter. \$6

Bok Choy

Glazed with Teriyaki Sauce. \$6

Coconut Forbidden Black Rice

Coconut, ginger, lemon grass creamy forbidden black rice. \$6

Brunch Menu

(Only Saturday and Sunday 11am to 2:30pm)

Danish "Aebleskiver" Pancakes (Side Dish)

Stuffed with a fresh strawberries jam tossed with sugar and cinnamon served with Vermont maple syrup. \$10

Any Style Eggs

Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon. \$14

Add a Side of Avocado \$3, Tomato \$1.50, Cheese \$1.50.

Crab and Lobster Hash and Eggs

Sunny side up eggs on a lobster and crab meat, Asparagus, mixed pepper Hash topped with a mild Cholula Hollandaise Sauce. \$18 (GFO)

Steak and Eggs

2 over easy eggs, Skirt Steak topped with Pico de Gallo and Home Fries. \$18

Avocado "Benny" Toast

Poach eggs over an avocado English Muffin Toast, Canadian Bacon topped with Cholula Hollandaise Sauce and Home Fries. \$16

South of the Border Omelet

Queso Fresco, Avocado and Lobster topped with Pico de Gallo and Home Fries. \$19

***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