

Whales

Appetizers

Maryland Style Crab Cake

Served with basil aioli, drizzled with aged balsamic reduction. \$15

Sautéed Calamari

with Shishito Peppers, Heirloom tomatoes, Chorizo sausage with tequila lime butter sauce sided with garlic bread. \$12

Crescent Farmed Asian Duck Wings

Spicy Asian glaze, sesame seeds and wasabi sour cream. \$13

Steam Dumplings

Lobster, shrimp, scallops and Asian vegetables with a Szechuan and soy dipping sauce. \$14

Baked Clams

Chopped clams, bacon, and breadcrumbs. \$12

Spring Rolls

Stuffed with Filet Mignon tips, roasted vegetables, gorgonzola cheese with a side of horseradish in a demi glaze. \$15

Grilled Oysters

½ Dozen oysters grilled with an herb butter. \$16

Shrimp Bang Bang

Japanese Tempura Style Shrimp with a Yuzu Cole Slaw served with a Mae Ploy Aioli. \$15

Soupe du jour

Ask your server for our soup of the day. \$11

Fresh Raw Oysters

Served with a tequila-lime cocktail sauce and mignonette sauce
½ dozen - \$15 Dozen - \$28

Salads

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

Winter Salad

Sliced Apples, roasted butternut squash, roasted pumpkin seeds, blackberry brandy confit of black cherries over mix greens with a champagne vinaigrette topped with gorgonzola cheese. \$14

Burrata Salad

Burrata Cheese with roasted plum tomatoes, bacon lardon's over mix greens tossed with a roasted plum tomatoes vinaigrette topped with candied walnuts. \$15

Entrees

Seafood Wellington

Salmon with lobster, shrimp, scallops
Mousseline Buttercream, sautéed baby spinach, gruyere cheese and herb Butter served with lobster sauce \$29

Seafood Paella (GFO)

Saffron Rice with Mussels, Clams, Shrimp, Chorizo Sausage, Peas and Peppers topped with pan seared Bronzini Filet and tomato olive tapenade. \$35

Pan Seared Swordfish (GFO)

Lobster mashed potato, sauteed Broccolini with heirloom tomatoes fresh marjoram sauce. \$28

Bell and Evans Fried Chicken

Buttermilk half semi boneless fried chicken served with mashed potato, chicken gravy, haricot verts beans and baby carrots. \$20

Surf & Turf (GFO)

Creamy Risotto with lobster meat with Silver Palm Cabernet Sauvignon braised boneless short ribs. \$32

Cast Iron Filet Mignon 10 oz

Served with roasted shallots, mashed red potato, sautéed baby spinach, and malbec demi (add gorgonzola crust for \$5). \$30

"Old School" Roasted Duck (GFO)

Crescent Farm roasted semi boneless half duck with dried cherry and apricot glaze, wild rice and sautéed brussels sprouts. \$28

Fresh Seafood Pasta (GFO)

Fresh Trofie pasta served in a Citrus Ketel One a la vodka sauce with shrimp and lobster, baby arugula topped with lobster tail and fresh parmesan cheese. \$31

Humpback whale

Blue whale

Whales

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

Tacos

Choose one: Grilled Mahi-Mahi, Blackened Shrimp or Cajun Steak.

Topped with jicama slaw, guacamole, chipotle aioli, served with a citrus salad and Queso Fresco and fried plantains. \$21

Brisket Sandwich

Dry Rub Brisket, Cheddar Cheese, Caramelized onion in a Brioche Roll and French Fries. \$16

Side Dishes

Lobster Mashed Potatoes

Creamy mashed potatoes with Maine Lobster. \$15

Sauteed Brussel Sprouts with Bacon \$9

Truffle French Fries

Served with parmesan cheese and roasted garlic. \$10

Sauteed Broccolini \$9

Lobster Mac and Cheese \$15

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, English Muffin 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 (GFO)

Sunny side up eggs on a lobster and crab meat, mixed pepper Hash topped with a mild Cholula Hollandaise Sauce. \$19

*Steak and Eggs

2 over easy eggs, 8oz fillet mignon 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. \$18

Belgian Waffle

Topped with fresh Strawberries, Banana and candied walnuts served with fresh whipped cream and maple syrup. \$13

Humpback whale

Blue whale