

# STARTERS

<b>MARYLAND STYLE CRAB CAKE</b>	<b>\$15</b>
<b>FRIED CALAMARI</b> Served with marinara sauce and basil aioli.	<b>\$12</b>
<b>SEAFOOD STEAM DUMPLINGS</b> Lobster and Shrimp, and yuzu soy sauce.	<b>\$15</b>
<b>MUSSELS (GFO)</b> In a lemongrass and ginger broth.	<b>\$13</b>
<b>NANTUCKET CHARCUTERIE BOARD (FOR 2)</b> a Chef's selection of curated cheeses and cold meats.	<b>\$21</b>
<b>SOUPE DU JOUR</b> Ask your server for our soup of the day.	<b>\$10</b>
<b>TUNA POKE (GFO)</b> Raw Tuna, Avocado, mango, seaweed, marinated in soy sauce.	<b>\$15</b>
<b>POACHED SHRIMP (GFO)</b> Jicama Slaw and gazpacho cocktail sauce.	<b>\$15</b>

# LUNCH CORNER

<b>EVERYTHING BUT THE ROLL</b> Traditional lobster salad, toasted bread, lemon oil.	<b>M/P</b>
<b>NOLA STYLE BURGER</b> ourbon cheese sauce. <i>add fried egg \$2 add bacon \$2.00</i>	<b>\$17</b>

# SALADS

<b>WEDGE SALAD</b> Aji Amarillo vinaigrette, hearts of palm, pistachios, radish, and shishito peppers.	<b>\$13</b>
<b>CALIFORNIA SALAD</b> Chimichurri dressing, Romaine, queso, pickled jalapenos, and red bell peppers.	<b>\$14</b>
<b>BURRATA CAPRESE</b> Heirloom tomatoes, aged balsamic basil and lemon oil.	<b>\$15</b>

*ADD:*  
*CHICKEN \$6 - SALMON OR SHRIMP \$9*

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

\*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!

# ENTREES

<b>DAY BOAT SCALLOPS</b> Corn Risotto and Aged Balsamic.	<b>\$28</b>
<b>CATCH OF THE DAY (GFO)</b> Mashed Potatoes, frisee salad and vanilla buerre blanc.	<b>M/P</b>
<b>CREAMY PAPPARDELLE (GFO)</b> Leeks, Bacon and Seasonal Vegetables.	<b>\$25</b>
<b>BLUE CHEESE CRUSTED SHELL STEAK (GFO)</b> Garlic Mashed Potatoes and Seasonal vegetables.	<b>\$32</b>
<b>LONG ISLAND DUCK</b> Crescent Farm Blackened and Roasted duck, Parsnip puree, seasonal vegetable, mustard demi.	<b>\$28</b>

# SIDE DISHES

<b>LOBSTER MASHED POTATOES</b> Creamy mashed potatoes with Maine Lobster.	<b>\$16</b>
<b>TRUFFLE FRENCH FRIES</b> Served with parmesan cheese and roasted garlic.	<b>\$10</b>
<b>SEASONAL VEGETABLES</b>	<b>\$9</b>
<b>CORN RISSOTTO</b>	<b>\$13</b>
<b>LOBSTER MAC AND CHEESE</b>	<b>\$17</b>

# DESSERTS

**TIRAMISU**  
**CHOCOLATE DECADENCE**  
**SIGNATURE ICE CREAM SUNDAE**  
**KEY LIME IN A MASON JAR**  
**LEMON CHEESECAKE (GFO)**

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

\*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

SATURDAY & SUNDAY: 11AM - 2:30PM

## BREAKFAST ROLLS

\$7

A basket of variety 3 different flavored warm bread served with herb butter and jam.

## EGGS ANY STYLE

\$14

ADD: AVOCADO-\$4, LOBSTER TAIL-\$8, CHEESE-\$1.50.

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

## SHRIMP & LOBSTER HASH EGGS (GFO)

\$17

Sunny side up eggs on a lobster and shrimp, Hash topped with Hollandaise Sauce.

## \*STEAK AND EGGS

\$19

2 over easy eggs, 8oz fillet mignon topped with Pico de Gallo and Home Fries.

## AVOCADO "BENNY" TOAST

\$16

Poached eggs over an avocado crema English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries

## NORTH OF THE BORDER OMELET

\$18

Crab meat, Spinach, and Mornay cheese sauce.

## BELGIAN WAFFLE

\$13

Topped with fresh Strawberries and Banana served with fresh whipped cream and maple syrup.

# BRUNCH DRINKS

SANGRIA — GLASS - \$9 PITCHER - \$35

Red, White, Mango, Passionfruit, Blackberry, or Strawberry

SIGNATURE LOBSTER BLOODY MARY \$17

Vodka, Old Bay rim, pepperoncini, olive, Baby Gherkin, brown sugar bacon, and a Lobster.

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

\*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!