



JUMBO SHRIMP COCKTAIL 23 | 23.81
 LITTLENECK CLAMS ½ dozen 12 | 12.42 | dozen 23 | 23.81
 BLUE POINT OYSTERS ½ dozen 19 | 19.67 dozen 38 | 39.33
 AHI TUNA POKE 24 | 24.84
 Avocado, jalapeño, cucumber, wakame, cucumber wasabi, potato wafer
 COCONUT SHRIMP 24 | 24.84
 Apricot sweet Thai chili dip, lime wedge
 BAKED CLAMS OREGANATA 23 | 23.81
 Lemon white wine garlic sauce
 MARYLAND CRABCAKES 23 | 23.81
 Pan-seared, black bean & grilled corn salsa,
 Thai chili, remoulade sauce

FRIED CALAMARI 23 | 23.81
 Marinara | Fra diavolo | Buffalo | Sweet Thai chili
 CHICKEN WINGS 18 | 18.63
 Hot | Medium | Mild | BBQ | Teriyaki | Garlic parmesan
 LOBSTER MAC N' CHEESE 27 | 27.95
 Three cheese blend, buttery crumbs, white truffle essence
 BURRATA PROSCIUTTO DI PARMA 21 | 21.70
 Balsamic glaze, cherry tomatoes, roasted red peppers, xwoo
 PRINCE EDWARD ISLAND MUSSELS 27 | 27.95
 Marinara | Fra diavolo | White wine garlic
 OCTOPUS CEVICHE 26 | 26.91
Chilled, lime vinegar marinade, jalapeño, tomato, cilantro,
 avocado, cucumber, red onion

SOUPS & SALADS

CAESAR 17 17.60 Romaine lettuce, garlic croutons, shaved parmesan cheese	ROAST BEET & FENNEL 19 19.67 Baby greens, clementines, caramelized walnuts, goat cheese, champagne vinaigrette	THE WEDGE 19 19.67 Red onion, grape tomato, gorgonzola, bacon & bleu cheese dressing	AVOCADO 19 19.67 Baby greens, avocado, Bermuda onions, roasted peppers, red wine vinaigrette
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Add to any salad: grilled chicken 10 | 10.70 | grilled shrimp 17 | 17.60 | grilled salmon 18 | 18.63
 sesame crusted seared yellowfin 21 | 21.70 | lobster salad 36 | 37.26

FRENCH ONION SOUP Bowl 12 12.42 Melted mozzarella, garlic crostini and gruyere cheese	SEAFOOD CHOWDER Bowl 13 13.46 Shrimp, crab, clams, bacon, carrots, celery, onion & potato
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ENTREES

Substitute: sweet potato fries | truffle fries | garden salad | caesar salad +2.50 | +2.59

LOBSTER ROLL 43 | 44.51 | WARM LOBSTER MEAT 46 | 47.61

Chilled baby greens, butter toasted brioche roll, fries

SESAME-CRUSTED YELLOWFIN TUNA 42 | 43.47

Chilled soba noodle salad, cucumber wasabi, Thai chili, sushi sauce, pickled ginger, seaweed salad

8oz BROILED BRAZILIAN LOBSTER TAIL | TWIN TAILS M | P

Corn on the cob, fries, drawn butter & lemon wedge

BLACKENED MAHI MAHI 42 | 43.47

Coconut rice, julienne vegetables, mango salsa, sushi sauce, Thai chili, chili-lemon drizzle

PAN SEARED MONTAUK CODFISH OREGANATA 41 | 42.44

Saffron rice, julienne vegetables, lemon butter garlic white wine

FRUTTI DI MARE 41 | 42.44

Marinara | Fra diavolo | White wine garlic
 Clams, mussels, shrimp, calamari, over linguine

FISH & CHIPS 26 | 26.83 | JACK'S FRIED SHRIMP & CHIPS 32 | 33.12

Tartar sauce & lemon

PAN SEARED ATLANTIC SALMON 40 | 41.40

Honey chipotle glaze, mango salsa, saffron rice, julienne vegetables

FISH TACOS (PAN SEARED OR FRIED) 27 | 27.95

Codfish, greens, black bean corn salsa, sriracha mayo, fries

8 oz FILET MIGNON 55 | 56.93 | 14 oz NY STRIP STEAK 53 | 54.86

Mashed potatoes, sautéed broccoli, merlot wine demi glaze

CHICKEN MILANESE 33 | 34.16

Fried cutlet, baby greens, shaved parmesan, red onion, cherry tomatoes, balsamic glaze, saffron rice

BURGER BEEF | VEGGIE | TURKEY 20 | 20.70

Add: cheddar, provolone, mozzarella, gruyere, American, wild mushrooms, caramelized onions +1.50 | +1.55

Add: bacon, avocado, fried egg +2.50 | +2.59

Large Sides : +9 | +9.32 Sautéed Mushrooms & Onions | Grilled Asparagus | Fries | Steamed Broccoli | Mashed Potato |
 Julienne Vegetables | Coleslaw | Sweet Potato Fries **10 | 10.70** | Truffle Fries **10 | 10.70**



**Ask Your Server
 About Our Daily Food
 & Drink Specials**