



Lunch

Chilled Appetizers

| | | | |
|---|------|---|----|
| Oysters on the Half | PTM | Halibut Ceviche | 15 |
| Jumbo Shrimp Cocktail | 3.50 | <i>coconut mango broth, avocado, rocoto pepper, red onion, cilantro</i> | |
| Little Necks 6 | 12 | Lobster Tarragon | 17 |
| Jumbo Lump Crab | 21 | <i>fresh tarragon, avocado salsa</i> | |
| Seafood Tower | 49 | Tuna Tartare | 16 |
| <i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i> | | <i>crispy wonton, wasabi</i> | |
| | | Sea Scallop Ceviche | 14 |

Hot Appetizers

| | | | |
|---|----|---|----|
| Stuffed Poblano Pepper | 15 | Seafood Stuffed Potato Skins | 14 |
| <i>deep fried, shrimp, crab, lobster, leeks, cream cheese</i> | | Tomato Basil Mussels | 13 |
| Vegetable Bruschetta | 10 | <i>white wine, garlic, butter, clam broth, garlic toast</i> | |
| <i>Greek style</i> | | Prosciutto Wrapped Sea Scallops | 14 |
| Fried Oysters | 16 | Spinach & Artichoke Dip | 12 |
| <i>creamy horseradish sauce</i> | | Spicy Mediterranean Calamari | 13 |
| Clams Casino | 12 | <i>deep fried spicy pepper rings, artichoke hearts, kalamata olives, sun-dried tomatoes</i> | |
| Oysters Rockefeller | 12 | Lobster Blue Corn Fritters | 16 |
| | | <i>roasted corn poblano salsa</i> | |

| Soups | | | |
|---------------------------------|--------|-----------------------------|----|
| New England Clam Chowder | 8 / 10 | Oyster Stew | 11 |
| Soup du Jour | PTM | Traditional Gazpacho | 7 |

Salads

| | |
|--|----|
| Garden | 7 |
| <i>artisan greens, cucumbers, tomatoes, carrots, lemon vinaigrette</i> | |
| Wedge | 11 |
| <i>aji amarillo blue cheese dressing, radishes, crispy prosciutto, croutons</i> | |
| Rocket | 10 |
| <i>arugula, red grapes, jicama, avocado, goat cheese, toasted pecans, agave white balsamic vinaigrette</i> | |
| Chopped Kale & Bulgur Wheat | 12 |
| <i>chick peas, red peppers, cucumbers, green beans, carrots, feta cheese, red onion</i> | |

| Salad Enhancers | |
|--------------------------------|----|
| Wood Grilled | |
| Jumbo Shrimp 3 | 10 |
| 5oz Chicken | 7 |
| 5oz Faroe Island Salmon | 11 |
| 5oz Swordfish | 12 |
| 4oz Yellowfin Tuna | 14 |
| Pan Seared Sea Scallops | 14 |

Lunch

| | | | |
|---|----|---|----|
| Fried Oyster Taquitos <i>breaded, blue corn flour, yellow corn taquitos, remoulade, citrus slaw, yuca fries</i> | 16 | Seafood Ambrosia <i>shrimp, sea scallops, crab, dayboat cod, seafood stuffing, seasonal vegetables</i> | 19 |
| Ground Steak Burger <i>wood grilled, Vermont white cheddar, sigsig sauce, lettuce, tomato, french fries</i> | 14 | Jumbo Shrimp & Sea Scallops <i>wood grilled, Greek tri-colored orzo salad</i> | 21 |
| Wood Grilled Portabella Sandwich <i>baby spinach, roasted red peppers, swiss cheese, garden salad</i> | 12 | Seafood Paella <i>monkfish, shrimp, mussels, spanish chorizo, Bomba rice</i> | 22 |
| Pulled Pork <i>spicy bbq style sauce, slaw, onion rings</i> | 13 | Jumbo Shrimp Scampi Risotto <i>roasted seasonal squash, pecorino romano cheese</i> | 19 |
| Vegetable Tamale <i>eggplant, black bean, yellow squash, red pepper, spanish onion, butternut squash, pecorino cheese, quinoa corn tamale</i> | 12 | Fish Tacos <i>New England cod, guacamole, pico de gallo, mango cucumber slaw, flour tortillas, tomatillo, guajillo crema, yuca fries</i> | 17 |
| Wood Grilled Swordfish Sandwich <i>tomato, bacon, baby arugula, avocado, lemon aioli, brioche roll, potato chips</i> | 17 | Chicken Tostada <i>avocado purée, pepperjack cheese, southwest slaw, white bean, jicama, cumin salad</i> | 13 |
| Chilled Lobster Roll <i>mayonnaise, celery, fresh herbs, baby arugula, malanga chips</i> | 26 | Wood Grilled Vegetable Salad <i>asparagus, yellow squash, portabella mushroom, eggplant, red pepper, spanish onions, feta cheese, mixed greens, roasted shallot vinaigrette</i> | 14 |
| Hot & Crunchy Monkfish Bowl <i>chipotle tartar sauce, french fries, slaw</i> | 17 | Jumbo Lump Crab Salad <i>artisan greens, avocado, bacon, mango, cherry tomatoes, creamy lemon vinaigrette</i> | 23 |

Thank you to our local fishermen & farmers who dedicate their livelihood providing the highest quality seafood, meats and produce.

Jeremy Socha
General Manager

Edgar Cobena
Executive Chef

Juan Alvarado
Sous Chef



Dinner

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| Oysters on the Half | PTM | Halibut Ceviche | 15 |
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| Jumbo Lump Crab | 21 | Tuna Tartare | 16 |
| <i>toast points</i> | | <i>crispy wonton, wasabi</i> | |
| Seafood Tower | 49 | Beef Carpaccio | 16 |
| <i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i> | | <i>green sauce, fried capers, pecorino romano cheese</i> | |

Hot Appetizers

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| Clams Casino | 12 | <i>deep fried spicy pepper rings, artichoke hearts, kalamata olives, sun-dried tomatoes</i> | |
| Oysters Rockefeller | 12 | Seafood Crepe | 15 |
| Lobster Blue Corn Fritters | 16 | <i>lobster, shrimp, crab, creamy madeira sauce</i> | |
| <i>roasted corn poblano salsa</i> | | | |

Soups

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|---------------------------------|--------|-----------------------------|----|
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Dinner

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|--|----|--|----------|
| Yellowfin Tuna <i>sesame seed encrusted, salad of soba noodles, miso soy ginger sauce</i> | 30 | Faroe Island Salmon <i>honey sriracha, black rice corn tamale, Seacoast shiitake mushrooms, snow peas, carrots</i> | 27 |
| Swordfish <i>mango salsa, julienne vegetables, coconut ginger rice</i> | 28 | Pan Seared Scallop Pasta <i>pancetta, roasted tomatoes, shallots, lemon tarragon cream sauce, fettuccine</i> | 29 |
| Seafood Paella <i>monkfish, shrimp, mussels, spanish chorizo, Bomba rice</i> | 32 | Lobster Alfredo <i>linguine, pecorino romano</i> | 36 |
| Bouillabaisse <i>mussels, shrimp, calamari, salmon, swordfish, tuna, savory tomato stew</i> | 30 | Dayboat Cod Loin <i>lemon butter pan sauce, wilted spinach, shallots, radicchio, cannellini beans, whipped potatoes</i> | 26 |
| Jumbo Shrimp Scampi Risotto <i>roasted seasonal squash</i> | 25 | Pork Tenderloin <i>rustic rub, pineapple bbq sauce, pineapple relish, whipped potatoes</i> | 24 |
| S&P Seafood Pasta <i>shrimp, sea scallops, calamari, mussels, fresh basil, fettuccine, white wine garlic sauce</i> | 28 | Lojás Chicken <i>pineapple tomatillo sauce, pineapple relish, azteca rice</i> | 23 |
| Native Monkfish <i>applewood bacon wrapped, stuffed with lobster, avocado, mozzarella, roasted red pepper, smoked red chili sauce, pecorino romano croquette</i> | 29 | Filet Mignon 5oz 8oz <i>ancho coffee rub, steak sauce, Seacoast wild mushrooms, fresh corn, shallots, pecorino polenta fries</i> | 27 42 |
| Halibut <i>shallots, artichokes, sun-dried tomatoes, baby spinach, black truffle butter, sweet potato purée</i> | 33 | NY Strip <i>12oz chipotle bourbon glaze, street corn on the cob, pepperjack, poblano twice baked potato</i> | 38 |

Additions & Sides

| | | | |
|-------------------------------------|---|-------------------------------|---|
| Roasted Vegetable Risotto | 8 | Wood Grilled Asparagus | 9 |
| Pecorino Polenta Fries | 5 | Coconut Ginger Rice | 6 |
| Black Rice & Corn Tamale | 5 | Street Corn on the Cob | 7 |

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