



Lunch

Chilled Appetizers

Oysters on the Half Mystic, CT East Beach, RI Standish Shore, MA	each 3	Lobster Tarragon <i>fresh tarragon & avocado salsa</i>	17
Little Necks 6	12	Tuna Tartare <i>over a crispy wonton with wasabi</i>	16
Jumbo Shrimp Cocktail	3 ⁵	Jumbo Lump Crab	21
		Mussels Escabeche <i>pimentón dulce & spicy smoked paprika</i>	11

Towers

Seafood Tower 48
*6 oysters, 4 little necks, 5 jumbo shrimp,
sea scallop ceviche*

Premium Tower 105
*12 oysters, 6 little necks, 6 jumbo shrimp,
tuna tartare, mussels escabeche
& jumbo lump crab*

Hot Appetizers

Stuffed Poblano Pepper <i>deep fried shrimp, crab, lobster, leeks & cream cheese</i>	15	Tomato Basil Mussels <i>white wine, garlic, butter & clam broth served with garlic toast</i>	13
Clams Casino	11	Prosciutto Wrapped Sea Scallops	14
Oysters Rockefeller	12	Spicy Mediterranean Calamari	13
Seafood Stuffed Potato Skins	14	Fried Oysters <i>creamy horseradish sauce</i>	15

Soups

New England Clam Chowder	6 / 8	Seafood White Bean Chili	12
Lobster Bisque	8 / 10	Oyster Stew	11

Salads

Garden Salad 7
artisan greens, cucumbers, tomatoes & carrots tossed with lemon vinaigrette

Wedge Salad 10
aji amarillo blue cheese dressing, radishes, crispy prosciutto & croutons

Rocket Salad 11
*arugula, red grapes, jicama, avocado, goat cheese & toasted pecans
tossed with agave white balsamic vinaigrette*

Bulgur Wheat & Baby Kale Salad 11
chickpeas, red peppers, cucumbers & feta cheese

Salad Enhancers

3 Wood Grilled Jumbo Shrimp	10	Wood Grilled Faroe Island Salmon 5oz	11
Wood Grilled Yellowfin Tuna 4oz	13	Wood Grilled Vegetables	6
Wood Grilled Chicken 5oz	7	Pan Seared Sea Scallops	13



Lunch

Fried Oyster Taquitos 16
breaded with blue corn flour, in yellow corn taquitos with remoulade, served with citrus slaw & yucca fries

Ground Steak Burger 13⁵
wood grilled with Vermont white cheddar, topped with sigsig sauce, lettuce & tomato, served with french fries

Wood Grilled Portabella Sandwich 12
baby spinach, roasted red peppers & swiss cheese, served with bulgur wheat salad

Pulled Pork 12
in a spicy bbq style sauce, topped with slaw, served with onion rings

Vegetable Tacos 12
flour tortillas, eggplant, squash, red peppers, Spanish onion, black bean, corn, avocado & a jalapeño cumin crema

Wood Grilled Swordfish Sandwich 17
tomato, applewood bacon, baby arugula, avocado & spicy aioli on parker house toast with patatas bravas

Chilled Lobster Roll 26
lightly tossed with mayonnaise, celery & fresh herbs with baby arugula with yucca fries

Jumbo Lump Crab Salad 23
served over artisan greens with avocado, bacon, mango & cherry tomatoes with a creamy lemon vinaigrette

Seafood Ambrosia 19
shrimp, sea scallops, crab & dayboat cod topped with seafood stuffing, served with vegetables

Jumbo Shrimp & Sea Scallops 20
wood grilled over Greek tri-colored orzo salad

Seafood Fra Diavolo 22
shrimp, calamari, clams & monkfish in a spicy marinara sauce, tossed with linguine

Jumbo Shrimp Scampi Risotto 19
roasted seasonal squash

Fish Tacos 15
flour tortillas with New England cod, guacamole, pico de gallo, mango & cucumber slaw over a tomatillo guajillo crema with yucca fries

Chicken Tostada 13
avocado puree, pepperjack cheese & southwest slaw, served with white bean, jicama & cumin salad

Sliced Filet Salad 15
soy, lime & Korean chili marinade over chopped salad with carrots, cucumbers, tomatoes, radishes & ginger lime vinaigrette

Filet Mignon 5oz 26
port wine dijon, with julienne vegetables & a poblano pepperjack twice baked potato

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



Dinner

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Mystic, CT		<i>fresh tarragon & avocado salsa</i>	
East Beach, RI		Tuna Tartare	16
Standish Shore, MA		<i>over a crispy wonton with wasabi</i>	
Little Necks 6	12	Jumbo Lump Crab	21
Jumbo Shrimp Cocktail	3 ⁵	Mussels Escabeche	11
		<i>pimentón dulce & spicy smoked paprika</i>	

Towers

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Dinner

Seared Yellowfin Tuna 30
buckwheat soba noodles with snow peas, shiitake mushrooms, edamame beans & carrots topped with white miso ginger soy sauce

Swordfish 28
topped with mango salsa served over julienne vegetables with coconut ginger rice

Pan Seared Scallop Pasta 29
pancetta, roasted tomatoes & shallots in lemon tarragon cream sauce, with fettuccine

Bouillabaisse 30
lobster, mussels, shrimp, calamari, salmon, swordfish & tuna in a savory tomato stew

Jumbo Shrimp Scampi Risotto 25
roasted seasonal squash

S&P Seafood Pasta 28
shrimp, sea scallops, calamari & mussels with fresh basil & fettuccine in white wine garlic sauce

Wood Grilled Trio 36
sea scallops, jumbo shrimp & swordfish a pineapple tomatillo sauce & pineapple & mango salsa with a corn tamale

Land & Sea 49
5oz wood grilled filet & sautéed lobster over a portabella mushroom served with polenta fries

Faroe Island Salmon 26
with a honey lime sriracha served over a Chinese black rice risotto with wood grilled baby bok choy

Native Monkfish 29
applewood bacon wrapped, stuffed with lobster, avocado & mozzarella, topped with roasted tomato smoked red chili sauce with roasted baby carrots

Lobster Alfredo 36
tossed with linguine

Dayboat Cod Loin 26
lemon butter pan sauce, wilted spinach & whipped potatoes

Pork Tenderloin 24
rustic rub & pineapple bbq sauce topped with pineapple relish, served with whipped potatoes

Lojás Chicken 23
pineapple & tomatillo sauce with pineapple relish served over azteca rice

Filet Mignon
5oz 26 **8oz** 42
port wine dijon, served with julienne vegetables & a poblano pepperjack twice baked potato

NY Strip 36
12 oz with chipotle bourbon glaze, served with street corn & pecorino risotto croquettes

Additions & Sides

Roasted Vegetable Risotto 8

Yucca Fries 5

Wood Grilled Baby Bok Choy 5

Polenta Fries 5

Wood Grilled Asparagus 9

Coconut Ginger Rice 6

Street Corn on the Cob 7

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