

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
Jumbo Shrimp Cocktail	3 ⁵	Tuna Tartare <i>over a crispy wonton with wasabi</i>	16
Little Necks 6	12	Jumbo Lump Crab <i>served with toasted points</i>	21
Scallop Ceviche	14	Mussels Escabeche <i>pimentón picante & sweet 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

Shrimp Bruschetta <i>tomatoes, kalamata olives, artichokes, feta cheese & fresh basil</i>	10	Tomato Basil Mussels <i>white wine, garlic, butter & clam broth served with garlic toast</i>	13
Fried Oysters <i>creamy horseradish sauce</i>	15	Prosciutto Wrapped Sea Scallops	14
Clams Casino	11	Spinach & Artichoke Dip	11
Oysters Rockefeller	12	Stuffed Poblano Pepper <i>deep fried shrimp, crab, lobster, leeks & cream cheese</i>	15
Seafood Stuffed Potato Skins	14		
Spicy Mediterranean Calamari	13		

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 & 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 garden 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 16
*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 27
*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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Seared Yellowfin Tuna 30
*sesame seed encrusted #1 grade
served over miso ginger soy soba noodles*

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
*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*

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

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

Faroe Island Salmon 26
*creamy lemon dill caper sauce
with tri-colored quinoa & farro risotto
with kale & butternut squash*

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

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 27 8oz 42
*port wine dijon, served with
julienne vegetables & a poblano
pepperjack twice baked potato*

NY Strip 38
*12 oz with chipotle bourbon glaze,
served with street corn
& pecorino risotto croquettes*

Additions & Sides

Roasted Vegetable Risotto 8

Yucca Fries 5

Polenta Fries 5

Wood Grilled Asparagus 9

Coconut Ginger Rice 6

Street Corn on the Cob 7

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