

Lunch

Chilled Appetizers

Oysters on the Half Mystic, CT East Beach, RI Standish Shore, MA	<i>each</i> 3	Lobster Tarragon <i>fresh tarragon & avocado salsa</i>	17
Jumbo Shrimp Cocktail	3 ⁵	Jumbo Lump Crab <i>served with toasted points</i>	21
Little Necks 6	12	Seafood Tower <i>6 oysters, 4 little necks, 5 jumbo shrimp, sea scallop ceviche</i>	49
Scallop Ceviche	14		

Hot Appetizers

Shrimp Bruschetta <i>Greek style</i>	10	Tomato Basil Mussels <i>white wine, garlic, butter</i>	13
Fried Oysters <i>creamy horseradish sauce</i>	15	Prosciutto Wrapped Sea Scallops	14
Clams Casino	11	Queso Fundido	10
Oysters Rockefeller	12	Spinach & Artichoke Dip	11
Seafood Stuffed Potato Skins	14	Fried Poblano Pepper <i>shrimp, crab, lobster, leeks & cream cheese</i>	15
Spicy Mediterranean Calamari	13	Seafood Crepe	15
Jumbo Lump Crab & Corn Fritters	14		

Soups

New England Clam Chowder	6 / 8	Oyster Stew	11
Soup du Jour	daily	Seafood White Bean Chili	12

Salads

Garden 7

artisan greens, cucumbers, tomatoes & carrots tossed with lemon vinaigrette

Wedge 10

aji amarillo blue cheese dressing, radishes, crispy prosciutto & croutons

Rocket 11

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

Kale 12

*tri-colored quinoa, black beans, corn, carrots, haricot verts, tomatoes, avocado
cojita cheese, lime smoked red chili vinaigrette*

Salad Enhancers

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

Lunch

Fish Tacos 16

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

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

Chicken Tostada 13

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

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

Lobster Grilled Cheese 19

tomato, avocado & fontina cheese malanga chips

Seafood Ambrosia 19

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

Jumbo Shrimp & Sea Scallops 20

vegetable black bean farrotto

Seafood Fra Diavolo 22

shrimp, calamari, clams & monkfish in a spicy marinara sauce, tossed with linguine

Jumbo Shrimp Scampi Risotto 19

roasted seasonal squash

Blue Crab Ravioli 17

shallots, saffron cream sauce

Roasted Vegetable Polenta 14

baby carrots, fennel, mushrooms, shallots, asparagus, cherry tomatoes, butternut squash & baby arugula

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, served 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
*hoison, ginger, soy glaze with
shiitake mushrooms, carrots,
edamame & coconut ginger rice*

Bronzino 29
*whole fish, wood grilled
basil, ginger & lime
creamy polenta*

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

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 & tagliatelle in
white wine garlic sauce*

Bacon Wrapped Native Monkfish 29
*lobster, avocado, mozzarella stuffed
roasted smoked red chili sauce
baby carrots & Chinese black rice risotto*

Seafood Paella 32
traditional Bomba rice

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

Blue Crab Ravioli 24
shallots, saffron cream sauce

Lobster Alfredo 36
tossed with linguine

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

New Zealand Lamb Chops 29
*mint chimichurri, herbed whipped feta
Morrocan couscous*

Chicken Escabeche 23
*cumin, coriander, golden raisins
vegetable couscous*

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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