

SMALL BITES

CLAM CHOWDER

Littleneck Clams, Crispy Prosciutto

CRAB CAKE

Jumbo Lump Crab, Calabrian Aioli, Watercress

CRISPY CALAMARI

Cherry Peppers, Lemon Aioli

GF PROSCIUTTO & MELON

Prosciutto Di Parma, Fresh Melon, Honey, Mint

GF GRILLED OCTOPUS

Fingerling Potatoes, Calabrian Aioli, Pancetta

NORTH ATLANTIC MUSSELS*

Fennel, Sambuca, Cherry Tomato, Celery Leaf

12

23

19

12

22

18

TACOS

CRISPY BAJA FISH

Cod, Chipotle Lime Crema, Corn Pico De Gallo

GRILLED RIBEYE

Corn Salsa, Avocado, Chipotle Lime Crema, Onion

CAJUN SHRIMP

Corn Salsa, Avocado, Chipotle Lime Crema

18

24

18

HANDHELDS

LOBSTER ROLL

Choice of Chilled Mayo OR Warm Butter, Split Top Roll

WAGYU BURGER*

Roasted Tomato, Provolone, Arugula, Garlic Aioli

CRISPY COD SANDWICH

Summer Ale Batter, Lettuce, Tomato, Lemon Aioli

LOBSTER FLATBREAD

Vermont Cheddar, Tomato, Corn, Scallion

BLEU FLATBREAD

Caramelized Pear, Bleu Cheese, Balsamic, Arugula

45

21

24

28

16

OYSTERS + CO.

GF OYSTERS* Half Dozen 23 • Dozen 42

GF CLAMS* Half Dozen 12 • Dozen 21

GF SHRIMP COCKTAIL

Cocktail Sauce, Lemon

GF SHELLFISH PLATTER*

Local Oysters, Little Neck Clams, Tuna Tartare, Shrimp Cocktail

GF SEABASS CEVICHE*

Corn, Tomato, Jalapeño, Avocado, Citrus, Tostones

23

99

24

TUSCAN ROLL*

Yellowfin Tuna, Salmon, Avocado, Ponzu, Spicy Mayo

CRISPY TUNA

Tartare, Crispy Rice, Lemongrass Teriyaki, Mango, Avocado, Wasabi Mayo, Green Onion

GF SEABASS CRUDO*

Truffle, Watercress, Radish, Jalapeño, White Balsamic, Citrus

SPICY TUNA ROLL*

Scallions, Cucumber, Spicy Mayo, Tobiko, Crispy Panko

22

22

24

22

GREENS

CAESAR* 13

Hearts of Romaine, Focaccia Croutons, Sicilian White Anchovy, Parmigiano Reggiano

KALE CHOPPED 20

Carrot, Red Onion, Toasted Focaccia, Parmigiano Reggiano, Sunflower Seed, Cranberry, Lemon Thyme Vinaigrette

BURRATA 19

Vine Ripened Tomato, Pesto, Aged Balsamic, Extra Virgin Olive Oil

LEMON OREGANO SHRIMP 12, TAJIN GRILLED TUNA* 14, HERB SALMON* 14, MUSTARD & HERB GRILLED CHICKEN 9, GRILLED MARINATED STEAK* 16

GRILLED WHOLE FISH



• Ask your Server about our Daily Catch •



TIDE

GF GRILLED SALMON*

Sage Sweet Potatoes, Asparagus, Lemon Herb Oil

GF PAN SEARED HALIBUT*

Lump Crab, Tomato, Garlic, Calabrian Pepper, Fennel, White Wine

LOBSTER RAVIOLO

Vodka Sauce, Pancetta, Corn, Parmigiano, Focaccia Crumb

GF GRILLED SWORDFISH*

Lemon Pepper, Polenta, Roasted Tomato Gremolata

ZUPPA DI PESCE

Lobster, Clams, Mussels, Shrimp, Cod, Tomato & White Wine Brodo, Grilled Ciabatta, Saffron Aioli

GF MISO SEABASS*

Grilled Bok Choy, Coconut Rice, Lemongrass Teriyaki

GF GRILLED YELLOWFIN TUNA*

Sesame, Edamame, Coconut Rice, Sweet Soy

35

48

44

41

54

46

42

BOLOGNESE

Rigatoni, Beef & Pork Ragu, Ricotta, Parmigiano

GF BRICK CHICKEN

Crispy Fingerling, Asparagus, Champagne Pan Jus

GF FILET MIGNON*

8oz Center Cut, Mascarpone Mashed Potatoes, Roasted Mushrooms, Asparagus, Truffle Butter

GF 16oz BRANDT PRIME RIBEYE*

Lemon Broccolini, Rosemary Roasted Potatoes, Sea Salt

29

34

65

68

FOR THE TABLE

GF GRILLED ASPARAGUS 9

GF SAGE ROASTED SWEET POTATO 9

GF MASCARPONE WHIPPED POTATO 9

GF ROSEMARY ROASTED POTATO 9

GF LEMON BROCCOLINI 9

TRUFFLE FRIES 9

GF POLENTA 9

COCONUT EDAMAME RICE 9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.



GF GLUTEN FREE