APPETIZERS

QUAHOG STUFFIE chorizo, herbs, bread crumb, grilled lemon 8
GRILLED ASPARAGUS stracciata, garlic, lemon, evoo, sel de mar 12
OYSTERS ROCKEFELLER spinach, pernod, cream cheese, parmesan 20
STEAK TIP BRUSCETTA seasoned tenderloin, steakhouse aioli, crostini 18
CRAB TIMBALE lump crab, avocado, mango salsa, lemon basil aioli, kettle chips 18
OLD BAY LETTUCE WRAP seasoned chicken, boston bibb, lemon gremolata, horseradish aioli 15
MEZZE PLATE hummus, baby ghanoush, muhammara, feta, olives, grilled pita, contains walnuts 15
*MBH TUNA TARTARE sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips 18
ARTISINAL CHARCUTERIE BOARD meats & local cheeses, dried fruits, marcona almonds, mustard, crostini 25
CRAB CAKE lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, celery root slaw, remoulade, kettle chips 18

RAW BAR
served with champagne mignonette, cocktail sauce lemon, tabasco

CHILLED JUMBO SHRIMP 3 ea
OYSTERS rotating selection 4 ea
CONNECTICUT LITTLENECK CLAMS 3 ea
SCALLOP & SHRIMP CEVICHE 18
lime, red onion, jalapeno, cilantro, kettle chips

SOUP

*NEW ENGLAND CLAM CHOWDER cup 7 bowl 9
FRENCH DIP SOUP cup 7 bowl 9
SOUP DU JOUR cup 5 bowl 7

SALADS

*CLASSIC CAESAR romaine, garlic croutons, shaved parmesan, caesar dressing 10
LITTLE GEM LETTUCE bacon, red onion, grape tomato, blue cheese vinaigrette 13
WILD ARUGULA SALAD grape tomato, watermelon radish, parmesan, sherry vinaigrette 13
CHOPPED SALAD egg, bacon, red onion, avocado, tomatoes, vermont cheddar, spring mix, buttermilk dressing 14
To any salad, add *pan-seared chicken thigh $8, shrimp $11, or *salmon $11

MADE IT SWIM *

lobster tail market
shrimp 12
scallops 13
crab cake 19

LAND

PRIME 14 oz. NY STRIP 43
cipollini bordelaise, asparagus, truffle potato puree
RACK OF LAMB 39
herb crusted, spring onion jus, roasted fingerling potatoes, asparagus
*DUCK A L’ORANGE 34
long island duck, wild rice, baby carrots
AMISH ORGANIC ROASTED HALF CHICKEN 32
roasted yukon gold potatoes, french beans, dijon & prune cream sauce

MAKE IT SWIM *

lobster tail market
shrimp 12
scallops 13
crab cake 19

SEA

MAINE LOBSTER market
steamed, baked stuffed, roasted yukon golds, asparagus, drawn butter
CIOPPINO 32
mussels, clams, cod, lobster, shrimp, tomato fennel broth, garlic crostini
FAROE ISLAND SALMON 28
spinach, oyster mushrooms, lemon herb vinaigrette
NEW ENGLAND ROASTED COD 27
herb breadcrumbs, old bay, jasmine rice, lemon, white wine, garlic, spinach
SCALLOPS 33
pan-seared diver scallops, sweet pea risotto, crispy leeks
CLAMS, CHORIZO & LINGUINE 29
local littlenecks, garlic, white wine, lemon, red pepper flake, basil, grana padano, crostini

FARMSTAND

LAO FRIED RICE peans, carrots, mushrooms, scallions, peppers, corn, egg, sesame oil, sweet chili sauce 23
FARMSTAND GEMELLII saute of spring vegetables; fresh herbs; white wine, garlic, capers, grana Padano 22
TANDOORI CAULIFLOWER “STEAK” chickpeas, tomato, spinach, caramelized onion, garlic, coconut milk, curry paste, wild rice 22
To any of the above, add *chicken $8, shrimp $11, *salmon $11, or lobster $15

HAND HELDS

*HOT LOBSTER ROLL 6 oz butter poached, lemons, coleslaw 30
BLAST GRILLED CHEESE bacon, lobster, avocado, swiss, tomato, texas toast 24
PAN SEARED COD SANDWICH malt vinegar aioli, romaine, tomato, brioche roll 17
WALDORF CHICKEN SALAD CROISSANT walnuts, grapes, apples, tarragon aioli, tomato, arugula 17
*CLASSIC BURGER angus beef, cabinet cheddar, pickled red onion, tomato, romaine, secret sauce, brioche roll 17
SUBSTITUTE Beyond Burger 3
CRAB CAKE SANDWICH lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, spicy remoulade, brioche 19

Consuming raw or undercooked food may increase the risk of foodborne illness.