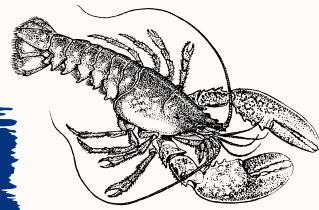


SUMMER SPECIALS



Starting Friday
6.19.26



Join us this summer
on our **NEW**
sidewalk cafe

To start

Basil Buttered Mussels 17

P.E.I mussels, sautéed in a creamy basil pesto sauce, served with house made crostinis

Fish Tacos 16

(2) Grilled white fish tacos, topped with cabbage, cilantro, onions, avocado

Steamed Little Necks 20

A dozen little neck clams, steamed in a brown butter and garlic

Fried Clam Strips 15

Crispy fried clam strips, served with lemon, cocktail sauce, and tartar sauce

Cucumber Salad 14

Mixed greens, cucumber, cilantro, sesame, tahini, chili oil



Raw Bar

Blue Point Oysters (3 each)

Served with lemon wedges, mignonette sauce, and cocktail sauce

Clams On The ½ Shell (2.5 each)

Served with lemon wedges, and cocktail sauce

Shrimp Cocktail (3.5 each)

Served with lemon wedges, and cocktail sauce

*** Minimum Combo Must Equal 6 Total Pieces ***



Mains

Shrimp & Grits 29

Jumbo shrimp in creamy grits, with chunks of chorizo

New England Lobster Roll 36

Quarter pound of sweet, tender, and juicy lobster meat tossed in warm, melted butter, served with slaw and fries

Baked Lobster Mac n' Cheese 35

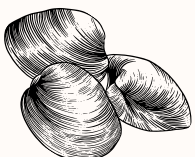
Quarter pound of lobster, mixed in a creamy cheddar cheese mac, baked and finished with panko bread crumbs

Modern Smash 17

Two angus beef patty smash burger, with cheddar cheese, on a brioche bun toasted with a garlic butter aioli, served with fries and slaw

Fried Shrimp Basket 24

Fried shrimp over French fries, served with slaw, lemon, cocktail and tartar sauce



Please inform our staff of any allergies