

APPETIZERS

OYSTERS ON THE 1/2 SHELL* (GF).....3.50 EA.
Minimum of 6, Choice of Mignonette, Tabasco,
Horseradish or Cocktail Sauce

SLOW SMOKED CHICKEN WINGS (GF)16
Slow Smoked Money Muscle BBQ Wings, BBQ Dry
Rub, Honey Sriracha or Buffalo. Bleu Cheese or
Ranch

1/2 LB FRIED OYSTERS21
Battered & Fried Oysters, Old Bay, Tartar Sauce,
Lemon Zest

OLD BAY WINGS.....16
Twice Fried Old Bay Chicken Wings, Bleu Cheese
or Ranch

MUSSELS21
White Wine Leek Broth, Garlic, Chili Flakes, Grilled
Bread

CHICKPEA FRIES (V, GF)12
Chickpeas, Shredded Zucchini, Roasted Garlic,
Avocado Lime Ranch

SKILLET CORNBREAD11
Sea Salt, Whipped Butter

1/2 LB FRIED SHRIMP.....19
Tempura Battered Fried Shrimp, Cocktail Sauce,
Lemon

CRAB MAC & CHEESE.....22
Crab, Gruyere, Vermont White Cheddar, Parmesan,
Campanelle, Old Bay, Herb Crumb. Add Lobster +22

ROASTED CAULIFLOWER (GF).....11
Cotija Cheese, Scallions, Chipotle Aioli

TEMPURA BATTERED FISH TACOS (3)15
Fried Atlantic Cod, Spicy Coleslaw, Avocado Lime
Ranch, Corn

SALADS

ARUGULA (GF)SIDE 8/14
Arugula, Crushed Corn Nuts, Parmesan, Citrus
Champagne Vinaigrette

TUNA NICOISE* (GF)24
Seared Rare Tuna, Mixed Greens, String Beans,
Olives, Soft Boiled Egg, Rosemary Potatoes,
Pickled Red Onion, Citrus Champagne Vinaigrette

LOBSTER COBB (GF)33
Maine Lobster, Romaine, Bacon, Avocado, Soft
Boiled Egg, Tomato, Bleu Cheese Crumbles, Ranch
Dressing

CAESAR (GF)SIDE 8/14
Kale, Romaine, Parmesan, Fried Shallots, Caesar
Dressing

ADD Blackend Chicken +8 • Grilled Shrimp +12 •
Seared Salmon +16 • Seared Tuna +14 • Poached
Lobster +24

NEO-NY ARTISAN PIZZA

12-Inch Hand Tossed Pizzas finished with Herb Oil.

FIVE CHEESES.....21
Mozzarella, Provolone, Parmesan, Gruyere,
Vermont White Cheddar, Tomato Sauce

PEPPERONI.....23
Pepperoni, Mozzarella, Provolone, Parmesan,
Tomato Sauce

SEAFOOD.....31
Maine Lobster, Crab, Shrimp, Caramelized Leeks,
Mozzarella, Provolone, Parmesan, Seafood Mornay,
Old Bay

WILD MUSHROOM.....24
Cremini, Shiitake, Oyster Mushrooms, Arugula
Pesto, Mozzarella, Provolone, Parmesan, Tomato
Sauce

ENTREES

MAINE LOBSTER ROLL..... 39/49
Maine Lobster served hot with Lemon Butter,
Chives, New England Roll. Choice of French
Fries or a Mixed Green Salad

CRAB CAKE.....41
Jumbo Lump Crab Cake, Crab Beurre Blanc,
Corn, Red & Green Bell Peppers, Fingerling
Potatoes, Old Bay, Arugula

SHRIMP & POLENTA33
Sauteed Shrimp, Andouille Pork Sausage,
Onions, Green Peppers, Celery, Creamy Polenta,
Cajun Cream Sauce. Add Lobster +24

TROUT CRAB MEUNIERE39
Pan-Seared Trout, Jumbo Lump Crab, Lemon
Butter, Fingerling Potatoes, Cauliflower, Cherry
Tomatoes

CRISPY SKIN SALMON (GF)32
Pan-Seared Salmon, Roasted Cauliflower,
Oyster Mushrooms, Caper Dill Cream Sauce

BRICK CHICKEN (GF).....29
1/2 Deboned & Seared Chicken, Mashed
Potatoes, Wilted Kale, Herb Chicken Jus

NEW YORK STRIP* (GF)..... MKT
Cajun Compound Butter, Grilled Asparagus,
Herb Potatoes

ATLANTIC COD & CHIPS26
Tempura Battered Atlantic Cod, French Fries,
Coleslaw, Tartar Sauce, Malt Vinegar

MEDITERRANEAN BRANZINO (GF).....40
Grilled Whole, Lemon Caper Butter, Wild Rice,
Mushrooms, Tomatoes, String Beans, Citrus
Gremolata

SANDWICHES

All Sandwiches served with a choice of French
Fries or a Mixed Green Salad.

SMASHBURGER.....20
All Beef Patties, White American, Chopped
Iceberg, Pickles, Burger Sauce, Brioche. Add
Pecan Smoked Bacon +2

FRIED OYSTER OR SHRIMP PO’BOY21
Fried Oysters or Shrimp, Chopped Iceberg,
Tomatoes, Old Bay Tartar Sauce, Sub Roll

WILD MUSHROOM SANDWICH (V)16
BBQ Wild Mushrooms, Pickles, Chipotle
Coleslaw, Fried Shallots, North Carolina BBQ
Sauce, Pretzel Roll

GRILLED CHICKEN SANDWICH.....16
Grilled Chicken Breast, Roasted Tomato, Feta
Mayonnaise, Pickle, Ciabatta

SOUPS

NEW ENGLAND CLAM CHOWDER9/13
Bacon, Celery, Onion, Leeks, Potatoes, Cream,
Old Bay Crackers

TOMATO BASIL SOUP (GF)7/11
San Marzano Tomatoes, Basil, Cream

SIDES

FRENCH FRIES (GF).....7

MASHED POTATOES (GF).....8

GARLIC STRING BEANS (GF).....8

MIXED GREEN SALAD (V, GF).....7

MAC & CHEESE.....9

COLESLAW (GF).....7



*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR SENSITIVITIES. MODIFICATIONS OR SUBSTITUTIONS MAY REXSULT IN AN ADDITIONAL CHARGE. MENU & PRICES SUBJECT TO CHANGE. (GF) - GLUTEN FREE. (V) - VEGAN. THANK YOU FOR LIMITING YOUR DINING TIME TO 2 HOURS.