



OYSTER BAR



CHILLED SEAFOOD

- SHRIMP COCKTAIL** 15
Jumbo Shrimp (4) Served with House-Made Cocktail Sauce
- OYSTER ON THE HALF SHELL*** HALF 18 | DOZEN 28
Served with House-Made Cocktail Sauce, Shallot Mignonette
- SHELLFISH PLATTER*** 42
Freshly Shucked Oysters, Jumbo Shrimp, Lobster Tail, Snow Crab, Chilled Mussels, Served with House-Made Cocktail Sauce

STARTERS

- STEAMED CLAMS** 17
Fresh Manila Clams, Garlic, Butter, Herbs and Served with Toasted Garlic Ciabatta Bread
- STEAMED MUSSELS** 17
Fresh Prince Edward Mussels, Garlic, Butter, Herbs and Served with Toasted Garlic Ciabatta Bread
- BOILED PEEL-AND-EAT SHRIMP** HALF LB. 16 | ONE LB. 29
Beer Boiled Shrimp in Cajun Spices, Lemon, Pepper, Garlic, Butter, House-Made Cocktail Sauce, Served with Toasted Garlic Ciabatta Bread
- CALAMARI STEAK** 13
Pan-Fried Calamari Strip Steak, Lemon Caper Butter Sauce and Roasted Garlic Broccolini
- CLAM CHOWDER**
New England Style White Cream Based Chowder
CUP \$6 **BOWL** \$9

SALADS



- HOUSE SALAD** 7
Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onions, Croutons, with Choice of Dressing
- CAESAR** 11
Romaine, Parmesan, Croutons, with House-Made Caesar Dressing
- LOUIE SALAD**
Iceberg, Cucumbers, Avocado, Cherry Tomatoes, Hard-Boiled Egg, with Louie Dressing
CRAB 28 **SHRIMP** 17

ADD ONS

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|----------------------------------|--|
| SHRIMP 9 | PASTA 4 |
| CRAB 12 | RICE 4 |
| LOBSTER 16 | TOASTED GARLIC CIABATTA BREAD (2) 4 |
| CLAMS 7 | SOURDOUGH ROUND (12oz) 9 |
| MUSSELS 6 | |
| ANDOUILLE SAUSAGE 6 | |

STEWES & PAN ROASTS

PAN ROASTS

- Creamy Tomato Stew with your choice of Seafood and Finished with a hint of Brandy, Served with Steamed Rice
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|-------------------------|-----------------------|
| SHRIMP 20 | CRAB 28 |
| LOBSTER 33 | HOUSE 29 |



- CIOPPINO** 23
Shrimp, Mussels, Clams, King Crab, Scallops, Whitefish, Hearty Tomato Broth, Herbs, Served with Steamed Rice
- HOUSE GUMBO** 22
Rich Creole Stew with Andouille Sausage, Crab, Shrimp, Okra, Served with Steamed Rice



ENTRÉES

- SHRIMP SCAMPI** 23
Sautéed Shrimp, Garlic, Herbs, White Wine, Butter, Linguine, Served with Toasted Garlic Ciabatta Bread
- LOBSTER RAVIOLI** 28
Sautéed Spinach, Cognac, Creamy Lobster Sauce
- LINGUINE & CLAMS** 21
Fresh Manila Clams, Garlic, Butter, Pinot Grigio, Cherry Tomatoes, Herbs, Linguine, Served with Toasted Garlic Ciabatta Bread
- MISO SALMON** 25
Miso Marinated Fresh Salmon, Sautéed Baby Bok Choy, Shiitake Mushrooms, Served with Jasmine Rice
- MAINE LOBSTER ROLL** 26
Warm Lobster Salad, Fresh Chives on a House-Baked Buttered Brioche Roll, Served with Potato Chips



HEAT SCALE



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|----------------|---------------|
| EXTREME | 8 - 10 |
| DARING | 4 - 7 |
| BOLD | 1 - 3 |



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Items are prepared in facilities that process tree nuts and peanuts.



OYSTER BAR

OYSTER SHOOTER* 7

Freshly Shucked Oyster Served in a Shot Glass with Tito's Vodka or El Jimador Silver Tequila and choice of House-Made Cocktail Sauce or Bloody Mary Mix

3 for 15

COCKTAILS

BAY BLOODY MARY 12

Vodka, Clamato Celery Salt, Habanero Sauce, Served with Traditional Garnish

HURRICANE MARTINI 12

Light Rum, Dark Rum, Orange Juice, Passion Juice, Lime Juice, Grenadine

PINK FLAMINGO 12

Lemonade Vodka, Cranberry Juice, Triple Sec

NEW ENGLAND ICE TEA 12

Vodka, Light Rum, Gin, Triple Sec, Tequila, Lime Juice, Cranberry Juice, Sugar



WINE

	Glass / Bottle	
CHATEAU ST MICHELLE, Riesling	9	28
J. LOHR RIVERSTONE, Chardonnay	9	28
OYSTER BAY, Merlot	9	28
OYSTER BAY, Rosé	9	28
LA CREMA, Chardonnay	10	32
COPPOLA, Pinot Noir	10	32
KIM CRAWFORD, Sauvignon Blanc	11	36
LOUIS MARTINI, Cabernet Sauvignon	12	38

BEER 7

SALTY CREW BLONDE ALE

SAM ADAMS

ANGRY ORCHARD

TRULY

DOGFISH

ATHLETIC NON-ALCOHOLIC BEER

