

On Ice

Half Maine Lobster	\$24
Steamed & Chilled	
½lb Alaskan King Crab	\$35
Steamed & Chilled	
Shellfish Tower	\$90
12 Daily Oysters, ½ a Maine Lobster, 6 Jumbo Shrimp, ½lb. Alaskan King Crab (Make it a Double)	
\$175	

Starters

Tropical Ceviche.....	\$18
Albacore, Shrimp, Taro Chips	
Lobster Roll	\$19
Pickled Mustard Seed, Celery, Crushed Potato Chips	
Connecticut Crab Roll	\$26
Served Warm with Drawn Butter	
Shrimp Cocktail	\$12
Cocktail Sauce, Old Bay Mayo	
Garlic & Pepper Fried Calamari, Clams & Rock Shrimp	\$14
Cocktail, House Tartar Sauce	
Fried Crab Claw Pop	\$9ea
Old Bay Mayo, Habanero Hot Sauce	
Seared Octopus	\$18
Almond Romesco, Cucumber Salsa, Radish	

Soups & Salads

Shaved Baby Roots	\$13	Salt Cod Clam Chowder	\$12
Thai Basil, Ricotta Salata, Hazelnut		Smoked Pancetta, Manila Clams, Grilled	
Iceberg Wedge	\$10	Sourdough (Add A Sourdough Bread Bowl +\$2.50)	
Bacon, Egg, Tomato, Blue Cheese Dressing		Avocado Soup.....	\$9
Matzo Ball Chicken Soup.....	\$10	Watermelon Salad, Burnt Onion Oil	
Mirepoix, Herbs			

From the Sea

Grilled Tofino River Salmon	\$24
Root Puree, Watercress, Fennel, Radish, Yuzu Mustard.	
Fish & Chips	\$18
Potato Wedges, Malted Vinegar, House Tartar	
Catch Of The Day	M/P
1½lb Grilled Whole Maine Lobster	\$48
Drawn Butter, Umami Buttered Corn	
Herb & Oil Poached Salmon Nicoise	\$19
8 Minute Egg, Caper Berries, Red Potatoes, Roasted Red Peppers, Olive Vinaigrette	
Seafood Louis Salad	\$19
Bay Shrimp, Crab, Lobster, Quinoa, Avocado, Papaya	
1lb Alaskan King Crab Legs	\$65
Drawn Butter, Umami Buttered Corn	
Playa Fish Tacos	\$18
Crispy Battered or Grilled Fish, Chili Aioli, Cabbage, Cumin Cream, Onions, Cilantro	

From the Land

Marinated Skirt Steak	\$27	Patty Melt	\$13
Charred Kale & Spigarello, Pink Peppercorn		Dry Aged Beef, Gruyère, Caramelized Onion,	
Chimichurri		“Beechwood” BBQ Sauce, Arugula On Marble Rye	
Whole Boneless Chicken (Serves 2).....	\$42	Grilled Maitake Mushrooms	\$16
Grilled Peaches, Garlic Puree		Sunflower Seed Puree, Sprouts, Yukon Gold Chips	

On the Side

Roasted Cauliflower Tarragon, Hazelnut Oil,	\$7
Crab Mac & Cheese	\$14
Lobster Potato, Twice Baked, Tarragon, Tobiko	\$16
Grilled Asparagus, Squid Ink Carbonara, Cured Egg, Radish	\$12
Yukon Gold Tostones Plantains, Arbol Chile Salt, Tangy Aioli	\$8
Roasted Heirloom Carrots Kale Pesto	\$9
Umami Buttered & Parmesan Dusted Corn on the Cob	\$5
Grilled Broccolini, Chili Vinaigrette Garlic	\$7

Breads

Sourdough	\$5	Pretzel Bites	\$8
Roasted Garlic Butter, Salted Butter		Jalapeño Beer Cheese	
Pepper Parmesan Ciabatta	\$6	Biscuit Bites	\$8
Toasted with Garlic, Red Peppers,		Dulce de Leche	
Red & Green Jalapeño			

*Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Your Risk of
Foodborne Illness*

Dinner Menu (Begins nightly at 5pm)

