

*ICHABOD FLATS — PLYMOUTH
*MOON SHOAL — BARNSTABLE

*ROCKY NOOK — KINGSTON
*OCEANAIRE SALTS — COTUIT

*ISLAND CREEK — DUXBURY
*SPEARPOINT — MARTHA'S VINEYARD
*BLUEPOINT — CONNECTICUT

OYSTER BAR

JUMBO SHRIMP COCKTAIL

*CEVICHE MIXTO

COLOSSAL CRABMEAT COCKTAIL

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

*CHEF SELECT OYSTERS

KING CRAB LEGS

MAINE | 1/4 LB LOBSTER COCKTAIL

APPETIZERS

SHRIMP & GRITS
CAJUN BUTTER SAUCE

*SPICY TUNA POKE
CRISPY WONTONS, WASABI EMULSION

CHESAPEAKE BAY STYLE CRAB CAKE
CREAMY MUSTARD MAYONNAISE

BUTTERMILK FRIED CALAMARI
CHERRY PEPPER AIOLI, CHERRY PEPPERS, ONION PETALS

ESCARGOTS BOURGUIGNONNE
BURGUNDY BUTTER AND PUFF PASTRY

GRILLED OYSTERS ROCK
SPINACH PERSILLADE, NUESKE'S BACON, PARMESAN

CHARRED SPANISH OCTOPUS
FRIED PLANTAIN, AVOCADO AIOLI, MANGO SALSA

CRISPY FRIED CAULIFLOWER
SWEET CHILI SOY GLAZE

SPICY TEMPURA ROCK SHRIMP
DIABLO CHILE GLAZE, AVOCADO AIOLI

STEAMED MAINE MUSSELS
TOMATO GARLIC BROTH, HERB GARLIC TOAST

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

*MAINE LOBSTER BISQUE
HERB CROUTONS, SHERRY WINE

SEAFOOD CHOPPED SALAD
CRABMEAT, SHRIMP, FETA CHEESE, GREEK VINAIGRETTE

CHOPPED HOUSE GREEN SALAD
OCEANAIRE VINAIGRETTE

CAESAR SALAD
HOUSEMADE CROUTONS, SHAVED PARMESAN

ICEBERG LETTUCE WEDGE
BACON, TOMATO, BLUE CHEESE DRESSING

TOMATO & MOZZARELLA SALAD
MAINE BACKYARD TOMATOES, GREENS, BASIL, OLIVE OIL, BALSAMIC GLAZE

BEET & GOAT CHEESE SALAD
BABY ARUGULA & MIZUNA, LEMON VINAIGRETTE

FRESH SEAFOOD

CHESAPEAKE BAY STYLE CRAB CAKES
CREAMY MUSTARD MAYONNAISE

CHICKEN FRIED LOBSTER
TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

JUMBO SHRIMP SCAMPI
TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

SHELLFISH MIXED GRILL
5 OZ. LOBSTER TAIL, JUMBO SCALLOPS, SHRIMP, ASPARAGUS

*GRILLED FILET MIGNON AND SHRIMP
PARMESAN GARLIC BUTTER

PREMIUM ALASKA RED KING CRAB
DUTCH HARBOR ALASKA
SERVED WITH DRAWN BUTTER

CHEF'S SPECIALTIES

*SEARED BAY OF FUNDY SALMON "LOUIS"
JUMBO CRAB, MASHED POTATO, LEMON CAPER WHITE WINE SAUCE

*STUFFED MASSACHUSETTS FLOUNDER
LUMP CRAB, ROCK SHRIMP, BABY SPINACH, PARMESAN CHEESE, TOMATO
& LEMON BUTTER SAUCE

*GRILLED COSTA RICA MAHI-MAHI
BROCCOLINI, SWEET SAUSAGE, CAULIFLOWER PUREE

*SEARED NEW BEDFORD SEA SCALLOPS
SUNDRIED TOMATO & BABY SPINACH RISOTTO, GOAT CHEESE

*MAINE LOBSTER | 1/4 # STUFFED
LUMP CRAB, ROCK SHRIMP, SAFFRON FENNEL, RITZ CRACKER CRUMBS

*GRILLED ICELAND ARCTIC CHAR "ANGRY"
FRESNO CHILIES, CITRUS ZEST, GARLIC, LOUIS DRESSING, HOUSE HOT SAUCE

*GRILLED COSTA RICA MAHI-MAHI "BLACK & BLEU"
CARAMELIZED ONIONS, BLEU CHEESE BUTTER

CULINARY TEAM

EXECUTIVE CHEF - MANNY RODRIGUEZ

SOUS CHEF - ANASTASIOS SPARAGES

SOUS CHEF - JOEL MEJIA



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

*6 OZ. CENTER-CUT FILET MIGNON

*22 OZ. BONE IN PRIME RIBEYE

*PAN-ROASTED CHICKEN CHOP

*10 OZ. CENTER-CUT FILET MIGNON

*16 OZ. PRIME NEW YORK STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

*MASSACHUSETTS FLOUNDER

*WHOLE TRUE HOLLAND DOVER SOLE

*HAWAII SWORDFISH

*BAY OF FUNDY SALMON

*NEW BEDFORD SEA SCALLOPS

*HAWAII YELLOWFIN TUNA

*COSTA RICA MAHI-MAHI

*ICELAND ARCTIC CHAR

*LIVE LOBSTER | 1/4 LB & UP

ENRICHMENTS

"ANGRY"

SAUTÉED GARLIC ROCK SHRIMP

"BLACK & BLEU"

HUDSON VALLEY FOIE GRAS

SAUTÉED MAINE LOBSTER MEAT

MAINE LOBSTER TAIL

SIDES

TRUFFLE WHIPPED POTATOES

HASHED BROWNS
A'LA OCEANAIRE — ADD

AU GRATIN POTATOES

BAKED LOBSTER MACARONI & CHEESE

PAN-ROASTED BUTTON MUSHROOMS

SAUTÉED SPINACH

ROASTED BRUSSELS SPROUTS
HOT BACON DRESSING

GRILLED ASPARAGUS
PARMESAN CHEESE

BACON STEAK
MANGO & TAMARIND GLAZE

Before placing your order, please inform your server if a person in your party has a food allergy
*Denotes items served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.