

*SUMMERSIDE — P.E.I.
 *WILD BELON — MAINE
 *RIPTIDE — MASSACHUSETTS

OYSTER BAR

*WELLFLEET — MASSACHUSETTS
 *PINK MOON — MASSACHUSETTS
 *THATCH ISLAND — MASSACHUSETTS

*FIDDLER'S COVE — MASSACHUSETTS
 *COPPS ISLAND — CONNECTICUT
 *BLUE POINT — CONNECTICUT

JUMBO SHRIMP COCKTAIL

COLOSSAL CRABMEAT COCKTAIL

*CHEF SELECT OYSTERS

~ THE RAW BAR ~

GRAND SHELLFISH TOWER A LA CARTE MKT

A CUSTOM PLATTER FEATURING OUR RAW BAR OFFERINGS

SNOW CRAB CLAWS COCKTAIL (5)

KING CRAB LEGS

*WILD CAUGHT PADDLEFISH CAVIAR

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
 SPICY SAUCE DIABLO, SALSA VERDE, JALAPENO, FRIED LEMON

ESCARGOTS BOURGUIGNONNE
 BURGUNDY BUTTER AND PUFF PASTRY

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

CRISPY FRIED MAINE LOBSTER CAKES
 GREEN GODDESS DRESSING, PETITE HERB SALAD

STEAMED P.E.I. MUSSELS
 TARRAGON, LEMON, BUTTER, WHITE WINE

CRISPY ROCK SHRIMP TEMPURA
 SPICY, DIABLO GLAZE, AVOCADO AIOLI

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

TRADITIONAL SEAFOOD GUMBO
 SHRIMP, CRAWFISH, ANDOUILLE SAUSAGE

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

HEIRLOOM & BURRATA CAPRESE
 BALSAMIC VINAIGRETTE, BASIL

THAI CALAMARI SALAD
 ASIAN SLAW, SWEET CHILI VINAIGRETTE

FRESH SEAFOOD

CHICKEN FRIED LOBSTER
 TRUFFLED HONEY, CHEESY GRITS, HOT SAUCE

CHESAPEAKE BAY STYLE CRAB CAKES
 CREAMY MUSTARD MAYONNAISE

JUMBO SHRIMP SCAMPI
 TOMATOES, GARLIC BUTTER, ANGEL HAIR PASTA

GRILLED FILET MIGNON AND SHRIMP
 PARMESAN GARLIC BUTTER

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

STUFFED FLOUNDER FLORENTINE
 SPINACH, SHRIMP, CRAB CLAW, CREAM CHEESE
 CHIVES, TOMATO & LEMON BEURRE BLANC

CHEF'S SPECIALTIES

WHOLE OVEN ROASTED DOVER SOLE
 CAPER BROWN BUTTER

GRILLED JAPAN SUZUKI SEA BASS
 FORBIDDEN MIXED GRAIN PILAF, TOASTED PEPITAS, SMOKED SHISHITO AIOLI

SEARED DAY BOAT ARCTIC CHAR
 SWEET POTATO RISOTTO, CINNAMON & NUTMEG COMPOUND BUTTER

SEARED BOSTON DAY BOAT HAKE
 GRILLED PINEAPPLE SALSA, SCALLION SALAD, MICRO RADISH

HAWAIIAN CRUDO DUO OF AHI TUNA & WILD
 WALOO
 POMEGRANATE GASTRIQUE, MICRO CILANTRO

GRILLED 16 OZ. ATLANTIC HALIBUT T-BONE
 CAPER BEURRE BLANC

WHOLE FRIED GULF WILD SNAPPER
 RICE NOODLES, AQUAPONIC PEA TENDRILS, TERIYAKI GLAZE

CULINARY TEAM

EXECUTIVE CHEF - CHRISTIAN STEWART

EXECUTIVE SOUS CHEF - J.P. SHANKS

SOUS CHEF - RYAN SIMPSON



Wild, Natural & Sustainable®

PRIME STEAKHOUSE CUTS

USDA CERTIFIED PRIME BEEF

6 OZ. CENTER-CUT FILET MIGNON

PAN-ROASTED CHICKEN CHOP

10 OZ. CENTER-CUT FILET MIGNON

16 OZ. 44 FARMS ALL NATURAL NY STRIP

22 OZ. 44 FARMS ALL NATURAL RIBEYE

16 OZ. BLUE CHEESE CRUSTED NY STRIP

SIMPLY PREPARED

BRUSHED WITH LEMON BUTTER

DAY BOAT ARCTIC CHAR

PALACIOS, TX REDFISH

BOSTON DAY BOAT HAKE

COSTA RICA MAHI MAHI

WILD CAUGHT ATLANTIC HALIBUT

BAY OF FUNDY SALMON

JUMBO NANTUCKET SEA SCALLOPS

WILD HAWAIIAN AHITUNA

JAPAN SUZUKI SEA BASS

LIVE MAINE LOBSTER | 1/4#

ENRICHMENTS

GARLIC SAUTEED ROCK SHRIMP

"BLACK & BLEU"

"DYNAMITE"

5 OZ MAINE LOBSTER TAIL

GRILLED GULF SHRIMP

JUMBO NANTUCKET DIVER SCALLOPS

SIDES

TRUFFLE WHIPPED POTATOES

GRILLED ASPARAGUS

HASHED BROWNS

A'LA OCEANAIRE — ADD

CREAMED CORN

BACON BRAISED BRUSSELS SPROUTS

CHARDONNAY ROASTED MUSHROOMS

LOBSTER MAC & CHEESE

SMOKED APPLEWOOD BACON, SMOKED GOUDA, CHEDDAR, PARMESAN BREADCRUMBS

STEAMED BROCCOLINI

PARMESAN

PAN ROASTED SHISHITO PEPPERS

THAI BASIL PONZU, JALAPENO

*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.