

~ ~ ~ ~ ~ **Today's Fresh Catch** ~ ~ ~ ~ ~

All fresh fish is available grilled, broiled, fried, pan-seared, blackened or baked with garlic breadcrumbs. Served with choice of two sides.

North Atlantic Salmon Fillet *24
 Florida Swordfish Steak *28
 New Bedford Giant Sea Scallops *28
 Yellowfin Tuna Steak *30

Louisiana Farm-Raised Catfish 18
 Atlantic Cod 26
 Costa Rican Mahi 28
 Atlantic Haddock 24

Chilean Sea Bass 34
 Lemon Sole 30
 Atlantic Halibut*32

Shellfish Platters*

Lobster, Crab, Oysters,
 Littlenecks, and Shrimp served
 with an assortment of
 dipping sauces.
Platter (serves 4)... 60
Tower (serves 8)... 120

Fresh Daily



Atlantic Brunch

Enjoy our signature brunch.
 Every Saturday & Sunday
 From 11:30am to 4:00pm.
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**We offer our full menu for
 take-out or delivery.**

Appetizers and Soup

Steamed Mussels with sofrito, capers and a warm garlic crouton 10
Fried Ipswich Whole-Bellied Clams with tartar sauce 16
Calamari Milano tossed with olive oil, hot peppers, parmesan and garlic and served with pomodoro sauce, grilled or fried 10
Seared Ahi Tuna* with crispy rice cake, pickled ginger, aromatic herbs and wasabi with soy ginger sauce 12
Maine Crab & Artichoke Dip with crispy pita chips and crudite 12
Oysters Rockefeller with spinach, Pernod, bechamel, gruyere 16
Steamers with clam broth and drawn butter 18
Jumbo Lump Crab Cake with coleslaw and tartar sauce 16
Clams Atlantic plum tomatoes, chorizo, and spinach in a white wine clam broth with garlic toasted focaccia 10
Lobster Ravioli fresh lobster and shiitake mushrooms in a basil cream sauce 16
Fried Oysters with cajun remoulade sauce 11
Clams Casino with bacon, casino butter and breadcrumbs 12
Sautéed Shrimp Puttanesca sauce of pomodoro, capers and black olives served with a warm garlic crouton 14
New England Clam Chowder *award-winning* cup 4 bowl 7
Clam or Fish Stew cup 4 bowl 6
Sea Bass Chowder bacon, corn and potato cup 6 bowl 10
Crab Bisque cup 6 bowl 10

Raw Bar

Shellfish Cocktails: **Jumbo Crab** 16 **Jumbo Shrimp** 14
 Maine Lobster 18 **King Crab Legs** 15

Iced Littleneck Clams* Point Judith, RI 1/2 dozen 9
Blue Point Oysters* Long Island Sound, CT 1/2 dozen 13
Wawenoc Oysters* Damariscotta River, ME 1/2 dozen 14
Menemsha Oysters* Martha's Vineyard, MA 1/2 dozen 15

Salads

Toasted Goat Cheese Salad organic greens with roasted red and golden beets and spiced pecans in a red wine vinaigrette 9
Seafood Wok Salad shrimp, scallops, mushrooms, pineapple and Asian vegetables served over greens with warm noodles and a honey-lime vinaigrette 17
Mixed Baby Greens with crispy onions, grilled apples, toasted walnuts, gorgonzola and balsamic vinaigrette 7
Classic Caesar house dressing, croutons and fresh parmesan 8 with grilled or blackened chicken 13 with grilled shrimp 16
Grilled Scallop Salad* wild greens, romaine, dried cranberries and gorgonzola cheese in a balsamic vinaigrette 17
Chilled Lobster Salad lobster salad in the shell with romaine, shaved fennel and red onions, toasted almonds and a citrus orange vinaigrette 26

Sides

Grilled Asparagus 5 **Green Beans** 4 **Basmati Rice** 3
Sautéed Spinach 4 **Hand-Cut Fries** 4 **Rice Pilaf** 3
Oven Roasted Potatoes 4 **Mashed Potatoes** 4 **Corn Pudding** 4
Crushed New Potatoes 5 **Steamed New Potatoes** 4 **Sautéed Broccoli** 4
Baked Potato 6

Seafood Specialties

Sautéed Atlantic Cod with shrimp, bacon, and corn chowder, served with marinated tomatoes 30
Crab Crusted Haddock truffle salted potatoes, asparagus and cherry tomatoes, light cream sauce 32
Pan-Seared Sea Scallops* over linguine in a pistachio basil pesto with artichoke hearts and pico de gallo 26
Sautéed Swordfish Piccata with rice pilaf and grilled asparagus in a white wine, lemon and caper sauce 30
Pan-Seared Sea Bass over spinach and lobster ravioli in a lobster cream sauce with tomato and fresh basil 36
Lemon Sole lightly breaded over leek vin blanc sauce, topped with a salad of frisse, hearts of palm and prosciutto in a bacon vinaigrette 30
Atlantic Fried Platters served with hand-cut fries, coleslaw and tartar sauce:
Ipswich Clams 27 **Shrimp** 24 **Scallops** 22
Fish and Chips fried local haddock served with hand-cut fries, coleslaw and tartar sauce 18
The Captain's Platter deep fried shrimp, scallops, clams, cod, hand-cut fries served with tartar and cocktail sauce 28
Seafood Fra Diavolo sautéed shrimp, scallops, swordfish and mussels tossed with linguine in a spicy arrabbiata sauce 30
Seared Sesame Tuna* served rare with sautéed bok choy, crispy rice cake, and soy dipping sauce 31
Grilled Swordfish* with crushed new potatoes, grilled asparagus, and red wine braised shallots 31
Barbeque Glazed Salmon* crushed new potatoes and corn salsa 32
San Francisco Cioppino with lobster, shrimp, clams, fish, scallops and mussels simmered in a spicy saffron shellfish broth 34
Linguine with Clam Sauce whole clams sautéed in a white wine and garlic sauce 22
Jumbo Shrimp Scampi with linguine, garlic, lemon, chopped tomatoes and fresh parmesan 24

Lobster & Crab

New England Lobster Feast a 2 lb. steamed lobster served with clam chowder, mussels, steamers, corn on the cob, and new potatoes Serves Two 85
Maine Lobster with corn on the cob and potatoes **1 1/4 lb.** 27 **2 lb.** 40 **3 lb.** 67
Baked and Stuffed with shrimp stuffing Add 10
Lobster Fra Diavolo fresh lobster with linguine in a spicy arrabbiata sauce 25
Lobster Ravioli fresh lobster and shiitake mushrooms in a basil cream sauce 25
Lobster Roll lightly-dressed with white bean salad and fresh greens 21
Jumbo Lump Crab Cakes with coleslaw and corn pudding 29
Alaskan King Crab Legs a 1 lb steamed Crab Legs served with corn & new Potatoes 36

Surf & Turf

Filet Mignon* 10 oz. with mashed potatoes, asparagus and cabernet sauce 25
 With **Maine Lobster Tail** 37 **Seared Scallops** *34 **Grilled Shrimp** 35
New York Strip Steak* 14 oz Baked potato, asparagus and cabernet sauce 25
"The Carpetbagger" 14 oz N.Y. Strip Steak, fried oysters, braised shallots, new potatoes and asparagus 35
Chicken Piccata rice pilaf and asparagus in a white wine lemon caper sauce with fresh tomatoes 21

*The Commonwealth of Massachusetts requires us to notify our guest that these items are served raw, undercooked or may be cooked to guests requested temperatures. 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.