



~ Teasers (*half an appetizer*) /
Appetizers / Platters ~

Lobster Bisque
\$10

Crisp Fried Calamari
Lemon Chili Aioli
Teaser \$8 / App \$16 / Platter \$32

Grilled Calamari
Chimichurri, Lemon
Teaser \$9 / App \$18 / Platter \$36

Charcuterie Board
*Prosciutto, Brie, Salami, Cured Sausage,
Olives, Spiced Nuts*
Teaser \$9 / App \$18 / Platter \$36

**Wasabi and Pistachio Tempura
Soft Shell Crab**
Veggie Slaw, Lemon Chili Aioli
\$10 half / \$20 full / \$40 two piece

Simply the Best Oysters
Mignonettes, Cocktail Sauce
6 Oysters \$22 / 12 Oysters \$44

Seafood Antipasto
*Little Neck Clam, 4 Mussels, Calamari, 1 Jumbo
Shrimp, 1 Diver Scallop, 1 Crab Leg, Olives,
Marinated Tomatoes, Citrus Squeeze Marinade*
\$25
*Little Neck Clam, 8 Mussels, Calamari, 2 Jumbo
Shrimps, 2 Diver Scallops, 2 Crab Legs, Olives,
Marinated Tomatoes, Citrus Squeeze Marinade*
\$50

Cultivated P.E.I. Mussels
White Wine Sauce or Tomato Sauce
Teaser \$8 / App \$16 / Platter
\$32

**Grilled Wild Jumbo Shrimp &
Diver Scallop**
Veggie Slaw, Citrus Butter Sauce, Balsamic Glaze
\$12 for 1 shrimp 1 scallop
\$24 for 2 shrimps 2 scallops
\$48 for 4 shrimps 4 scallops

~ Salads ~

**Noble Organic Greens &
Garden Vegetables**
Honey, Lemon & Extra Virgin Olive Oil Dressing
\$11

Warm Salad with Berries & Soft Brie
Organic Greens, Candied Nuts, Champagne Vinegar
\$15

Caesar Salad
*Garlic Crostini, Bacon, Parmesan, Romaine Hearts,
Anchovy Dressing*
\$14

**Want to add
something to your
salads? Please check
the [Add Ons](#)**