



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

**Lobster Bisque**  
\$10

**Crisp Fried Calamari**  
*Lemon Chili Aioli*  
Teaser \$9 / App \$18 / Platter \$36

**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

**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

**Daily Seafood Taco preparation**  
Market Price

~ Salads ~

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

**Spicy Seared Saku Tuna & Chickpea**  
*Arugula Aioli, Tomatoes, Bermuda Onions*  
\$24

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

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

**Watermelon Salad and Goat Cheese**  
*Crispy Beets, Cherry Tomato Confit, Red Cabbage  
Roasted Red Pepper, Strawberry Vinaigrette*

\$14