

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Creamy with chopped and whole fresh clams, potato, onion, carrot & celery **9cup | 15 bowl**

GARDEN SALAD 15

Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage & tomato with miso ginger dressing or ranch

CAESAR SALAD 13

Romaine lettuce, croutons and parmesan cheese

SEAWEED SALAD 12

Mixed seaweed with pepper and sesame dressing

COLD APPETIZERS

SPRING ROLLS 14

Rice paper, shrimp, shitake, avocado, rice noodle & cilantro

SHRIMP COCKTAIL 18

Jumbo chilled shrimps served with cocktail sauce

CEVICHE 18

Diced shrimp, scallop, onion, avocado, tomato, cilantro & jalapeño served with caviar & chips

TUNA POKE* 22

Fresh Bigeye tuna in soy & spicy sesame oil served with chips

LOBSTER ROLL 32

Succulent lobster tail meat served New England style with fried pickles

HOT APPETIZERS

EDAMAME 8

Steamed soybeans

SHRIMP SHUMAI 8

Steamed shrimp dumplings

POTSTICKERS 9

Pan fried dumplings with pork and vegetables

MEDITERRANEAN MUSSELS 19 🍷

Mussels with spicy marinara sauce and garlic bread

SOUTHERN FRIED OYSTERS 20

Battered with Southern spices, deep fried and served with house hot sauce

GRILLED | FRIED CALAMARI 20

Choice of: Grilled and topped with olive oil and parsley or Deep fried with Southern spiced and served with marinara sauce

IMPERIAL CRAB CAKE 22

Meaty super lump crab meat seasoned & baked

MINI BONE IN FILET 35**

6oz bone in, grilled served with house made teriyaki sauce

***Items are served raw or uncooked. **Items can be cooked to order.*

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

A 20% Service Charge will be applied to all party sizes.

FRESH OYSTERS 6 pieces

BLUE POINTS* (CT) 22.50

Mildly briny & sweet

DELAWARE BAY* (NJ) 22.50

Large & meaty

KUMAMOTO* (WA) 25.50

Small, buttery, sweet with honeydew finish

GRILLED OYSTERS 3 pieces

C.O.H 14.25 *garlic, cilantro and cheese*

ICHI 114.25 *jalapeño, scallions, ginger and zesty soy*

FIRECRACKER 14.25 *spices, herbs and lime juice*

ROCKEFELLER 14.25 *spinach and cheeses*

ENTREES a la carte

TERIYAKI

Grilled and topped with house-made teriyaki sauce

Chicken 28 | Salmon 34 | Filet Mignon 55

SHRIMP LINGUINI 32

Linguini with shrimps & basil in white wine sauce

CHESAPEAKE BAY SCALLOPS 42

Jumbo scallops seared & topped with garlic butter

HAWAIIAN AHI TUNA 40

Fresh Bigeye tuna crusted with sesame seasonings & seared to desired temperature

CHILEAN SEA BASS 39

8oz blackened

GRILLED LOBSTER TAIL 45

7oz. meaty lobster tail served with drawn butter

PRIME KING CRAB LEGS 155

1 lb Alaskan Red King Crab legs served split with drawn butter

PRIME STEAKS

N.Y. STRIP 12oz Dry Aged 30 Days 63**

FILET MIGNON 10oz Center Cut 65**

RIBEYE 20oz Bone-In 76**

LAMB CHOPS 59**

Grilled and topped with red wine reduction sauce

SIDES

Steamed White Rice 3

Garlic Bread 5

Steamed Broccoli 9

Wasabi Mashed Potatoes 11

Sautéed Baby Spinach with Garlic 12

BEER

Bud Light Miller Lite	5
Corona Heineken Sapporo Stella Artois	6
Asahi Guinness Stout	7
Angry Orchard Cider White Claw Black Cherry	7
Lagunitas IPA Revolution Anti-Hero	7
Little Sumpin' Sumpin'	7

SAKE

Ozeki Cold or Hot	12
Haku Draft 300ml	14
Ozeki Nigori Unfiltered	18
Soaring Cloud Junmai Dai Ginjo	32
Asian Pear Sake	10gls 45btl

WINES BY THE GLASS

SPARKLING

Sparkling Brut, Cavas Hill, Spain	11
Sparkling Rosé, Riondo, Italy	12
Moscato d'Asti, Umberto, Italy	11
Prosecco, Mionetto, Italy	12

RED

Red Blend, Conundrum, California	14
Red Blend, The Prisoner, California	21
Cabernet, Josh, California	12
Chianti, Frescobaldi Castiglioni, Italy	13
Cotes du Rhone, Domaine La Ligiere, France	14
Malbec, Tamari Special Selection, Argentina	12
Merlot, Seven Falls, Washington	11
Pinot Noir, Sea Sun, California	13
Pinot Noir, Louis Latour Les Pierres Dorees, France	16
Zinfandel, Joel Gott, California	14

WHITE

Albarino, Laurent Miquel, France	16
Chablis, Champ Royaux, France	19
Chardonnay, Castiglion del Bosco, Italy	13
Chardonnay, Salentein Reserve, Argentina	15
Pinot Grigio, Ferrari Carano, California	12
Riesling, Eroica, Washington	15
Rosé, Château la Gordonne, France	13
Sauvignon Blanc, Wither Hills, New Zealand	12
White Bordeaux, Chateau Haut Pasquet, France	16

CHAMPAGNE

Moët & Chandon 187ml Split, France	25
Louis Roederer Rosé, France	160
Bollinger, France	160
Veuve Clicquot, France	115

RED BY THE BOTTLE

Red Blend, The Prisoner, California	100
Red Blend, The Prisoner Dérangé, California	199
Meritage, Opus One, 375ml California	325
Meritage, Opus One, California	595
Cabernet Sauvignon, Bellacosa, California	75
Cabernet Sauvignon, Faust, California	130
Cabernet Sauvignon, Silver Oak, California	299
Cabernet Sauvignon, Caymus Special Selection, California	425
Chianti, Frescobaldi Castiglioni, Italy	60
Cotes du Rhone, Domaine La Ligiere, France	65
Malbec, Tamari Special Selection, Argentina	55
Malbec, Salentein Reserve, Argentina	65
Merlot, Rutherford, California	80
Merlot, Emmolo, California	110
Pinot Noir, Louis Latour Les Pierres Dorees, France	75
Pinot Noir, The Calling, California	79
Pinot Noir, Rochioli, California	160
Shiraz, Layer Cake, South Australia	55
Syrah, The Pundit, Washington	70
Syrah, Elephant Seven Yellow Bird, Washington	99
Zinfandel, Joel Gott, California	65

WHITE BY THE BOTTLE

Albarino, Laurent Miquel, France	75
Blanc de Noir, WG Konigschaffhausen, Germany	60
Chablis, Champ Royaux, France	90
Chardonnay, Salentein Reserve, Argentina	70
Chardonnay, Snitch, Napa, California	75
Chardonnay, Enroute Brumaire, California	95
Pinot Grigio, Bottega Trentino, Italy	60
Pinot Grigio, Livio Felluga, Italy	69
Riesling, Eroica, Washington	70
Rosé, Château la Gordonne, France	60
Rosé, Château d'Esclans Garrus, France	165
Sauvignon Blanc, Cloudy Bay, New Zealand	85
Sauvignon Blanc, Joseph Phelps, California	100
White Bordeaux, Chateau Haut Pasquet, France	75