

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 9 | 16

Creamy with chopped and whole fresh clams, potato, onion, carrot & celery

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

COLD APPETIZERS

FRESH OYSTERS 22.50

6 Blue point oysters served with mignonette and cocktail with horseradish.

SPRING ROLLS 15

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

SHRIMP COCKTAIL 19

Jumbo chilled shrimps served with cocktail sauce

CEVICHE 19

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

TUNA POKE* 23

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

LOBSTER ROLL 33

Succulent lobster tail meat served New England style with fried pickles

GRILLED OYSTERS 3 pieces

C.O.H 15 *garlic, cilantro and cheese*

ICHI 15 *jalapeño, scallions, ginger & zesty soy*

FIRECRACKER 15 *spices, herbs & lime juice*

ROCKEFELLER 15 *spinach and cheeses*

HOT APPETIZERS

EDAMAME 10

Steamed soybeans

POTSTICKERS 10

Pan fried dumplings with pork and vegetables

SOUTHERN FRIED OYSTERS 23

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

FRIED CALAMARI 20

Deep fried with Southern spiced and served with marinara sauce

IMPERIAL CRAB CAKE 24

Meaty super lump crab meat seasoned & baked

ENTREES a la carte

SCOTTISH SALMON 34

Grilled & topped with zesty mint & basil sauce

SHRIMP LINGUINI 32

Linguini, shrimps & basil in white wine sauce

CHESAPEAKE BAY SCALLOPS 42

Seared & topped with garlic butter

CHILEAN SEA BASS 39

8oz blackened

LOBSTER TAIL 45

8oz. grilled & served with drawn butter

TERIYAKI CHICKEN 30 | FILET MIGNON 58

Grilled & topped with house-made teriyaki sauce

SIDES

Steamed White Rice 4

Garlic Bread 8

Steamed Broccoli 12

Wasabi Mashed Potatoes 13

Sautéed Baby Spinach with Garlic 13

Truffle Fries with Parmesan Cheese 17

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

**Items are served raw or uncooked. **Items can be cooked to order. A 20% Service Charge will be applied to all party sizes.

BEER

Bud Light Miller Lite	6
Corona Heineken Sapporo Stella Artois	7
Asahi Guinness Stout	7
Angry Orchard Cider White Claw Black Cherry	7
Lagunitas IPA Revolution Anti-Hero	8
Little Sumpin' Sumpin' Modelo	8

SAKE

Ozeki Hot	12
Haku Draft 300ml	14
Ozeki Nigori Unfiltered	18
Soaring Cloud Junmai Dai Ginjo	32
Asian Pear Sake	11gls 50btl

WINES BY THE GLASS

SPARKLING

Sparkling Brut, Campo Viejo, <i>Spain</i>	11
Sparkling Rosé, Riondo, <i>Italy</i>	12
Moscato d'Asti, Umberto, <i>Italy</i>	12
Prosecco, Mionetto, <i>Italy</i>	12

RED

Red Blend, Conundrum, <i>California</i>	15
Red Blend, The Prisoner, <i>California</i>	22
Cabernet, Josh, <i>California</i>	12
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	14
Cotes du Rhone, André Brunel, <i>France</i>	14
Malbec, Tamari Special Selection, <i>Argentina</i>	12
Merlot, Seven Falls, <i>Washington</i>	12
Pinot Noir, Precarious, <i>Oregon</i>	13
Zinfandel, Joel Gott, <i>California</i>	15

WHITE

Albarino, Ethereo, <i>Spain</i>	14
Chablis, Champ Royaux, <i>France</i>	22
Chardonnay, Castiglion del Bosco, <i>Italy</i>	13
Pinot Grigio, Barone Fini, <i>Italy</i>	12
Riesling, Eroica, <i>Washington</i>	15
Rosé, Château la Gordonne, <i>France</i>	13
Sauvignon Blanc, Haymaker, <i>New Zealand</i>	12
White Bordeaux, Sichel Sirius, <i>France</i>	14

CHAMPAGNE

Moet & Chandon 187ml Split, <i>France</i>	25
Bollinger, <i>France</i>	150
Louis Roederer Rosé, <i>France</i>	160
Veuve Clicquot, <i>France</i>	115

RED BY THE BOTTLE

Red Blend, The Prisoner, <i>California</i>	105
Meritage, Opus One, 375ml <i>California</i>	325
Meritage, Opus One, <i>California</i>	595
Cabernet Sauvignon, Bellacosa, <i>California</i>	75
Cabernet Sauvignon, Faust, <i>California</i>	130
Cabernet Sauvignon, Silver Oak, <i>California</i>	299
Cabernet Sauvignon, Caymus Special Selection, <i>California</i>	425
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	65
Cotes du Rhone, André Brunel, <i>France</i>	65
Malbec, Salentein Reserve, <i>Argentina</i>	65
Malbec, Red Schooner Voyage 11, <i>Argentina</i>	100
Merlot, Rutherford, <i>California</i>	80
Merlot, Emmolo, <i>California</i>	110
Pinot Noir, Sea Sun by Caymus, <i>California</i>	75
Pinot Noir, Rochioli, <i>California</i>	160
Shiraz, Layer Cake, <i>South Australia</i>	65
Zinfandel, Joel Gott, <i>California</i>	70

WHITE BY THE BOTTLE

Albarino, Ethereo, <i>Spain</i>	65
Blanc de Noir, Paul Anheuser, <i>Germany</i>	60
Chablis, Champ Royaux, <i>France</i>	100
Chardonnay, Argyle, <i>Oregon</i>	65
Chardonnay, Chalk Hill, <i>California</i>	70
Chardonnay, Enroute Brumaire, <i>California</i>	95
Pinot Grigio, Cantina Zaccagnini, <i>Italy</i>	60
Pinot Grigio, Livio Felluga, <i>Italy</i>	75
Riesling, Eroica, <i>Washington</i>	70
Rosé, Château la Gordonne, <i>France</i>	60
Rosé, Château d'Esclans Garrus, <i>France</i>	165
Sauvignon Blanc, Wither Hills, <i>New Zealand</i>	60
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	85
White Bordeaux, Sichel Sirius, <i>France</i>	65