

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 10 | 18

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

GARDEN SALAD 16

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

CAESAR SALAD 14

Romaine lettuce, croutons and parmesan cheese

COLD APPETIZERS

FRESH OYSTERS 23

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

SPRING ROLLS 16

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

SHRIMP COCKTAIL 21

Jumbo chilled shrimps served with cocktail sauce

CEVICHE 21

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

TUNA POKE* 24

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

LOBSTER ROLL 34

Succulent lobster tail meat served New England style with fried pickles

GRILLED OYSTERS 3 pieces

C.O.H 16 *garlic, cilantro and cheese*

ICHI 16 *jalapeño, scallions, ginger & zesty soy*

FIRECRACKER 16 *spices, herbs & lime juice*

ROCKEFELLER 15 *spinach and cheeses*

GRILLED COMBO 42

2 coh, 2 ichi, 2 firecrackers & 2 rockefeller

HOT APPETIZERS

EDAMAME 12

Steamed soybeans

POTSTICKERS 11

Pan fried dumplings with pork and vegetables

SOUTHERN FRIED OYSTERS 24

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

FRIED CALAMARI 23

Deep fried with Southern spiced and served with marinara sauce

IMPERIAL CRAB CAKE 26

Meaty super lump crab meat seasoned & baked

ENTREES a la carte

SCOTTISH SALMON 36

Grilled & topped with zesty mint & basil sauce

SHRIMP LINGUINI 32

Linguini, shrimps & basil in white wine sauce

CHESAPEAKE BAY SCALLOPS 45

Seared & topped with garlic butter

CHILEAN SEA BASS 42

8oz blackened

LOBSTER TAIL 47

8oz. grilled & served with drawn butter

TERIYAKI CHICKEN 34 | FILET MIGNON 60

Grilled & topped with house-made teriyaki sauce

SIDES

Steamed White Rice 5

Garlic Bread 9

Steamed Broccoli 13

Wasabi Mashed Potatoes 14

Sautéed Baby Spinach with Garlic 14

Truffle Fries with Parmesan Cheese 18

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	7
Corona Heineken Stella Artois	8
Asahi Sapporo	8
Angry Orchard Cider White Claw Black Cherry	8
Lagunitas IPA Revolution Anti-Hero	9
Little Sumpin' Sumpin' Modelo	9

SAKE

Ozeki Hot	14
Haku Draft 300ml	16
Ozeki Nigori Unfiltered	19
Soaring Cloud Junmai Dai Ginjo	34
Asian Pear Sake	13gls 60btl
Plum Wine	12gls 55btl

WINES BY THE GLASS

SPARKLING

Sparkling Brut, Campo Viejo, <i>Spain</i>	13
Sparkling Rosé, Riondo, <i>Italy</i>	13
Moscato d'Asti, Umberto, <i>Italy</i>	13
Prosecco, Mionetto, <i>Italy</i>	13

RED

Red Blend, Conundrum, <i>California</i>	16
Red Blend, The Prisoner, <i>California</i>	24
Cabernet, Josh, <i>California</i>	13
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	15
Cotes du Rhone, E. Guigal, <i>France</i>	16
Malbec, Tamari Special Selection, <i>Argentina</i>	13
Merlot, J Lohr, <i>California</i>	13
Pinot Noir, Precarious, <i>Oregon</i>	14
Zinfandel, Joel Gott, <i>California</i>	16

WHITE

Albarino, Ethereo, <i>Spain</i>	15
Chablis, La Chablisienne, <i>France</i>	23
Chardonnay, Castiglion del Bosco, <i>Italy</i>	14
Pinot Grigio, Barone Fini, <i>Italy</i>	13
Riesling, Eroica, <i>Washington</i>	16
Rosé, Le Charmel Rose de Provence, <i>France</i>	14
Sauvignon Blanc, Haymaker, <i>New Zealand</i>	13
White Bordeaux, Sichel Sirius, <i>France</i>	15

CHAMPAGNE

Moet & Chandon 187ml Split, <i>France</i>	27
Bollinger, <i>France</i>	160
Louis Roederer Rosé, <i>France</i>	165
Veuve Clicquot, <i>France</i>	120

RED BY THE BOTTLE

Red Blend, The Prisoner, <i>California</i>	110
Meritage, Opus One, 375ml <i>California</i>	330
Meritage, Opus One, <i>California</i>	600
Cabernet Sauvignon, Napa Cut, <i>California</i>	95
Cabernet Sauvignon, Faust, <i>California</i>	135
Cabernet Sauvignon, Silver Oak, <i>California</i>	310
Cabernet Sauvignon, Caymus Special Selection, <i>California</i>	435
Chianti, Frescobaldi Castiglioni, <i>Italy</i>	70
Cotes du Rhone, E. Guigal, <i>France</i>	75
Malbec, Salentein Reserve, <i>Argentina</i>	70
Malbec, Red Schooner Voyage 11, <i>Argentina</i>	110
Merlot, Rutherford, <i>California</i>	85
Merlot, Emmolo, <i>California</i>	115
Pinot Noir, Sea Sun by Caymus, <i>California</i>	85
Pinot Noir, Rochioli, <i>California</i>	165
Shiraz, Layer Cake, <i>South Australia</i>	70
Zinfandel, Joel Gott, <i>California</i>	75

WHITE BY THE BOTTLE

Albarino, Ethereo, <i>Spain</i>	70
Blanc de Noir, Paul Anheuser, <i>Germany</i>	65
Chablis, La Chablisienne, <i>France</i>	110
Chardonnay, Argyle, <i>Oregon</i>	70
Chardonnay, Black Stallion, <i>California</i>	75
Chardonnay, Daou, <i>California</i>	80
Chardonnay, Enroute Brumaire, <i>California</i>	100
Pinot Grigio, Cantina Zaccagnini, <i>Italy</i>	65
Pinot Grigio, Livio Felluga, <i>Italy</i>	80
Riesling, Eroica, <i>Washington</i>	75
Rosé, Le Charmel Rose de Provence, <i>France</i>	65
Rosé, Château d'Esclans Garrus, <i>France</i>	165
Sauvignon Blanc, Wither Hills, <i>New Zealand</i>	65
Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>	90
White Bordeaux, Sichel Sirius, <i>France</i>	70