



Lobster Month

*****Limited quantities available daily*****



Raw Bar

[Served with Cocktail Sauce and Lemon]

Pickle Point Oysters - 6 or 12 - Served on the ½ shell or baked oreganata style **\$7.50/\$15**

Clams - 6 or 12 - Served on the ½ shell or baked oreganata style **\$6/\$12**

Shrimp Cocktail (11) - Shrimp served with cocktail sauce **\$13**

Appetizers

Bourbon Shrimp \$12

Searred shrimp & a bourbon cream sauce

Citrus Scallops \$13

Scallops, citrus brown butter, topped with grilled scallion

Entrees

Lobster Roll \$19

Fresh chopped lobster, lemon aioli, celery, compound butter, side of fries

Lobster Tail \$27

Lobster tail and claws served with roasted fingerling potatoes, broccoli rabe

Lobster Thermidor \$30

Lobster thermidor, old bay gnocchi, rosemary, and creamed spinach

Surf and Turf \$35

Grilled ribeye served with broiled lobster tail, side of potatoes, and seasonal vegetables

**Please alert your server of any food allergies, as not all ingredients are listed on the menu.*

Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.

