Thursday September 5th, 2019

Homemade Soups 6.75
Creamy Seafood Chowder
Roasted Red Pepper Lobster Bisque

Fresh Raw Shellfish Each ½ Doz Dozen
Onset (MA) 2.50 13.95 26.95
Wellfleet (MA) 2.50 13.95 26.95
Rock Harbor (MA) 2.50 13.95 26.95
Blackberry (VA) 2.50 13.95 26.95
Dutch Island (MA) 2.50 13.95 26.95
Middle Neck Clams (VA) 1.50 6.95 12.95

Steamed & Chilled 16/20 Gulf Shrimp
Served in the shell with Old Bay & cocktail sauce
½ lb - 12.95/1 lb. - 22.95

Cold Seared Sushi Grade Tuna 12.95
W/ seaweed salad, pickled ginger, and spicy mayo

COLD SEAFOOD TOWER (2-4 people)$30.95
Chefs Choice Raw Oysters, 2 Raw Middle Neck Clams, ½ dozen steamed & chilled 16/20 Gulf Shrimp, 4 oz. of a chilled Maine lobster tail, seaweed salad, with cocktail sauce & mustard sauce, and choice of 1 sushi roll

POT O’ MUSSELS
Fresh steamed Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. 12.95

DAILY FRESH FISH
Available w/your choice of 2 sides OR as a Topped Big Fish Salad OR as a Sandwich with 1 side

Carolina Tuna 18.95 | Scottish Salmon 15.95
Chilean Sea Bass 18.95 | Boston Swordfish 15.95
Alaskan Cod 14.95 | Florida Mahi-Mahi 15.95
Alaskan Halibut 19.95 Caroline Grouper 18.95

Lunch Entrée Specials
Cold Smoked Whiskey Lox Sandwich, on wheat toast, spread mixed, avocado, and horsesey sauce with choice of 1 side 13.95
Fried Shrimp or Oyster Po Boy, flash fried, served on a torpedo roll w/ sriracha garlic aioli and choice of 1 side 14.95
Southwestern Blackened Chicken Wrap, wrapped in a honey wheat wrap w/ rice & beans, avocado, ranch, and choice of 1 side 12.95
Yellowfin Tuna Cheese Steak, w/ sautéed onions, mushrooms, mayo, lettuce, tomato, & choice of 1 side 18.95
Handcrafted Shrimp Scampi Pizza & Salad, with mozzarella cheese, garlic, and parsley & a choice of 1 salad 14.95
Baked Oysters, w/ wild mushrooms, smoked gouda, bacon & rosemary (6) 13.95 (12) 26.95
Oysters Rockefeller, served on the half shell with a lemon wedge (6) 13.95 (12) 26.95
Lobster Wontons, served with seaweed salad and a sweet Thai chili sauce 10.95

Appetizer Specials
Handcrafted Shrimp Scampi Pizza, with mozzarella cheese, garlic, and parsley 10.95
Spinach Dip, w/artichokes, spinach, sour cream, salsa & tortilla chips 8.95
Beefsteak Tomato & Mozzarella, with basil and drizzled with a balsamic reduction 7.95
Crab Quesadilla, lump crab meat, Monterey Jack cheese, Poblano peppers, with bruschetta tomatoes, tortilla chips and Poblano aioli sauce 13.95
Baked Oysters, w/ wild mushrooms, smoked gouda, bacon & rosemary (6) 13.95 (12) 26.95
Sushi Roll & Salad, choice of 1 sushi roll and a soup or salad 17.95
Moms Meatloaf, with Neva’s potatoes and a choice of 1 side 15.95
Fish and Chips, served w/ salted fries and homemade coleslaw 15.95
Beef Tip Skewers, served with a demi glaze, Neva’s potatoes, and a choice of 1 side 15.95
Grilled Blackened Mahi Tacos, tropical pico de gallo, cabbage and queso fresco baja sauce served with rice and black beans 16.95
Half Pound Kobe Beef Hot Dog, served on a split top bun with caramelized onions, fries and coleslaw 15.95

Little Fish Menu (12 & Under)
Chicken Tenders 6.95 | Fish Fingers 6.95 | Pasta w/ Meatball 5.95
Kids Tuna 9.95 | Pasta (penne or linguini) 5.50 | Kids Shrimp 7.95 | Hot Dog 5.95 | Crab Cake 14.95

ADDITIONAL HOMEMADE SIDES 3.95
Sautéed Spinach | Fruit Cup | Broccoli
Mixed Veggies | Macaroni Salad | Asparagus

HOMEMADE DESSERTS 6.95
Pecan Apple Cobbler | Peanut Butter Pie
Double Chocolate Cake a la Mode
Key Lime Pie | Bread Pudding | Coconut Crème Cake

FEATURED FROZEN BEVERAGES:
FROZEN MARGARITA 9.00
FROSE 9.00

FROZEN MARGARITA 9.00
Belgian style wheat beer, brewed w/ orange peels for a subtle sweetness
and a bright citrus aroma

FROSE 9.00

EVOLUTION LOT #3 (6.8X) 6.00
An American IPA with notes of citrus & pine

STELLA ARTOIS (4.2%) 6.00
Classic Belgian Lager, dry crisp finish

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with individuals with certain medical conditions.