Saturday September 7th, 2019

**Homemade Soups 6.75**

**Creamy Seafood Chowder**

**Roasted Red Pepper Lobster Bisque**

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### Fresh Raw Shellfish

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<th>Each</th>
<th>½ Doz</th>
<th>Dozen</th>
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<tbody>
<tr>
<td>Onset (MA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
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<tr>
<td>Wellfleet (MA)</td>
<td>2.50</td>
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<td>Rock Harbor (MA)</td>
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<tr>
<td>Caribou (CAN)</td>
<td>2.50</td>
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<tr>
<td>Dutch Island (MA)</td>
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<tr>
<td>Pemaquid (ME)</td>
<td>2.50</td>
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<td>26.95</td>
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<tr>
<td>Middle Neck Clams (VA)</td>
<td>1.50</td>
<td>6.95</td>
<td>12.95</td>
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**COLD SEAFOOD TOWER (2-4 people)$30.95**

Chef’s Choice Raw Oysters, 8 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

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### 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 | Boston Swordfish 15.95 Alaskan Cod 14.95 | Florida Mahi-Mahi 15.95 Alaskan Halibut 19.95 | Carolina Grouper 18.95**

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### Appetizer Specials

- Handcrafted Pizza, with smoked gouda, rosemary, wild mushrooms, applewood bacon & arugula 9.95
- 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
- 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
- Crab Quesadilla, lump crab meat, Monterey jack cheese, Poblanos peppers, with bruschetta tomatoes, tortilla chips and Poblano aioli sauce 13.95

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### Lunch Entrée Specials

**Cold Smoked Whiskey Lox Sandwich, on wheat toast, spring mix, avocado, and horsey 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/ sauteed onions, mushrooms, mayo, lettuce, tomato, & choice of side 18.95**

**Handcrafted Pizza & Salad, with smoked gouda, rosemary, wild mushrooms, apple wood bacon and arugula & a choice of 1 salad 13.95**

**Beer Battered Cod Wrap, w/lettuce, tomato, shredded cheddar, remoulade, in a honey wheat wrap with a choice of 1 side 14.95**

**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**

**Half Pound Kobe Beef Hot Dog, served on a split top bun with caramelized onions, fries and coleslaw 15.95**

**Soft Shell Sandwich, served on thick cut white bread, with lettuce, tomato & lemon Old Bay aioli with a choice of 1 side 14.95**

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### 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

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### ADDITIONAL HOMEMADE SIDES 3.95

- Sautéed Spinach | Fruit Cup | Broccoli
- Mixed Veggies | Asparagus

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### HOMEMADE DESSERTS 6.95

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

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### FROSTY DRAFTS

**BLUE MOON (5.4%) 5.25**

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

**EVOLOUTION LOT #3 (6.8%) 6.00**

An American IPA with notes of citrus & pine

**STELLA ARTOIS (4.2%) 6.00**

Classic Belgian Lager, dry crisp finish

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**Dear Guests with Allergies**

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 illnesses, especially with individuals with certain medical conditions.