**Saturday November 23rd, 2019**

**Homemade Soups 6.75**

- Manhattan Clam Chowder
- Pumpkin Crab Bisque

**Fresh Raw Shellfish**

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<th>Each</th>
<th>½ Doz</th>
<th>Dozen</th>
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<tbody>
<tr>
<td>Duxbury Standard (MA)</td>
<td>2.50</td>
<td>13.95</td>
<td>26.95</td>
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<td>Shipwreck (CAN)</td>
<td>2.50</td>
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<td>Onset (MA)</td>
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<td>Pleasant Bay (MA)</td>
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<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 person)$30.95

- Chef’s Choice Raw Oysters, 3 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 Bouchots 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
- Boston Swordfish 15.95
- Alaskan Cod 14.95
- Alaskan Halibut 19.95
- Florida Mahi-Mahi 15.95
- Atlantic Fluke Flounder 15.95

**Appetizer Specials**

- Handcrafted Pizza, baby shrimp, red onions & Monterey Jack cheese topped with BBQ sauce 10.95
- Spinach Dip, w/ artichokes, spinach, sour cream, salsa & tortilla chips 8.95
- Baked Oysters, served with a lemon wedge 12.95
- Rockefeller Oysters, served with a lemon wedge 14.95

**Lunch Entrée Specials**

- Cold Smoked Whiskey Lox Sandwich, on wheat toast, spring mix, avocado, and horseradish 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 Pizza & Salad, baby shrimp, red onions & Monterey Jack cheese topped with BBQ sauce & a choice of 1 salad 15.95
- 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, with Neva’s Potatoes and choice of 1 side 15.95
- Lobster Salad Roll, served on a New England style split top bun with salted fries and coleslaw 23.95
- Lobster Cobb Salad, with field greens, buttermilk ranch, tomatoes, bacon, red onions, blue cheese and egg 23.95

**ADDITIONAL HOMEMADE SIDES 3.95**

- Fruit Cup | Sautéed Spinach | Brussels Sprouts
- Mixed Veggies | Greek Orzo Pasta Salad
- Asparagus

**FEATURING BEVERAGES:**

**BIG FISH FRUIT PUNCH 9.00**

A delicious blend of New Amsterdam Vodka & fresh juices served over ice

**FROZEN PINA COLADA 9.00**

**HOMEMADE DESSERTS 6.95**

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

**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
- **STELLA ARTOIS (4.2%) 6.00**
- Classic Belgian Lager, dry crisp finish
- **GOOSE ISLAND NEXT COAST IPA (7.0%) 6.00**
- Gentle bitterness, slightly sweet, light to medium body

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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). Consulting raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with individuals with certain medical conditions.