Thursday, December 26th, 2019

**Homemade Soups 6.75**

Chesapeake Seafood Chowder
Pumpkin Crab Bisque

**Fresh Raw Shellfish**

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<th>Each</th>
<th>½ Doz</th>
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<td>Rocky Nook (MA)</td>
<td>2.50</td>
<td>13.95</td>
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<td>Clark's Island (MA)</td>
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<td>Middle Neck Clams (VA)</td>
<td>1.50</td>
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**COLD SEAFOOD TOWER (2-4 people) $30.95**

Chefs 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 Bouchot Mussels from the cold, pristine waters of Prince Edward Island, Canada. 12.95 add Fries 2.00

**Spicy Diablo Sauce**
**Garlic Wine Sauce**
**Thai Curry**

**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 13.95
- Florida Mahi-Mahi 15.95
- Atlantic Flounder 15.95
- Alaskan Halibut 19.95
- Local Rockfish 17.95
- Idaho Red Steelhead Trout (Skin On) 15.95

**Appetizer Specials**

- Spinach Dip, w/artichokes, spinach, sour cream, salsa & tortilla chips 8.95
- Handcrafted Pizza, spicy buffalo chicken, blended cheeses, and a ranch drizzle 9.95
- Baked Oysters, served with a lemon wedge (6) 14.95 (12) 28.95
- Rockefeller Oysters, served with a lemon wedge (6) 14.95 (12) 28.95

**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, spicy buffalo chicken, blended cheeses, and a ranch drizzle & 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
Fish and Chips, served w/ salted fries and homemade coleslaw 15.95
Cashew Crusted Cod, served over saffron rice, Meyer’s coconut rum sauce & a choice of 1 side 13.95
Chicken Cheese Steak, w/onions, mushrooms, mayo, topped with provolone cheese, and a choice of one side 11.95
Mom’s Meatloaf, w/Neo’s potatoes and a choice of 1 side 15.95
Beef Tip Skewers, served w/ Neo’s potatoes, demi glaze, and a choice of 1 side 15.95
Grilled Salmon BLT, bacon, lettuce, tomato, avocado, garlic herb aioli, and a choice of 1 side 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 | Asparagus | Macaroni Salad
- Brussels Sprouts | Fruit Cup | Greek Orzo Pasta Salad
- Sautéed Mushrooms

**FEATURE BEVERAGES:**

- FROZEN GRAPE FRUIT CRUSH 9.00
- GINGER POMEGRANATE PUNCH 9.00

**HOMEMADE DESSERTS 6.95**

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

**FROSTY DRAFTS**

- STELLA ARTOIS (4.2%) 6.00
- SAM ADAMS WINTER LAGER 5.25
- MODELO (4.4%) 6.00

Well-balanced taste and light hop character with a crisp, clean finish

**DEAL:**

- Classic Belgian Lager, dry crisp finish
- Dry and refreshing with a crisp finish
- Mexican lager with a crisp finish

**Jumbo Gulf U-10 Shrimp**

2.75/each 15.95/half dozen 31.95/dozen

**Chilled 1/2 Maine Lobster & (2) U-10 Gulf Shrimp 21.95**

**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

** Briggs’ Lady**

~Pick Your Preparation~

- Grilled Blackened Broiled Pecan Crust [Cashew Crust] Parmesan Crust Caramelized

~Choose Your Sauce~

- Hawaiian BBQ Black Bean Salsa Honey Dijon Pico De Gallo Lobster Sauce Fruit Salsa Mustard Sauce Tartar Sauce Cocktail Sauce

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 unsuitable 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.