

STARTERS

Bloody Mary Oyster Shooter* 6

Seafood Ceviche 12

Shrimp, scallops and crabmeat lightly marinated in lemon and lime juices with fresh celery, onion, tomato and cucumber. Flavored with garlic and crushed red chilies

Fried Calamari with Marinara Sauce 14

Middleneck Clams on the Half Shell*

half dozen 13 dozen 17

Pan Fried Oysters 14

Louisiana Gold Seal Oysters*

half dozen 16 dozen 27

Oysters Rockefeller 17

Steamed Clams or Mussels in White Wine & Garlic 17

Jumbo Shrimp Cocktail with Cocktail Sauce 18

Crab Cocktail with Cocktail Sauce & Mustard Mayo 19

SOUPS & SALADS

Big Sur Salad with Balsamic Dressing 6

New England or Manhattan Clam Chowder Cup 6 Bowl 9

Caesar Salad 9

Add Chicken 6 Add Shrimp 8 Add Salmon 10

Add Ahi Tuna* (seared or blackened) 12

Ceviche Salad 16

Classic shrimp, scallop and crabmeat ceviche on a bed of chopped romaine lettuce with tomato, avocado and Belgium endive

Shrimp Cobb Salad 18

Chilled shrimp with diced tomato, avocado, hard boiled eggs, blue cheese & bacon on a bed of lettuce served with your choice of dressing

Crab Avocado Salad 21

Jumbo lump crab, lettuce, avocado, cucumber & tomato

SANDWICHES & WRAPS

Served with Homemade Potato Chips

Grilled Chicken Monterey Sandwich 15

Served on a toasted bun with avocado, tomato, and lettuce. topped with melted white cheddar cheese and thousand island dressing

Fish Sliders 17

Fresh fish battered and fried served on two brioche rolls with tartar sauce, shredded lettuce and tomato

Fresh Ahi Tuna Sandwich or Wrap* 22

Seared or blackened with wasabi mayonnaise

New England Style Lobster Roll 24

Tender lobster with fresh celery and dill blended with mayonnaise in a toasted roll with cole slaw

Lobster Grilled Cheese 27

On sourdough with white Cheddar

BEVERAGES

Draft Beers:

Budweiser 4 Bud Light 4 Anchor Steam 5 Kirin Ichiban 5

Wines

Glass Bottle

Domaine Chandon, Brut Sparkling Wine	10	39
Chateau Ste. Michelle Riesling	6	25
Bernardus Chardonnay	9	34
Kendall Jackson "Vintner's Reserve" Chardonnay	6	25
Rodney Strong "Charlotte's Home" Sauvignon Blanc	9	34
Santa Margherita Pinot Grigio	9	34
Beringer White Zinfandel	6	23
Louis M. Martini Cab Sauvignon	7	27
La Crema Pinot Noir	8	30
Davis Bynum "Jane's Vineyard" Pinot Noir	11	41
Rodney Strong Merlot	8	30

ENTRÉES

Gumbo 24 

Hearty Louisiana style stew with andouille sausage, chicken, shrimp, okra and rice seasoned to perfection

Jambalaya 24 

Shrimp, chicken and andouille sausage sautéed with onions, green peppers and okra in a creole sauce with steamed rice

Linguini & Clams 23

Sautéed littleneck clams in olive oil, garlic, with red or white sauce

Beer-Battered Shrimp & Scallops 24

With french fries

Shrimp Scampi 26

Sautéed in garlic, diced tomato and butter over linguini

Fish & Chips 25

Beer battered, golden fried fresh Halibut served with French fries or homemade potato chips

Pan Roasts 27

Crab, shrimp or combination served with rice & tomato butter sauce

Add Lobster *6

Maryland Lump Crab Cakes 28

With baby greens, lemon, remoulade sauce, sweet chili sauce and steamed rice

Seafood Diavolo 36 

Sautéed shrimp, scallops & lobster with linguini in spicy tomato broth

Cioppino 39

Lobster, shrimp, scallops, clams, mussels & calamari with linguini in fresh tomato broth

Catch of the Day Market Price

Daily selection of fresh fish or seafood prepared by our chefs

CRAB LEG SPECIAL
1 1/2 POUNDS OF KING CRAB LEGS **\$36**

SERVED WITH DRAWN BUTTER & LEMON

 Spicy



* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Split Plate Charge: \$10



Please make your server aware of any food allergies.