

STARTERS



SALADS

CRISPY CALAMARI \$15
Cocktail Sauce, Lemon, Diablo Tomato Sauce

CLAM CASINO \$18
Bread Crumbs, Bacon, Pepper, Garlic and Herbs

LOBSTER HUSH PUPPIES \$12
Fried Golden Brown, Horseradish Cream Sauce

CRAB CAKE NUGGETS \$15
Remoulade Sauce, Lemon

GARLIC FRIES \$14
French Fries, Garlic

SWEET CORN & CRAB BISQUE CUP \$12 BOWL \$14

CLAM CHOWDER CUP \$8 BOWL \$10

LOBSTER BISQUE CUP \$12 BOWL \$14

SANDWICHES

Served with choice of French Fries, Coleslaw, or Hush Puppies

LOBSTER ROLL \$32
New England Style Lobster Salad, Lettuce, Soft Roll

TUNA MELT \$17
Lettuce, Tomato, Onion, Swiss, Sourdough Bread

CRISPY FISH SANDWICH \$17
Fried Haddock, Tartar Sauce, Lettuce, Tomato

FRIED CLAM ROLL \$18
Tartar Sauce, Lemon

HOUSE SALAD \$7
Mixed Greens, Tomato, Cucumber, Choice of Dressing

WEDGE SALAD \$14
Iceberg, Blue Cheese, Pancetta, Ranch

CAESAR SALAD \$15
Romaine, White Anchovy, Parmesan, Croutons,
Caesar Dressing, Add Shrimp \$3

SEAFOOD LOUIE
Shrimp \$18 | Lobster \$31 | Combo \$23

OYSTER BAR CLASSICS

CIOPPINO \$26
Haddock, Shrimp, Crab, Tomato, Pepper,
White Wine, Garlic

CREOLE GUMBO \$25
Shrimp, Chicken, Sausage, Okra, Tomato, Crab,
White Wine, Gumbo Herbs, White Rice

SPICY JAMBALAYA \$23
Andouille Sausage, Chicken, Shrimp,
Creole Seasoning

SHRIMP ÉTOUFFÉE \$24
Spicy Cajun Stew, Shrimp, Celery, Bell Pepper, Onion

OYSTER SHOOTERS \$7 EACH
Choice of Vodka, Tequila, or Bloody Mary



CHILLED SEAFOOD



SEASONAL OYSTERS
Apple Mignonette, Horseradish, Cocktail Sauce, Lemon
Half Dozen \$20 | Full Dozen \$35

BAY SHRIMP COCKTAIL \$15
Cocktail Sauce, Lemon

HALF POUND PEEL & EAT SHRIMP \$18
Cocktail Sauce, Lemon

MEXICAN SEAFOOD COCKTAIL \$24
Shrimp, Scallops, Calamari, Cucumber, Red Onion,
Avocado, Rice Noodle, Clamato, Cilantro

\$2 charge added for all to go orders. 18% service charge added to parties of 8 or more.

Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked.

Menu items may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and/or soy.

SIGNATURE PAN ROASTS

SHRIMP \$24 | OYSTER \$21 | CRAB \$36 | LOBSTER \$38 | COMBINATION \$36

This rich and delicious soup is a combination of Seafood cooked to order with White Wine, Clam Broth, Butter, Cream, Lemon, Oyster Bar Red Sauce & Spices.

SEAFOOD TOWERS

SMALL TOWER

1 - 5oz MAIN LOBSTER TAIL

4 - OYSTERS

2 - CLAMS

6 - PEEL & EAT SHRIMP

MP



LARGE TOWER

2 - 5oz MAIN LOBSTER TAIL

2 - KING CRAB LEGS

6 - OYSTERS • 6 - CLAMS

6 - PEEL & EAT SHRIMP

MP

DINNERS

SHRIMP SCAMPI

Lemon, Garlic, White Wine,
Butter- Served Over Linguini

\$23

LINGUINI AND CLAMS

Choice of Red or White Sauce

\$25

LOBSTER CARBONARA

Pancetta, Peas, Pecorino, Fettuccine

\$34

LOBSTER RAVIOLI

Goat Cheese Ravioli, Poached Lobster,
Lobster Crème Sauce, Asparagus, Tomato, Mushrooms

\$30

FISHERMAN'S COMBO

2pcs Fried Cod, 4pcs Fried Shrimp, Calamari,
Tartar Sauce, Cocktail Sauce, Lemon

\$28

SEAFOOD DIABLO

Shrimp, Scallops, Calamari, Mussels,
Spicy Tomato Sauce, Linguini

\$29

CHEESE RAVIOLI

Goat Cheese Ravioli, Asparagus, Tomato, Mushrooms

\$18

CHICKEN FETTUCCINI ALFREDO

Crispy Chicken Strips, Creamy Alfredo

\$20

OYSTER BAR FAVORITES

Served with choice of French Fries, Coleslaw, or Hush Puppies

FISH TACOS

Battered Haddock, Avocado, Shaved Cabbage,
Cilantro, Ranchito Sauce

\$18

FISH & CHIPS

Tartar Sauce, Cocktail Sauce, Coleslaw, Lemon

\$24

FRIED SHRIMP

Cocktail Sauce, Lemon

\$21

TUNA POKE

Pineapple, Carrot, Avocado, Bean Sprouts,
Pickled Cucumber, Sesame Seed,
Sweet Chili Aioli, White Rice

\$24

BANG BANG SHRIMP

Chili Garlic Aioli, Steamed Rice

\$19

STEAMED CLAMS

White Wine, Herbs, Garlic, Toasted Baguette

\$19

MUSSELS

Spicy Tomato Sauce, White Wine,
Garlic Butter, Toasted Baguette

\$15

1LB KING CRAB LEG

Fresh Drawn Butter, Lemon

MP

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