

HOUSE CHOWDERS

Take a PINT: \$10.50 or QUART: \$20.00 of our housemade soup home today!

NEW ENGLAND CLAM	cup... \$5.95	bowl... \$8.75
MANHATTAN CLAM	cup... \$5.95	bowl... \$8.75
RHODE ISLAND "LIGHT" CLAM	cup... \$5.95	bowl... \$8.75

BRUNCH SPECIALTIES

BRIOCHE FRENCH TOAST.....	\$15.00
blueberry compote, vanilla mascarpone, bacon	
"CASCO BAY" OMELETTE	\$18.00
lobster, spinach, tomato, goat cheese, hollandaise, home fries	
HOUSEMADE CORNED BEEF HASH.....	\$15.00
two fried eggs, home fries, toast	
LOBSTERMAN'S BREAKFAST	\$15.00
two fried eggs, bacon, home fries, french toast	
CLASSIC EGGS BENEDICT	\$13.00
canadian bacon, hollandaise, home fries	
SHRIMP & GRITS	\$15.00
white cheddar truffle grits, sautéed peppers and onions, hollandaise, poached eggs	
KNIFE & FORK BREAKFAST BURRITO	\$14.00
eggs, potatoes, black beans, white cheddar, mild pork green chile, crema	
AVOCADO TOAST.....	\$12.00
whole grain bread, fried eggs, arugula, lemon, olive oil	
POWER BOWL.....	\$14.00
quinoa, sunny eggs, roasted beets, spinach, mushrooms, tomaotes, lemon citronette	

SANDWICHES & MORE

Served with fries or house salad | ADD BACON - \$2.00 | ADD CHEESE - \$1.00

BRUNCH BURGER 8 oz. chuck / brisket / short rib patty	\$14.00
fried egg, canadian bacon, herb roast tomato, manchego cheese, hollandaise	
LOBSTER ROLL	\$24.00
<i>your choice of preparation: Maine-style (chilled with mayo & celery) or Connecticut-style (warm with drawn butter)</i>	
CRISPY COD SANDWICH.....	\$14.00
lettuce, pickle, tartar, soft bun	
BAJA FISH TACOS	\$12.50
white sauce, cabbage, cilantro, pico de gallo, salsa verde	
BLACKENED SHRIMP TACOS.....	\$13.50
white sauce, cabbage, cilantro, pico de gallo, salsa verde	

SMALL PLATES

CRISPY CAULIFLOWER ras el hanout, yogurt	\$8.00
CRAB & AVOCADO TOAST hearts of palm, fine herbs.....	\$10.00
SEARED TUNA cucumber, tomato & ginger salsa, soy caramel	\$10.00
SALMON SASHIMI BOWL apples, jalapeño, avocado, white soy, yuzu	\$8.00
ARUGULA SALAD beets, crisp parma ham, parmesan	\$8.00
FRIED OYSTERS (4 pcs) korean pickles, calabrian aioli	\$10.00
HEIRLOOM TOMATO & LOCAL GA PEACHES feta, sweet onions, basil, evoo.....	\$9.50
CHARRED OCTOPUS arugula, olives, preserved lemon vinaigrette, harissa	\$10.00



chowder
HOUSE

COCKTAILS

BOTTOMLESS MIMOSAS	\$18.00
C&S BLOODY MARY	bay vodka, charleston bloody mary mix, pickled green beans \$8.00
BOURBON MILK PUNCH	bulleit bourbon, heavy cream, spiced simple syrup, grated nutmeg \$12.00
RAMOS GIN FIZZ	bombay gin, lemon & lime, egg white, orange flower water \$10.00
SUNRISE MIMOSA	reposado tequila, prosecco, oj, fresh orange & raspberries \$12.00

SIDES

HOME FRIES	\$4.00
CHEDDAR GRITS	\$4.00
BACON	\$5.00
CORNED BEEF HASH	\$5.00
CANADIAN BACON	\$5.00

CONSUMING RAW OR UNDER-
COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.