

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

BANANAS FOSTER FRENCH TOAST caramelized bananas, praline sauce, vanilla ice cream	\$15.00
"CASCO BAY" OMELETTE lobster, spinach, tomato, goat cheese, hollandaise, home fries	\$18.00
HOUSEMADE CORNED BEEF HASH two fried eggs, home fries, toast	\$15.00
LOBSTERMAN'S BREAKFAST two fried eggs, bacon, home fries, french toast	\$15.00
CLASSIC EGGS BENEDICT canadian bacon, hollandaise, home fries	\$13.00
TRUFFLED SHRIMP & GRITS country ham gravy, fried egg	\$16.00
KNIFE & FORK BREAKFAST BURRITO eggs, potatoes, black beans, white cheddar, mild pork green chile, crema	\$14.00
AVOCADO TOAST whole grain bread, fried eggs, arugula, lemon, olive oil	\$12.00
POWER BOWL quinoa, sunny eggs, roasted beets, spinach, mushrooms, tomatoes, lemon citronette	\$14.00

SANDWICHES & MORE

Served with fries and slaw | ADD BACON - \$2.00 | ADD CHEESE - \$1.00

BRUNCH BURGER 8 oz. chuck / brisket / short rib patty fried egg, canadian bacon, herb roast tomato, manchego cheese, hollandaise	\$14.00
LOBSTER ROLL your choice of preparation: Maine-style (chilled with mayo & celery) or Connecticut-style (warm with drawn butter)	\$26.00
CRISPY COD SANDWICH lettuce, pickle, tartar, soft bun	\$14.00
BAJA FISH TACOS white sauce, cabbage, cilantro, pico de gallo, salsa verde	\$13.00
BLACKENED SHRIMP TACOS white sauce, cabbage, cilantro, pico de gallo, salsa verde	\$14.00

SMALL PLATES

CRISPY CAULIFLOWER ras el hanout, yogurt	\$8.00
CRAB & AVOCADO TOAST hearts of palm, fine herbs	\$12.00
SEARED TUNA cucumber, tomato & ginger salsa, soy caramel	\$12.00
SALMON SASHIMI BOWL apples, jalapeño, avocado, white soy, yuzu	\$10.00
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	\$10.00
CHARRED OCTOPUS arugula, olives, preserved lemon vinaigrette, harissa	\$12.00
DEVILED EGGS (4 pcs) pastrami smoked salmon, trout roe, crispy rye crumbs	\$9.00



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.