



*Please Note!*

ALL FISH & SHELLFISH CAN BE BROILED OR GRILLED with Parsley Red Potatoes and Market Vegetable, with Herb Buerre Blanc  
MARKET PRICE

**DAILY SPECIALS**

Served with your choice of Chowder or Salad:

**SUNDAY**

Three-Course Lobster Dinner  
\$35.00

**MONDAY**

Fish & Chips  
\$15.95

**TUESDAY**

Linguine & Clams  
\$19.95

**WEDNESDAY**

Fried Oyster Dinner  
\$19.95

**THURSDAY**

Crab-Stuffed Shrimp  
\$21.95

**HOUSE CHOWDERS**

Ask your server about taking 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

CHOWDER FLIGHT why choose? taste all three varieties ... \$9.00

**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
- FRIED OYSTERS (4 pcs) korean pickles, calabrian aioli..... \$10.00
- CHARRED OCTOPUS arugula, olives, preserved lemon vinaigrette, harissa ..... \$12.00
- HEIRLOOM TOMATO & LOCAL GA PEACHES feta cheese, sweet onions, basil, extra virgin olive oil ..... \$10.00
- DEVEILED EGGS (4 pcs) pastrami smoked salmon, trout roe, crispy rye crumbs..... \$9.00

**SALADS**

+ CHICKEN - \$8.00 + SHRIMP - \$10.00 + SALMON - \$12.00

- HOUSE..... \$9.00  
tomato, radish, grilled corn, avocado, onion  
herb buttermilk ranch, house vinaigrette or blue cheese
- TRADITIONAL CAESAR SALAD ..... \$8.00
- ARUGULA SALAD..... \$8.00  
beets, crisp parma ham, parmesan
- ICEBERG WEDGE..... \$10.00  
tomato, onion, blue cheese, bacon, blue cheese dressing
- C&S CHOPPED ..... \$12.00  
hearts of palm, bacon, egg, blue cheese, tomato,  
cherry peppers, red onions, dill-shallot vinaigrette
- LOBSTER COBB..... \$26.00  
romaine and iceberg lettuces, lobster, avocado, egg,  
bacon, tomato, blue cheese, herb buttermilk ranch
- WEST INDIES CRAB SALAD ..... \$20.00  
fresh gulf jumbo lump crab marinated in oil & vinegar,  
sweet onions, iceberg lettuce, heirloom tomato, avocado

**APPETIZERS**

*(for the table to share)*

- FRESH FRIED CLAM STRIPS ..... \$9.00
- RHODE ISLAND CALAMARI..... \$11.00
- 1/2 LB. PEEL & EAT SHRIMP ..... \$13.00  
old bay, garlic butter
- TUNA TARTARE ..... \$15.00  
avocado, cirspy shallots, soy mirin sauce, crispy chips
- MUSSELS MARINIERE ..... \$14.00  
white wine, shallots, lemon, cream
- CHARGRILLED OYSTERS ..... \$14.00  
(6 pcs) parmesan, garlic butter
- JUMBO LUMP CRAB CAKE..... \$18.00  
fennel, grapefruit-arugula salad, grain mustard sauce
- 1ST PLACE "HANGOUT OYSTER COOKOFF" HUGO'S  
AWARD-WINNING OYSTERS ROCKEFELLER ..... \$16.00  
(6 pcs) spinach, bacon, parmesan, béchamel, pernod

**LIVE MAINE LOBSTERS**

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| <p>1 1/4 LB. LOBSTER DINNER<br/>steamed or broiled; served with fries &amp; slaw<br/>MARKET PRICE</p> | <p>1 1/4 LB. LAZY LOBSTER<br/>out of shell, garlic butter; served with fries &amp; slaw<br/>MARKET PRICE</p> |
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**SANDWICHES & MORE**

*(served with fries and slaw)*

- 1/2 LB. "C.B.S." BURGER ..... \$12.00  
brisket, chuck & short rib; with lettuce, tomato, onion  
and pickle
- CRISPY COD SANDWICH..... \$14.00  
lettuce, pickle, tartar sauce, soft bun  
ADD BACON - \$2.00 ADD CHEESE - \$1.00
- LOBSTER ROLL ..... \$26.00  
Maine-style (chilled with mayo and celery) or  
Connecticut-style (warm with drawn butter)
- BAJA FISH TACOS..... \$13.00  
white sauce, cabbage, cilantro, pico de gallo, salsa verde
- BLACKENED SHRIMP TACOS..... \$14.00  
white sauce, cabbage, cilantro, pico de gallo, salsa verde

**ACCOMPANIMENTS**

- STEAK CUT FRIES..... \$5.00
- PARSLEY RED POTATOES..... \$6.00
- GINGER SESAME SPINACH..... \$6.00
- MARKET VEGETABLE ..... \$6.00
- VEGETABLE BASMATI RICE..... \$5.00

**SPECIALTIES**

- BROILED FISHERMAN'S PLATTER ..... \$28.00  
cod, shrimp (4), and scallops (2); parsley red potatoes,  
market vegetable, herb buerre blanc
- FRIED FISHERMAN'S PLATTER ..... \$29.00  
cod, shrimp (3), oysters (3), and clam strips; fries & slaw
- GINGER-SCALLION STEAMED CHILEAN SEA BASS... \$34.00  
sesame spinach and oyster mushrooms, jasmine rice,  
soy-sherry broth
- PAN SEARED FAROE ISLAND SALMON ..... \$26.00  
sugar snap peas, shiitake mushrooms, baby heirloom  
tomatoes, soy-ginger vinaigrette, jasmine rice
- GENUINE GULF GROUPER & JUMBO LUMP CRAB.... \$38.00  
blackened grouper, jumbo lump crab,  
vegetable basmati rice, cajun buerre blanc
- PARMESAN CRUSTED FLOUNDER ..... \$30.00  
spaetzle, zucchini, corn, oil cured tomatoes
- PAN SEARED SCALLOPS..... \$28.00  
manchego & truffle grits, edamame salsa,  
warm bacon vinaigrette
- 8 OZ. FILET ..... \$34.00  
parsley red potatoes, market vegetable

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