

RAW BAR

SELECTION OF COLD WATER OYSTERS.....	MKT
served by the piece	
PETITE PLATEAUX DE FRUITS DE MER.....	\$68.00
4 shrimp, 4 oysters, 4 clams, half Maine lobster, tuna tartar	
LE GRANDE PLATEAUX DE FRUITS DE MER	\$175.00
12 shrimp, 12 oysters, 12 clams, Alaskan king crab cocktail, whole Maine lobster, tuna tartar	

APPETIZERS

Serves 2 to 4

BAKED TOPNECK "STUFFIES" CLAMS (4pcs).....	\$9.50
linguica sausage, garlic, chopped clams, lemon	
PEI MUSSELS MARINIERE	\$14.00
white wine, shallots, lemon, touch of cream	
"OSCAR STYLE" BAKED C&S OYSTERS (4pcs).....	\$14.00
creamed parmesan spinach, crabmeat, bernaise	
RHODE ISLAND CALAMARI	\$11.00
lemon aioli, giardiniera	
FRESH FRIED CLAM STRIPS	\$9.50
cocktail and tartar sauces	
SMOKED SALMON "SESAME FLATBREAD"	\$14.00
lavosh, smoked salmon, garlic herb boursin cheese	

SOFT SHELL STEAMER CLAMS ... MKT
clam broth, drawn butter (*subject to availability*)

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 ... \$8.00

MANHATTAN CLAM
cup ... \$5.95 bowl ... \$8.00

RHODE ISLAND "LIGHT" CLAM
cup ... \$5.95 bowl ... \$8.00

POTATO & CORN CHOWDER cup ... \$4.95 bowl ... \$7.00

SALADS

ADD SHRIMP - \$6.00 ADD KING CRAB - \$18.00

HOUSE	\$8.00
tomato, radish, carrot, onion, house vinaigrette	
TRADITIONAL CAESAR SALAD	\$8.00
"BETTER THAN" ICEBERG WEDGE.....	\$10.00
tomato, onion, blue cheese, lardon, creamy oregano dressing	
C&S CHOPPED	\$12.00
hearts of palm, bacon, egg, blue cheese, tomato, cherry pepper, dill-shallot vinaigrette	
LOBSTER COBB SALAD.....	\$24.00
romaine and iceberg lettuce, lobster, avocado, egg, bacon, tomato, blue cheese, creamy oregano dressing	
C&S BLACKENED TUNA SALAD	\$21.00
asian vegetable & apple slaw, red curry vinaigrette, soy mustard reduction	
C&S SALMON SALAD.....	\$18.00
spinach, warm bacon vinaigrette, egg, mushroom, red onion, tomato	

SANDWICHES & ROLLS

Served with fries and coleslaw

LOBSTER ROLL.....	\$22.00
maine-style (chilled with mayo & celery) or connecticut-style (warm with drawn buter)	
CRISPY COD.....	\$14.00
lettuce, pickle, tartar, soft bun ADD CHEESE - \$1.00	
FRIED CLAM ROLL	\$14.00
lettuce, pickle, tartar	
HALF-POUND GROUND CHUCK BURGER	\$12.00
lettuce, tomato, onion ADD BACON - \$2.00 CHEESE - \$1.00	

BROCCOLINI WITH OLIVE OIL & GARLIC	\$9.00
BUTTERED BROWNED ASPARAGUS	\$8.00
GINGER SESAME SPINACH	\$8.00
SAUTEED VICHY CARROTS	\$7.00

ACCOMPANIMENTS

BASMATI RICE.....	\$12.00
CHIVE WHIPPED POTATOES.....	\$7.00
BUTTER & PARSLEY RED POTATOES	\$7.00
CREAMED PARMESAN SPINACH.....	\$9.00

COLOSSAL SHRIMP COCKTAIL	\$16.00
ALASKAN KING CRAB COCKTAIL.....	\$18.00
MAINE LOBSTER COCKTAIL	\$22.00
TOPNECK CLAMS (6pcs).....	\$8.50
TUNA TARTAR.....	\$14.00
avocado, crispy shallots, soy mirin sauce, crispy chips	

SAUTEED BLUE COD	\$28.00
warm crab & basmati rice salad, fresh coconut, peanut, black pepper-lime relish butter	
GINGER-SCALLION STEAMED CHILEAN SEA BASS.....	\$34.00
sesame spinach & king oyster mushrooms, jasmine rice, soy-sherry broth	
PEPPERCORN ENCRUSTED SWORDFISH "AU POIVRE"...	\$32.00
creamed parmesan spinach, crispy onion rings, green peppercorn sauce	
BROILED LEMON & ROSEMARY HALF CHICKEN	\$21.00
chive whipped potatoes	
FRIED FISHERMAN'S PLATTER.....	\$29.00
cod, 3 shrimp, 3 oyster, clam strips, french fries, cole slaw	
BROILED FISHERMAN'S PLATTER	\$25.00
cod, 4 shrimp, 2 scallops, butter & parsley red potatoes, broccolini, fine herb beurre blanc	
COWBOY RIBEYE.....	\$48.00
22 oz. bone-in cut, chive whipped potatoes	
FILET MIGNON	\$32.00
8 oz. cut, chive whipped potatoes	

LOBSTER & KING CRAB

Served steamed, not cracked, with fries and slaw

MAINE LOBSTER DINNER
1 ¼ lb. Maine lobster
MARKET PRICE

TWIN LOBSTER DINNER
two 1¼ lb. Maine lobsters
MARKET PRICE

C&S SIGNATURE RITZ CRACKER STUFFED LOBSTER
1¼ lb. Maine lobster
MARKET PRICE

LAZY LOBSTER
1 ¼ lobster, out of the shell in garlic butter
MARKET PRICE

LARGER LOBSTERS
available upon request
MARKET PRICE

GENUINE DUTCH HARBOR
ALASKAN RED KING CRAB LEGS
MARKET PRICE



chowder
HOUSE

MARKET FISH

Boiled, Grilled or Blackened

Served with Butter & Parsley
Red Potatoes and Broccolini
with Olive Oil & Garlic

*Choice of Sicilian Tomato
Vinaigrette, Soy Chile-Sauce or
Fine Herb Buerre Blanc*

ADD OSCAR STYLE - \$14.00
(ASPARAGUS, KING CRAB, BÉARNAISE)

SWORDFISH ...	\$28.00
Rhode Island	
WILD STRIPED BASS ...	\$32.00
North Carolina	
YELLOWFIN TUNA ...	\$28.00
Massachusetts	
DIVER SCALLOPS ...	\$28.00
Maine	
SEA BASS ...	\$34.00
Chile	
BLUE COD ...	\$24.00
Maine	
FAROE ISLAND SALMON ...	\$26.00
Denmark	
WHITE SHRIMP ...	\$21.00
Gulf Coast	

DAILY SPECIALS

MONDAY	
Fish & Chips ...	\$15.95
TUESDAY	
Linguini & Clams ...	\$19.95
WEDNESDAY	
Fried Oyster Dinner ...	\$19.95
THURSDAY	
Crab Stuffed Shrimp ...	\$21.95
FRIDAY	
Fried Lobster Tails ...	MKT
SATURDAY	
Bouillabaisse ...	\$35.00
SUNDAY	
Three-Course Lobster Dinner ...	\$35.00

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