

## RAW BAR

COLOSSAL SHRIMP COCKTAIL.....	\$16.00
ALASKAN KING CRAB COCKTAIL.....	\$24.00
MAINE LOBSTER COCKTAIL.....	\$22.00
SELECTION OF HALF SHELL CLAMS.....	\$MKT
ALASKAN KING CRAB STACK.....	\$18.00
king crab, watermelon, guacamole	
TUNA TARTAR.....	\$14.00
avocado, crispy shallots, soy mirin sauce, crispy chips	

## APPETIZERS

BAKED OYSTERS "OSCAR STYLE" (4 pcs).....	\$14.00
CHARGRILLED OYSTERS (6 pcs) parmesan, garlic, butter....	\$15.00
BAKED TOPNECK "STUFFIES" (4 pcs) .....	\$9.50
linguica sausage, garlic, chopped clams, lemon	
FRESH FRIED CLAM STRIPS .....	\$9.50
RHODE ISLAND CALAMARI .....	\$11.00
TRUFFLE CHIPS parmesan, white truffle oil, scallions .....	\$8.00
1/2 LB. HOT PEEL & EAT SHRIMP .....	\$12.00
old bay, garlic butter	
"AMATRICIANA" ICY BLUE MUSSELS.....	\$12.00
san marzano tomatoes, pancetta, basil, chilis	
SMOKED SALMON "SESAME FLATBREAD" .....	\$14.00
lavash, smoked salmon, garlic herb boursin cheese	

SOFT SHELL STEAMER CLAMS ... MKT  
clam broth, drawn butter (subject to availability; can be sandy)

## 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

## SALADS

ADD FRIED OYSTER: \$12.00	
ADD CHICKEN: \$8.00	
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 peppers, red onions, 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.....	\$18.00
Asian vegetables & apple slaw, red onion, red curry vinaigrette, soy mustard reduction	
BLUE CRAB LOUIS SALAD.....	\$18.00
shredded iceberg, hard boiled egg, tomato, Louie dressing	
SEARED ASIAN SALMON SALAD .....	\$16.00
rice vermicelli noodles, haricot vert, edamame, red onion, mango seasmé vinaigrette	

## ACCOMPANIMENTS

BROCCOLINI WITH OLIVE OIL & GARLIC .....	\$9.00
BUTTERED BROWNED ASPARAGUS .....	\$8.00
GINGER SESAME SPINACH .....	\$8.00
CREAMED PARMESAN SPINACH.....	\$9.00

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	

## LUNCH SPECIALTIES

CUP OF CHOWDER & SALAD .....	\$10.00
choice of caesar, house, chopped or wedge	
BOWL OF CHOWDER & SALAD.....	\$12.00
choice of caesar, house, chopped or wedge	
FRIED SHRIMP (6 PCS) .....	\$14.00
french fries, cole slaw, cocktail & tartar sauce	
TUNA POKE BOWL .....	\$16.00
sushi rice, avocado, seaweed salad, cucumbers, radish	
CHILLED POACHED FAROE ISLAND SALMON .....	\$15.00
potato, haricot vert & olive salad, green goddess dressing	
SAUTÉED BLUE COD .....	\$15.00
warm crab & basmati rice salad, fresh coconut, black pepper, lime relish butter	
WARSTEINER BATTERED FISH & CHIPS.....	\$15.00
french fries, cole slaw, lemon,	

## SANDWICHES & ROLLS

Served with fries and coleslaw

LOBSTER ROLL .....	\$22.00
Maine-style (chilled with mayo & celery) or Connecticut-style (warm with drawn butter)	
CRISPY COD .....	\$14.00
lettuce, pickle, tartar, soft bun	
ADD BACON: \$2 CHEESE: \$1	
FRIED CLAM ROLL.....	\$14.00
lettuce, pickle, tartar	
HALF-POUND GROUND CHUCK BURGER .....	\$12.00
lettuce, tomato, onion	
ADD BACON: \$2 CHEESE: \$1	
GRILLED CHICKEN SANDWICH.....	\$12.00
tomato, pea shoots, dijon crème fraîche, country bread	
ADD BACON: \$2 CHEESE: \$1	
GRILLED SHRIMP TARTINE.....	\$12.00
smoked salmon butter, lemony pea puree, radishes	
TOASTED SHRIMP LOUIE ROLL.....	\$13.50
dill, lettuce, pickle, louie dressing	
BAJA FISH TACOS.....	\$10.50
white sauce, cabbage, cilantro, pico de gallo	
BLACKENED SHRIMP TACOS .....	\$13.50
white sauce, cabbage, cilantro, pico de gallo	



## MARKET FISH & SALAD

Boiled, Grilled or Blackened  
Choice of House, Caesar, Iceberg Wedge or Chopped Salad topped with fresh seafood:

4 OZ & 8 OZ PORTIONS AVAILABLE

### YELLOWFIN TUNA

Massachusetts  
\$15.00 / \$28.00

...

### DIVER SCALLOPS

Maine  
\$18.00 / \$32.00

...

### SEA BASS

Chile  
\$18.00 / \$34.00

...

### BLUE COD

Maine  
\$12.00 / \$24.00

...

### HALIBUT

Alaska  
\$17.00 / \$32.00

...

### FAROE ISLAND SALMON

Denmark  
\$14.00 / \$26.00

...

### WHITE SHRIMP

Gulf Coast  
\$12.00 / \$21.00

...

### SWORDFISH

Mid-Atlantic  
\$18.00 / \$32.00

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

Choice of  
San Pellegrino \$5.00

Or

Voss \$5.00