

Appetizers

Smoked Tuna Dip

~ Fresh cold smoked tuna mixed with pub cheese and spices, served with pretzel points.
13.99

Ahi Tuna

GF ~ Fresh tuna seared rare on a bed of Asian slaw with Wasabi cream, Hoisin, and Sriracha
14.99

Ghost Nachos

~ Homemade potato chips dusted in Old Bay topped with chicken, bacon, red onion, nacho cheese and Ghost pepper cheese 12.99

Calamari Basket

~ Lightly fried calamari mixed with popcorn shrimp and bay scallops 10.99

Crab Bites

~ Miniature crab cakes lightly fried, served with a housemade remoulade 10.99

Fried Green Tomatoes

~ Lightly fried local green tomatoes layered with goat cheese and accented with a Chipotle aioli 9.99

GF

Steamed Shrimp

~ 1 lb. Steamed peel-n-eat 18.99

GF

Steamed Crab Legs

~2 or 3 clusters Market Price

GF

Mussels

~ Sautéed in white wine, shallots & garlic finished with a tomato, saffron cream broth.
12.99

Wings

~ Buffalo or BBQ served with Ranch and celery sticks 9.99

Lobster Bisque

~ Traditional New England style 5.99 ~ 7.99

New England Clam Chowder

~ Our Blue Ribbon winner! Creamy Clam chowder 4.99 ~ 6.99

GF

House Salad

~ Mixed greens with tomato, red onion, and carrots 5.99

Caesar

~ Romaine, parmesan and croutons tossed in a creamy Caesar dressing 9.99

Summer Fruit And Veggie

GF ~ Mangos, blueberries, strawberries, asparagus, zucchini, yellow squash, and baby spinach topped with avocado served with house made mango dressing on the side 14.99

Spinach

GF ~ Baby spinach, red onion and roasted red peppers mixed together with a Sriracha Ranch
10.99

Add On's: Lobster 14 Chicken 7 Crab 12 Shrimp 8

~ Consumption of raw or undercooked food may increase the risk of food-borne illness.
18% will be added to groups of 12 or more No more than 4 split checks per group
please Thank You