

Starters

Traditional Crisp Thin French Tartes • “Perfect to Table Share”
• Buttery House Smoked Salmon, creme fraiche, Santorini capers 17.
• Selected Wild Mushrooms, Gruyere Cheese 17.

Cold Water Oysters • East & West Coast (3 pcs. each coast) 16.
champagne mignonette, fresno chili sauce, fresh horseradish

Chilled Combo • Colossal Lump Crab & Jumbo FL Shrimp 15.
pink brandy mayo & red cocktail sauces, fresh horseradish

Specialty • Mediterranean Octopus, Char-Grilled 16.
pickled red onion, Santorini capers, Greek olives

Whole Burrata & “Caviar Salata” 26.
melted leeks, parsley, lemon zest, lemon, ev olive oil, mini croutons

Ahi Tuna Tartare 17.
hass avocado, ponzu, lemon foam

Colossal Lump Crab Cake “Maryland” 17.
lemon grain mustard emulsion

SIGNATURE Nova Scotia Lobster Morsels (1/2 lb) 29.
lightly fried, Greek honey-mustard aioli

Soups& Salads

LOBSTER BAR Lobster Bisque au Cognac 11.
add lobster morsels 9.

Velvety Blue Crab Soup au Sherry 11.
jumbo lump crab

Caesar 10.
parmesan, crushed croutons, caesar dressing
with • grilled chicken breast 7. supp
• scottish salmon 7. supp

CHOPS® • Chopped Salad 10.
triple cream blue cheese, lemon-basil-lime dressing

Side Dishes 5.

Garlic Baby Leaf Spinach

Thin Beans, shallot butter

Quinoa & Braised Tuscan Kale

Steamed Broccoli, lemon, e.v. olive oil

Tater Tot Coins

Hand Cut Fries

Petite Mesclun Salad, sherry-mustard vinaigrette (supp 2.)

Sandwiches

With Hand Cut Fries or Petite Salad Vinaigrette

OUR SPECIALTY • “Chili Lobster Toast” Whole 1 Lb Lobster 24.
Out of Shell simmered in spicy chili butter, texas toast, shoestring fries

Fresh Maine Lobster Roll 19.
celery, tarragon mayo or hot butter, toasted N.E. style bun

Maine Lobster “B.L.T.” 21.
crisp flash fried lobster tail, applewood bacon, vine tomato, bibb, old bay mayo, toasted house-baked challah

Grilled Chicken Breast Pretzel Club 14.
applewood bacon, melted provolone, bibb, vine tomato, dijon mayo, just baked pretzel bun

Broiled Custom Blended Hamburger 15.
fresh ground shortrib, brisket & chuck, tomato jam, melted gruyere cheese, bibb, special sauce, just baked bun

Entree Salads

Today’s Fresh Selected Catch & Petite Salad 24.
Greek e.v. olive oil, lemon, Santorini capers

Lobster Salad Cobb Style (Whole 1 lb) 26.
iceburg, arugula, watercress, avocado, sliced egg, bacon, spring onion, french vinaigrette

Seared Tuna Nicoise 19.
chilled, thin beans, roma tomato, potato, sliced egg, roasted red pepper, sherry mustard vinaigrette, black olive tapenade

Tarte & Mesclun Salad 18.
1/2 tarte - smoked salmon or wild mushroom

Florida Shrimp & Colossal Lump Crab Chopped Salad 19.
lemon-lime-basil dressing

Chicken Paillard 18.
thinly pounded & grilled chicken breast, endive, tomato, arugula, asparagus, vinaigrette

Sautee New Zealand King Salmon “Paillard” 25.
thin slices of salmon topped with salad of shaved fennel, pickled red onion, radish, frisee, lemon, e.v. olive oil

Entrees

Faroe Islands Salmon, Unilateral 19.
melted leeks and fennel, red wine “bearnaise”

Chilean Sea Bass “Bangkok” 27.
sticky rice cake, tomato jam, BKK sauce

Mussels “Le Coze” and Frites 19.
1 lb steamed Blue Hill Bay mussels, white wine, garlic, shallots, cream, lemon

Colossal Lump Crab Cake “Maryland Style” 1/4lb 24.
lemon grain mustard emulsion, petite salad and shoestring fries

“Steak & Wedge” 19.
sliced broiled beef tenderloin, loaded iceberg wedge, colossal onion ring

USDA Prime Rib Eye Steak (10 oz) 26.
petite salad or shoestring fries

Whole Maine Lobster 1 ½ lbs & Hand Cut Shoestring Fries 36.
“Steamed & Cracked” drawn butter & lemon

Large Lobsters and our Full USDA Prime Steak list are available