



# signature DINNER SERIES

## OYSTERS + SEAFOOD

### appetizers

#### CANDIED BACON WRAPPED SCALLOPS

With an agave lime sweet  
chili sauce \$22

#### CLAMS CASINO

Clams on the half shell baked  
with bacon, breadcrumbs, green  
peppers, onions, and Parmesan \$16

#### CALAMARI

Flash fried calamari tossed with  
a tangy buffalo sauce topped with  
a tomato relish served with house made  
blue cheese dressing \$16

### soup + salad

#### NEW ENGLAND CLAM CHOWDER

\$9

#### SOUP DU JOUR

\$8

#### TUNA TARTARE

Tuna tossed in toasted sesame ginger  
sauce with an avocado and cucumber  
salad. Garnished with cilantro, siracha,  
and wonton strips \$19

#### TRADITIONAL CEASAR

\$12

### oysters

*Ask your server about oyster varieties available*

#### RAW OYSTERS

Served with mignonette sauce,  
hot sauce and lemon  
One dozen \$30 | Half dozen \$15

#### OYSTERS ROCKEFELLER

Baked oysters topped with a butter sauce,  
chopped spinach, bacon, breadcrumbs, and  
Parmesan cheese  
One dozen \$30 | Half dozen \$15

#### CHARGRILLED OYSTERS

Filled with a lemon, garlic butter sauce topped with  
Parmesan cheese and served with crostini  
One dozen \$30 | Half dozen \$15

### entrées

#### MONKFISH PICCATA

Monkfish dredge in flour and pan-fried, white  
miso piccata sauce served on a bed of wild rice  
and roasted asparagus \$27

#### SEARED HALIBUT

Pan seared Halibut, with a tarragon beurre  
blanc served with a brussels sprout hash \$32

#### SCOGLIO (SEAFOOD PASTA)

Clams, mussels, shrimp, and scallops tossed  
in pomodoro sauce with Bucatini pasta \$29

#### CRAB STUFFED LOBSTER TAIL

An 8oz lobster tail stuffed with crab,  
topped with a bearnaise sauce served with  
corn on the cob and mac n' cheese \$46

#### CIOPPINO

Fish stew with fennel and saffron, mussels,  
clams, scallops, and shrimp. Served with  
grilled garlic bread \$32

#### RASPBERRY CHICKEN

Pecan-crust chicken breast, topped with  
our house-made raspberry sauce, chopped  
pecans, and served with garlic mashed potatoes  
and seasonal vegetable \$30

#### BUTTERNUT SQUASH RAVIOLI

Sweet butternut squash ravioli, spinach, and  
mushrooms, sautéed in a sage and garlic  
butternut cream sauce, served  
with garlic bread \$24