

## SOUPS & SALADS

### **NEW ENGLAND CLAM CHOWDER**

*Creamy with chopped and whole fresh clams, potato, onion, carrot & celery* **8cup | 13 bowl**

### **GARDEN SALAD 12**

*Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage & tomato with miso ginger dressing or ranch*

### **CAESAR SALAD\* 12**

*Romaine lettuce, croutons and parmesan cheese*

### **SEAWEED SALAD 10**

*Mixed seaweed with pepper and sesame dressing*

## COLD APPETIZERS

### **SPRING ROLLS 13**

*Rice paper, shrimp, shitake, avocado, rice noodle & cilantro*

### **SHRIMP COCKTAIL 18**

*Jumbo chilled shrimps served with cocktail sauce*

### **CEVICHE 18**

*Diced shrimp, scallop, onion, avocado, tomato, cilantro & jalapeño served with caviar & chips*

### **TUNA POKE\* 20**

*Fresh Bigeye tuna in soy & spicy sesame oil served with chips*

### **LOBSTER ROLL 32**

*Succulent lobster tail meat served New England style with fried pickles*

## HOT APPETIZERS

### **EDAMAME 7**

*Steamed soybeans*

### **SHRIMP SHUMAI 8**

*Steamed shrimp dumplings*

### **POTSTICKERS 9**

*Pan fried dumplings with pork and vegetables*

### **MEDITERRANEAN MUSSELS 17 🍷**

*Mussels with spicy marinara sauce and garlic bread*

### **SOUTHERN FRIED OYSTERS 19**

*Battered with Southern spices, deep fried and served with house hot sauce*

### **GRILLED | FRIED CALAMARI 18**

*Choice of: Grilled and topped with olive oil and parsley or Deep fried with Southern spiced and served with marinara sauce*

### **MINI BONE IN FILET\*\* 35**

*6oz bone in, grilled served with house made teriyaki sauce*

## FRESH OYSTERS 6 pieces

### **BLUE POINTS\* (CT) 19.50**

*Mildly briny & sweet*

### **DELAWARE BAY\* (NJ) 19.50**

*Large & meaty*

### **KUMAMOTO\* (WA) 24**

*Small, buttery, sweet with honeydew finish*

## GRILLED OYSTERS 3 pieces

### **C.O.H 12** *garlic, cilantro and cheese*

### **ICHI 12** *jalapeño, scallions, ginger and zesty soy*

### **FIRECRACKER 12** *spices, herbs and lime juice*

### **ROCKEFELLER 12** *spinach and cheeses*

## ENTREES a la carte

### **TERIYAKI**

*Grilled and topped with house-made teriyaki sauce*

Chicken 26 | Salmon 32 | Filet Mignon 55

### **SHRIMP LINGUINI 28**

*Linguini with shrimps & basil in white wine sauce*

### **CHESAPEAKE BAY SCALLOPS 38**

*Jumbo scallops seared & topped with garlic butter*

### **HAWAIIAN AHI TUNA 36**

*Fresh Bigeye tuna crusted with sesame seasonings & seared to desired temperature*

### **CHILEAN SEA BASS 39**

*8oz blackened*

### **GRILLED LOBSTER TAIL 45**

*7oz. meaty lobster tail served with drawn butter*

### **PRIME KING CRAB LEGS 155**

*1 lb Alaskan Red King Crab legs served split with drawn butter*

## PRIME STEAKS

### **N.Y. STRIP\*\* 12oz Dry Aged 30 Days 63**

### **FILET MIGNON\*\* 10oz Center Cut 65**

### **RIBEYE\*\* 20oz Bone-In 76**

### **LAMB CHOPS\*\* 58**

*Grilled and topped with red wine reduction sauce*

## SIDES

### **Steamed White Rice 3**

### **Garlic Bread 5**

### **Steamed Broccoli 9**

### **Wasabi Mashed Potatoes 10**

### **Sautéed Baby Spinach with Garlic 11**

**\*\*Items are served raw or uncooked. \*\*Items can be cooked to order.**  
Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.  
A 20% Service Charge will be applied to all party sizes.

## BEER

Bud Light   Miller Lite	5
Corona   Heineken   Sapporo   Stella Artois	6
Asahi   Guinness Stout	7
Angry Orchard Cider   White Claw Black Cherry	7
Lagunitas IPA   Revolution Anti-Hero	7
Little Sumpin' Sumpin'	7

## SAKE

Ozeki Cold or Hot	12
Haku Draft 300ml	14
Ozeki Nigori Unfiltered	18
Soaring Cloud Junmai Dai Ginjo	32
Asian Pear Sake	10gls   45btl

## WINES BY THE GLASS

### SPARKLING

Sparkling Brut, Cavas Hill, Spain	11
Sparkling Rosé, Riondo, Italy	12
Moscato d'Asti, Umberto, Italy	11
Prosecco, Mionetto, Italy	12

### RED

Red Blend, Conundrum, California	12
Red Blend, The Prisoner, California	19
Cabernet, Josh, California	12
Chianti, Frescobaldi Castiglioni, Italy	13
Cotes du Rhone, Domaine La Ligiere, France	14
Malbec, Tamari Special Selection, Argentina	12
Merlot, Seven Falls, Washington	11
Pinot Noir, Irony, California	11
Pinot Noir, Louis Latour Les Pierres Dorees, France	17
Shiraz, Layer Cake, South Australia	12
Tempranillo, Paul & Remy, Spain	18
Zinfandel, Joel Gott, California	14

### WHITE

Albarino, Laurent Miquel, France	16
Chablis, Champ Royaux, France	19
Chardonnay, Oyster Bay, New Zealand	11
Chardonnay, Salentein Reserve, Argentina	15
Pinot Grigio, Ferrari Carano, California	12
Riesling, Eroica, Washington	15
Rosé, M. Chapoutier Belleruche, France	12
Sauvignon Blanc, Radley & Finch, South Africa	11
Sauvignon Blanc, Wither Hills, New Zealand	12
White Bordeaux, Chateau Haut Pasquet, France	16

## CHAMPAGNE

Moet & Chandon 187ml Split, France	25
Louis Roederer, France	105
Bollinger, France	115
Veuve Clicquot, France	110

## RED BY THE BOTTLE

Red Blend, The Prisoner, California	90
Red Blend, The Prisoner Dérangé, California	199
Meritage, Opus One, 375ml California	325
Meritage, Opus One, California	595
Cabernet Sauvignon, Bellacosa, California	75
Cabernet Sauvignon, Faust, California	110
Cabernet Sauvignon, Silver Oak, California	220
Cabernet Sauvignon, Caymus Special Selection, California	350
Chianti, Frescobaldi Castiglioni, Italy	60
Cotes du Rhone, Domaine La Ligiere, France	65
Malbec, Salentein Reserve, Argentina	65
Malbec, Bodega Cuarto Dominio, Argentina	125
Merlot, Rutherford, California	80
Merlot, Emmolo, California	110
Pinot Noir, Coppla Directors Cut, California	70
Pinot Noir, Louis Latour Les Pierres Dorees, France	85
Pinot Noir, Rochioli, California	160
Shiraz, Layer Cake, South Australia	55
Syrah, The Pundit, Washington	70
Syrah, Elephant Seven Yellow Bird, Washington	99
Zinfandel, Joel Gott, California	65

## WHITE BY THE BOTTLE

Albarino, Laurent Miquel, France	75
Blanc de Noir, WG Konigschaffhausen, Germany	60
Chablis, Champ Royaux, France	90
Chardonnay, Salentein Reserve, Argentina	70
Chardonnay, Snitch, Napa, California	75
Chardonnay, Enroute Brumaire, California	95
Pinot Grigio, Bottega Trentino, Italy	60
Pinot Grigio, Livio Felluga, Italy	69
Riesling, Eroica, Washington	70
Rosé, M. Chapoutier Belleruche, France	55
Rosé, Château d'Esclans Garrus, France	165
Sauvignon Blanc, Cloudy Bay, New Zealand	85
Sauvignon Blanc, Joseph Phelps, California	100
White Bordeaux, Chateau Haut Pasquet, France	75