



# OYSTER BAR

## CHILLED SEAFOOD & SOUPS

**CITRUS HAMACHI & AVOCADO TARTARE** \$16  
FRESH MANGO, JALAPEÑO YUZU DRESSING,  
SOY GLAZE & WONTON STRIPS

**TRADITIONAL SHRIMP COCKTAIL** \$17  
JUMBO SHRIMP SERVED WITH OUR HOUSE MADE  
LEMON CAPER COCKTAIL SAUCE

**½ DOZEN OYSTERS ON THE HALF SHELL** \$17  
(SEASONAL)

**GRAND SEAFOOD TOWER** \$70  
CHILLED POACHED HALF LOBSTER TAIL, JUMBO  
SHRIMP, CLAMS & OYSTERS ON THE HALF SHELL,  
MARINATED GREEN LIP MUSSELS &  
SNOW CRAB LEGS

**HOUSE MADE LOBSTER BISQUE OR  
NEW ENGLAND CLAM CHOWDER** \$10  
SERVED WITH OYSTER CRACKERS &  
FRESH BAKED BREAD

## SIGNATURE SANDWICHES

SERVED WITH SALT & MALT VINEGAR KETTLE CHIPS

**FRESH ALBACORE TUNA MELT** \$14  
TARRAGON MAYO, AGED CHEDDAR CHEESE ON  
THICK TOASTED SOURDOUGH BREAD

**DUO OF BEER BATTERED FISH TACOS** \$14  
ROCKFISH FILET, SERVED ON WARM CORN  
TORTILLAS, THINLY SHREDDED CABBAGE,  
PICO DE GALLO & LIME CREMA

**NEW ENGLAND STYLE LOBSTER ROLL** \$17  
POACHED COLD-WATER LOBSTER CHUNKS, THINLY  
SLICED CELERY, CHIVES, MEYER LEMON MAYO ON A  
BRIOCHE BUN

## SALADS & SUSHI ROLLS

**CLASSIC CAESAR SALAD** \$11  
HAND CUT ROMAINE HEARTS, HOUSE DRESSING,  
PECORINO ROMANO & GRILLED CIABATTA  
CROUTONS. ADD SMOKED SALMON/POACHED  
SHRIMP FOR \$6 EXTRA

**SMOKED SALMON CALIFORNIA COBB** \$16  
HAND CUT ROMAINE HEARTS, CHOPPED BACON, ROASTED  
CORN, BABY TOMATOES, CALIFORNIA AVOCADOS,  
CHOPPED EGG, BLUE CHEESE CRUMBLE & DRESSING

**LOBSTER CALIFORNIA ROLL** \$14  
AVOCADO, POACHED LOBSTER, CUCUMBER &  
WASABI TOBIKKO

**DEEP FRIED CRUNCH ROLL** \$14  
AHI TUNA, AVOCADO, JUMBO LUMP CRAB,  
SHREDDED CARROT, GREEN ONION, JAPANESE PANKO,  
UNAGI SAUCE, & SRIRACHA SAUCE

**SKUNA BAY SALMON HAWAIIAN ROLL** \$14  
HAMACHI, SPICY CRAB SALAD, CUCUMBER, DAIKON,  
PINEAPPLE SESAME SAUCE & SRIRACHA

**6 PIECE NIGIRI & SASHIMI PLATTER** \$24  
CHEF'S SELECTION OF FISH, THINLY SLICED, SERVED  
WITH WASABI & PONZU

## STEAM POTS, STEWS, PASTA & BOILS

**NEW ENGLAND TRADITIONAL STEAM POT** \$40  
WHOLE COLD-WATER LOBSTER TAIL, CLAMS, SHRIMP  
SERVED WITH GARLIC BUTTER & FRESH BREAD

**NATURALLY STEAMED CLAMS OR MUSSELS** \$24  
IN THEIR OWN NATURAL BROTH & LIGHT SEA SALT

**SEAFOOD CIOPPINO STEW** \$36  
DIVER SCALLOPS, ROCKFISH FILET, CLAMS & MUSSELS,  
SHRIMP IN A RICH CALAMARI & SAFFRON TOMATO BROTH

**SAUSAGE & SEAFOOD GUMBO** \$26  
ANDOUILLE SMOKED SAUSAGE, HOLY TRINITY, OKRA,  
CRAWFISH TAILS, JUMBO SHRIMP & STEAMED RICE

**LOBSTER FRA DIAVOLO BUCATINI** \$28  
CALABRIA PEPPERS, LOBSTER CHUNKS, SAN MARZANO  
TOMATO, & EXTRA VIRGIN OLIVE OIL