

Lunch

<p>OYSTERS* 4ea east coast selection, chili-lime mignonette</p> <p>JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce</p> <p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p> <p>THE CLAM DIP 14 zesty potato chips</p>	<p>TERIYAKI SHRIMP SPRING ROLLS 15 shiitake mushrooms, snow peas, yuzu ponzu</p> <p>MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepperpress</p> <p>FAROE ISLAND SALMON TARTARE* 15 truffled soy vinaigrette, spring onions, crispy wonton</p> <p>BUTTER LETTUCE SALAD 16 buttermilk-dill ranch dressing, shaved carrots, radish, crispy pancetta</p> <p>STEAMED PRINCE EDWARD ISLAND MUSSELS 17 red curry coconut broth, charred bread, cilantro</p> <p>CREAMY SEAFOOD CHOWDER 15 shrimp, clams, local fish, yukon gold potatoes, oyster crackers</p>
<p>PARKER HOUSE ROLLS 1.50ea vermont creamery butter</p>	<p>SPAGHETTI & CLAMS 26 spicy tomato, arugula salad on top</p> <p>LA FRIEDA BURGER* 21 crispy onions, sharp cheddar, secret sauce, fries</p> <p>ASPARAGUS & FONTINA OMELETTE 17 mixed greens, grilled bread</p> <p>GRILLED FAROE ISLAND SALMON* 27 spring radish, snow peas, pea shoots, spicy harissa aioli</p> <p>CRISPY CODFISH TACOS 21 spicy avocado-lime crema, shredded cabbage, pickled carrots</p> <p>BAKED NOVA SCOTIA HALIBUT* 39 cilantro-ginger aioli, baby bok choy, patty pan squash, japanese eggplant, miso butter</p> <p>FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun</p> <p>COMBO two sliders, old bay fries, coleslaw 35</p>
<p>DRINK SPECIALS</p> <p>2-FOR-1 COCKTAILS 2 for 12 CUCUMBER COOLER choice of vodka or gin, fresh cucumber juice, mint, lime</p> <p>PIÑA PIÑA jalepeño-infused tequila, pineapple, lime</p> <p>2-FOR-1 WINES</p> <p>BY THE GLASS 2 for 14</p> <p>WHITE Escolha 'Murgos Antigos', Anselmo Mendes, 2020, Vinho Verde, Portugal</p> <p>ROSÉ Syrah/Grenache, Devois de Perret, 2020, Languedoc, France</p> <p>RED Nero d'Avola, Calea, 2019, Sicily, Italy</p> <p>BEER</p> <p>NARRAGANSETT LAGER 5 Rhode Island</p>	<p>ZA'ATAR ROASTED CARROTS 12 pickled onions, crumbled feta</p> <p>GRILLED ASPARAGUS 13 green garlic aioli, shaved organic yolk</p> <p>SPICY CUCUMBERS 10 grilled & marinated, minted yogurt</p> <p>SAUTÉED GREEN BEANS 11 ginger, sesame, soy, chili, crispy onions</p> <p>OLD BAY FRIES 9 cocktail sauce</p>
<p><i>dustin gonzalves</i> CHEF DE CUISINE</p>	