



Winter Menu 15 / 16

Raw Bar

Oysters on the Half Shell* | 6 for 12 / 12 for 23 GF **Jumbo Shrimp Cocktail** each | 3 GF
Littlenecks on the Half Shell* | 6 for 6 / 12 for 11 GF

Appetizers

Clams Casino | 11.50
Six littlenecks with a blend of onion, peppers, and garlic, topped with bacon and herb breadcrumbs

Oysters Rockefeller | 14
Five oysters baked with panko crumbs, parmesan cheese and spinach

Littlenecks * | 15
Steamed in herbs, garlic and white wine butter broth, served with toasted French bread

Belgian Mussels | 16
Steamed in Belgian pale ale with butter, garlic, shallots & herbs, served with seasoned fries and black pepper-truffle aioli

Bookstore Mussels * | 15
Steamed in tarragon garlic butter wine sauce, served with toasted french bread

Cajun Shrimp | 16 GF
Five shrimp baked in Cajun spiced butter, served with our own honey lime sour cream

Colossal Onion Rings | 8

Fried Calamari | 12
Squid rings and tentacles topped with marinated chili pepper rings with marinara dipping sauce

Artichoke Dip | 10
Artichoke hearts and baby spinach blended with a creamy cheese sauce, baked with breadcrumbs, served with grilled pita bread

Chicken Wings | 11
Golden fried plain or Buffalo-style with bleu cheese dressing

Chicken Tenders | 11
Golden fried plain with honey mustard sauce or buffalo-style with bleu cheese dressing

GF = Gluten Free

Soups

Clam Chowder cup | 5 bowl | 6.75 **French Onion** | 7.50
Baked with buttery crostini, Swiss, and mozzarella cheese

Oyster Stew | 14 GF
With oysters, sautéed shallots, butter and cream sauce.

Soup of the Day cup | 4.50 bowl | 6.50

Salads

Mayo Beach | 12 GF
Mixed greens, tamarind-lime dressing, manchego cheese, sliced granny smith apple, and house-made spiced candied pecans

Roasted Beet Salad | 12
Roasted beets, mixed greens, avocado, dried cranberries, roasted pumpkin seeds and goat cheese tossed in balsamic vinaigrette

House Salad | 7 GF
Mixed greens with garden vegetables and sundried cranberries with your choice of dressing

Large Classic Caesar | 11
Marinated white anchovies | 2

Small Classic Caesar | 7
Marinated white anchovies | 2

Add to Any Salad
Grilled or Cajun Chicken5 GF
Grilled or Cajun Salmon.....8 GF
Grilled or Cajun Shrimp.....\$3 each GF
Grilled Bourbon Beef Tips.....8 GF
Lobster Salad or Sautéed Lobster.....14

Dressings (all GF) Cranberry Vinaigrette, Ranch, Tamarind-Lime, Sweet Balsamic Vinaigrette and Blue cheese

Sides

Potato Salad | 3 **Basket of Fries** | 5
Vegetable of the day | 4 **Basket of Sweet Potato Fries** | 6
Coleslaw | 2

Children's Menu

8 and under

Fried Fish | 9 **Grilled Cheese** | 5
Chicken Fingers | 8 **Hot Dog** | 5

(all above with fries or apple sauce)

Pasta | 6 butter, alfredo or marinara sauce

Entrées

Fish Pot | 29 GF

Littlenecks, mussels, shrimp, scallops and cod in buttery herbed wine broth

Fruits of the Sea | 29

Littlenecks, scallops and shrimp served over linguini, sautéed in tarragon butter garlic white wine sauce

Portuguese Stew | 27

Mussels, scallops, calamari and linguica simmered in a **spicy** red sauce served over linguini

Baked Cod | 21

served with vegetables and rice

Choice of Topping:

Herb breadcrumbs *

Cranberry-walnut crusted GF

Cornmeal crusted, salsa fresca and avocado lime aioli

Baked Medley * | 25

Cod, scallops and shrimp baked with butter and herb breadcrumbs, served with vegetable and rice

Baked Scallops * | 24

Scallops baked with butter and herb breadcrumbs, served with vegetables and rice

Salmon Chequessett | 24

Baked with ripe plum tomatoes, parmesan-romano, apple wood smoked bacon and herb breadcrumbs

Bourbon Beef Tips | 23

Char-grilled tender sirloin tips in our house bourbon marinade served around mashed potatoes and vegetable with bourbon-laced red eye gravy

Chicken Parmesan | 17

Hand breaded, fried and baked in marinara sauce and mozzarella cheese over linguini

Chicken Piccata | 18

Pan fried chicken with sautéed tomatoes and baby spinach in lemon caper butter with rice

Shrimp Scampi | 23

Shrimp sauteed with tomatoes and baby spinach in scampi sauce

Vegetarian Ravioli of the day...ask your server

Fried Platters

All of our fried food is lightly battered and cooked in trans-fat free and saturated fat free soybean and sunflower oil.

Served with coleslaw and fries.

Clam Strips | 16

Oysters | 21

Fish & Chips | 19

Catch of the Day | Market Price

Scallops | 24

Sandwiches

all served with fries and pickles

Classic Burger | 12

A grilled ½ lb. Angus hamburger served on a brioche bun with lettuce and tomato

add cheese...1 American, provolone, cheddar and Swiss.

Lobster Roll | 18

Your choice of our chilled lobster salad on butter-grilled roll with greens **or** served hot, sautéed in butter on a grilled roll with greens

Fish Sandwich | 12

Fried cod served on a toasted brioche bun with lettuce

Steak Sandwich | 18

8oz. New York sirloin, charbroiled, served on parmesan French bread with a side of fries *Served plain, Cajun, or*

with a teriyaki glaze

Oyster Po'Boy | 15

Fried oysters on grilled French bread with remoulade sauce and fresh greens

Lunch Sandwiches (11:30–4 pm only)

all served with fries and pickles

Seafood Reuben | 14

Fried cod on grilled marble rye with Swiss cheese on a bed of coleslaw

Hot Pastrami | 10

Grilled pastrami with melted Swiss on rye

Turkey Avocado Wrap | 11

Roast turkey breast, ripe avocado, lettuce, tomato, and provolone with cranberry honey mayo on honey wheat wrap

Vegetarian Wrap | 10

Ripe avocado, lettuce, tomato, cucumber, onions and provolone with cranberry honey mayo on honey wheat wrap

Steak and Cheese Sub | 10

with American cheese and caramelized onions

Turkey Club | 12

A true triple-decker classic with roasted turkey, bacon, lettuce, tomato, and mayonnaise

Tuna Salad Wrap | 9

on honey wheat wrap**or Tuna Melt** on your choice of bread

BLT | 9

on your choice of bread or honey wheat wrap

Chicken Melt | 11

Grilled chicken breast topped with melted Swiss cheese and caramelized onions

Hamburger Club | 14

A grilled ½ lb. Angus hamburger triple-decker club with bacon, lettuce, tomato, and mayonnaise

With cheese add...1 American, provolone, cheddar and Swiss

TACOS

Fish Tacos | 13

Fried cod served in two soft flour wraps with avocado, shredded manchego cheese, mixed greens, black beans, pico de gallo and seasoned crema

Chicken Tacos | 13

Chicken served in two soft flour wraps with avocado, shredded manchego cheese, mixed greens, black beans, pico de gallo and seasoned crema

Shrimp Tacos | 14

Fried shrimp served in two soft flour wraps with avocado, greens, shredded manchego cheese, mixed greens, black beans, seasonings, pico de gallo and seasoned crema

GF = gluten free * or can be made gluten free

* Before placing your order, please inform your server if you or a person in your party has a food allergy *

* Please note consuming raw or undercooked meats or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. *

7% MA meals tax added / 20% gratuity added to parties of 6 or more / Prices subject to change