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## DINNER

### Raw Bar

- Oysters on the Half Shell\* GF 6 for.....12 12 for.....23  
Littlenecks on the Half Shell\* GF 6 for.....6 12 for.....11  
Jumbo Shrimp Cocktail.....3  
Raw Bar Sampler\* two of each: oysters, clams and shrimp.....12 Jumbo: six of each.....35

### Appetizers

#### Clams Casino

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

#### Oysters Rockefeller

Five oysters baked with panko crumbs, parmesan cheese, and pernod-laced spinach.....14

#### Littlenecks

Steamed in herbs, garlic and white wine butter broth, served with french toasted bread.....15

#### Belgian Mussels

Steamed in Belgian pale ale with butter, garlic, shallots, and herbs, served with seasoned fries and black pepper-truffle aioli.....15

#### Mussels

Steamed in tarragon garlic butter wine sauce, served with french toasted bread.....15

#### Salmon Cakes

Two grilled salmon cakes with lemon-dill aioli.....14

#### Cajun Shrimp GF

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

#### Fried Seafood Sampler

Assortment of wholebelly clams, scallops and shrimp.....16

#### Steamers GF

1 ½ lb. local steamer clams with broth and drawn butter.....15

#### Fried Calamari

Squid rings and tentacles topped with house marinated chili pepper rings and a side of marinara sauce...12

#### Artichoke Dip

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

#### Chicken Wings

Golden fried plain or buffalo-style with bleu cheese dressing.....11

GF = gluten free

## Soups

Clam Chowder.....cup 5.....bowl.....6.75

Portuguese Kale GF....cup 4.50....bowl...6.50

Oyster Stew GF

With oysters, sautéed shallots, butter and cream sauce.....14

French Onion

Baked with buttery crouton, swiss, and mozzarella cheese.....7.50

## Salads

Roasted Beet Salad GF

Mixed greens, avocado, dried cranberries, roasted pumpkin seed and goat cheese tossed in balsamic vinaigrette... 12

Mayo Beach GF

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

Caprese GF

Fresh burrata mozzarella, heirloom tomatoes, arugula and shredded basil with balsamic vinaigrette, extra virgin olive oil and cracked pepper...13

Chopped Salad GF

Finely chopped mixed greens and garden vegetables, tossed with our house cranberry vinaigrette, cracked pepper-balsamic dressed fresh mozzarella and ripe strawberries.....13

The "Bookstore Wedge" GF

Lettuce wedge topped with crumbled great hill blue cheese, ripe tomatoes, bacon, blue cheese dressing and shaved red onion.....12

House Salad GF

Mixed greens with garden vegetables and sundried cranberries with your choice of dressing.....7

Lobster Salad Plate GF

Lobster salad over greens with hearts of palm, pickled asparagus, cucumbers, tomatoes and choice of dressing.....20

Classic Caesar.....11    Marinated white anchovies...2

## Additions

Grilled or Cajun Chicken .....5 GF

Grilled or Cajun Shrimp.....3 each GF

Grilled or Cajun Salmon.....8 GF

Grilled Bourbon Beef Tips.....8 GF

## Dressings (all GF)

Cranberry vinaigrette, Ranch, Tamarind-lime, Sweet balsamic vinaigrette and Blue cheese.

### Sides

Mashed Potatoes....4

Potato Salad....3

Vegetable of the day....4

Coleslaw...2

Basket of fries...5

Basket of Sweet Potato Fries..6

### Children's Menu

8 and under

Fried Fish....8

Chicken Fingers.....8

Grilled Cheese...5

(all above with fries or apple sauce)

Pasta....5

With butter, alfredo or  
marinara sauce

GF = gluten free

## Entrées

### **Fish Pot <sup>GF</sup>**

Little necks, mussels, shrimp, scallops and cod in buttery herbed wine broth.....29

### **Fruits of the Sea**

Little necks, scallops and shrimp served over linguini, sautéed in tarragon butter garlic white wine sauce...29

### **Portuguese Stew**

Mussels, scallops, calamari and linguica simmered in a spicy red sauce served over linguini...27

### **Shrimp Madagascar**

Sautéed jumbo shrimp in a green peppercorn and vanilla-accented vin blanc served around rice...25

**Baked Cod...Served with vegetables and rice...21**

#### Choice of Topping:

Herb breadcrumbs

Cranberry-walnut crusted

Cornmeal crusted, salsa fresca and avocado lime aioli

### **Salmon Chequessette**

Baked with ripe plum tomatoes, parmesan-romano, apple wood smoked bacon, and herb breadcrumbs, served with rice and vegetable ...24

### **Sole**

Two sole fillets filled with crabmeat stuffing topped with butter and herb breadcrumbs, served with vegetable and rice.....23

### **Scallops**

Scallops baked with butter and herb breadcrumbs, served with vegetable and rice.....24

### **Fisherman's Lighter Fare**

Baked cod, scallops and shrimp baked with butter and herb breadcrumbs, served with vegetable and rice.....25

### **BBQ Ribs**

Baby back ribs slow cooked in island spices and Guinness stout, char-grilled and finished with our house barbeque sauce, served with potato salad and coleslaw.....23

### **Bourbon Beef Tips**

Char-grilled tender sirloin tips in our house bourbon marinade served around mashed potatoes and vegetables with bourbon-laced red eye gravy...23

### **Chicken Parmesan**

Hand breaded, fried and baked in marinara sauce and mozzarella cheese over linguini...17

### **Veal Parmesan**

Hand breaded, fried and baked in marinara sauce and mozzarella cheese over linguini...20

**Ravioli of the day...ask your server**

## Lobsters

**Boiled 1 ¼ lb. boiled lobster**, served with coleslaw and fries.....27

**Baked stuffed lobster** with crabmeat stuffing and scallops, served with coleslaw and fries....34

**Boiled 1 ¼ lb. boiled lobster** with steamers and corn on the cob, served with coleslaw and fries.....38

## Fried Platters

All of our fried food is lightly battered and fried in trans-fat free, saturated-fat free soybean and sunflower oil. Served with coleslaw and fries.

**Whole Belly Clams.....22   Oysters.....21   Scallops.....24   Fried Cod.....19**  
**Fishermen's Platter.....25   Cod, scallops, wholebelly clams and shrimp**

## Sandwiches

Served with fries and pickles.

### **Lobster Roll**

Your choice of our chilled lobster salad on butter-grilled roll with greens or served sautéed in butter.....18

### **Oyster Po'Boy**

Fried oysters on grilled French bread with remoulade sauce and fresh greens.....15

### **Scallop Roll**

Fried scallops in a grilled roll.....16

### **Clam Roll**

Fried wholebelly clams in a grilled roll.....16

### **Fish Sandwich**

Fried cod served on a toasted brioche bun with lettuce.....12

### **Classic Burger**

Char-grilled ½ lb. Angus burger with served on a brioche bun.....12  
**add cheese....1** American, provolone, cheddar and swiss.

### **GF= 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