



---

## LUNCH

### 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 toasted french 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 toasted french 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 with marinara dipping sauce...12

#### Artichoke Dip

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

#### Chicken Wings

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

#### Chicken Tenders

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

GF = gluten free

## Soups

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

**Oyster Stew** GF

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

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

**French Onion**

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

## Salads

**Mayo Beach** GF

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

**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

**Caprese** GF

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

**Roasted Beet Salad**

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

**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

Potato Salad.....3

Vegetable of the day....4

Coleslaw...2

Basket of fries...5

Basket of Sweet Potato Fries...6

Onion Rings...8

### Children's Menu

**8 and under**

Fried Fish.....9

Chicken Fingers.....8

Grilled Cheese...5

(all above with fries or apple sauce)

Pasta.....6... butter, alfredo or  
marinara sauce

## Entrées

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

Littlenecks, mussels, shrimp, scallops, and cod in buttery herbed wine broth.....26

### **Portuguese Stew**

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

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

#### Choice of topping:

Herb breadcrumbs

Cranberry-walnut crusted

Cornmeal crusted, salsa fresca and avocado lime aioli

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

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

### **Baked Scallops**

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

### **Salmon Chequessette**

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

### **Bourbon Beef Tips**

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

### **Steak Sandwich**

8oz. New York sirloin, charbroiled, served on parmesan French bread with a side of fries.....18

*Served plain, Cajun or teriyaki glaze*

### Tacos

**Fish** ~ Fried cod served in two soft flour wraps with avocado, shredded manchego cheese, mixed greens, black beans, pico de gallo and seasoned crema.....13

**Shrimp** ~ 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...14

### **Chicken Parmesan**

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

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

## Fried Platters

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

**Whole Belly Clams.....22   Fried Cod.....19   Scallops.....24   Oysters.....21**

### **Fishermen's Platter.....25**

Cod, scallops, wholebelly clams and shrimp

## 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

## Burgers all served with fries and pickles

### **Char-grilled Tuna Burger**

Fresh tuna, Cari-Asian seasonings and avocado lime aioli on a brioche bun with lettuce and tomato....18

### **Veggie Burger** GF

Grilled Southwestern style: sweet potato, black beans, and rice veggie burger topped with sliced bananas on a gluten free bun and served with sweet potato fries...10

### **Hamburger Club**

A grilled ½ lb. Angus hamburger triple-decker club with bacon, lettuce, tomato, and mayonnaise....14 With cheese add...1 American, provolone, cheddar and swiss.

**Grilled Swordfish Burger**...on a toasted brioche bun with avocado aioli....18

### **Chicken Melt**

Grilled chicken breast topped with melted Swiss cheese and caramelized onions.....11

### **Classic Burger**

A grilled ½ lb. Angus hamburger on a brioche bun...12

**add cheese**....1 American, provolone, cheddar and swiss.

## Sandwiches all 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

### **Seafood Reuben**

Fried cod on grilled marble rye with Swiss cheese on a bed of coleslaw.....14

**Fried Scallop Roll or Fried Wholebelly Clam Roll**.....16

### **Oyster Po'Boy**

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

### **Fish Sandwich**

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

### **Turkey Avocado Wrap**

Roast turkey breast, ripe avocado, lettuce, tomato, and provolone with cranberry honey mayo or honey wheat wrap.....11

### **Vegetarian Wrap**

Ripe avocado, lettuce, tomato, cucumber, onions and provolone with cranberry honey mayo on honey wheat wrap.....10

### **Hot Pastrami**

Grilled pastrami with melted swiss on rye.....10

**Steak and Cheese Sub** with American cheese and caramelized onions....10

### **Turkey Club**

A true triple-decker classic with roast turkey, bacon, lettuce, tomato, and mayonnaise.....12

**Tuna Salad Wrap**...on honey wheat wrap.....9.....or tuna melt

**BLT** on your choice of bread or honey wheat wrap.....9

**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