

DINNER MENU

SOUPS

Clam Chowder.....cup 5.50.....bowl.....7

Oyster Stew | 14 GF

With oysters, sautéed shallots, butter and cream sauce

French Onion | 7.50

Baked with buttery crostini, swiss, and mozzarella cheese

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 a blend of spinach, parmesan cheese, panko bread crumbs and topped with mozzarella cheese

Littlenecks* | 15

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

Belgian Mussels | 15

Steamed in Belgian pale ale with butter, garlic, shallots, and 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

Salmon Cakes | 14

Two grilled salmon cakes with lemon-dill aioli

Cajun Shrimp | 16 GF

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

Fried Seafood Sampler | 16

Assortment of wholebelly clams, scallops and shrimp

Steamers | 16 GF

1½ lb. local steamer clams with broth and drawn butter

Fried Calamari | 12

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

Onion Rings | 8

RAW BAR

Oysters on the Half Shell* GF

6 for.....12 12 for.....23

Littlenecks on the Half Shell* GF

6 for.....8 12 for.....12

Jumbo Shrimp Cocktail.....each 3 GF

Raw Bar Sampler*

two of each: oysters, clams and shrimp.....12

Jumbo: six of each.....35

SALADS

Roasted Beet Salad | 12 GF

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

Mayo Beach | 12 GF

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

Caprese | 15 GF

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

Chopped Salad | 13 GF

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

The "Bookstore Wedge" | 12 GF

Boston Bib Lettuce wedge topped with crumbled Great Hill blue cheese, ripe tomatoes, bacon, blue cheese dressing and shaved red onion

House Salad | 7 GF

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

Classic Caesar | 11

Marinated white anchovies...2

ADDITIONS TO ANY SALAD

Grilled or Cajun Chicken5 GF

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

Grilled or Cajun Salmon.....9 GF

Grilled Bourbon Beef Tips.....9 GF

6 oz. Lobster Salad | 14

DRESSINGS (all GF)

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

ENTRÉES

Fish Pot | 33 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 | 28

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

Shrimp Madagascar | 25

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

Salmon Chequessett | 25

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

Scallops* | 25

Scallops baked with butter and herb bread-crumbs, served with vegetable and rice

Baked Medley* | 25

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

Full Rack of BBQ Ribs | 25

Full rack of baby back ribs slow cooked in island spices and Guinness stout, char-grilled and finished with our house barbeque sauce, served with mashed potatoes and coleslaw

Bourbon Beef Tips | 23

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

Chicken Parmesan | 17

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

Vegetarian Ravioli of the day

.....ask your server

SIDES

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 Hot Dog....5
(all above with fries or apple sauce)

Pasta.....5

With butter, alfredo or marinara sauce

LOBSTERS

BOILED 1 ¼ lb. boiled lobster, served with coleslaw and fries | 27

BAKED stuffed lobster with crabmeat stuffing, topped with baked scallops, served with coleslaw and fries | 34

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

FRIED PLATTERS

Served with coleslaw and fries.

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

Whole Belly Clams | market price

Oysters | 21

Scallops | 25

Fish & Chips | 19

Fishermen's Platter | 26

Cod, scallops, wholebelly clams and shrimp

SANDWICHES

Served with fries and pickles.

Lobster Roll | 21

Your choice of our 6 oz. chilled lobster salad or served hot, sautéed in butter on butter-grilled roll with greens

Oyster Po'Boy | 16

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

Scallop Roll | 18

Fried scallops in a grilled roll

Clam Roll | market price

Fried wholebelly clams in a grilled roll

Fish Sandwich | 12

Fried cod served on a toasted brioche bun with lettuce

Classic Burger | 12

Char-grilled ½ lb. Angus burger with served on a brioche bun with tomato and lettuce
add cheese....1

American, provolone, cheddar and swiss.

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

GF = gluten free * = 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