

LUNCH MENU

RAW BAR

Oysters on the Half Shell* GF
6 for.....12 12 for.....23

Little necks 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

APPETIZERS

Clams Casino | 11.50
Six little necks 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

Little necks* | 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 french toasted bread

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

Salmon Cakes | 14
Two grilled salmon cakes with lemon-dill aioli

Fried Seafood Sampler | 16
Assortment of wholebelly clams, scallops and shrimp

Steamers | 16 GF
1 ½ 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

GF = gluten free * or can be made gluten free

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

SALADS

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

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

Caprese | 15 GF
Fresh burrata mozzarella, heirloom tomatoes, arugula and shredded basil with balsamic vinaigrette, extra virgin olive oil and cracked pepper

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

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

ADD TO ANY SALAD
Grilled or Cajun Chicken5 GF
Grilled or Cajun Salmon.....9 GF
Grilled or Cajun Shrimp.....3 each 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.

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
Peanut butter and Jelly Sandwich....5
(all above with fries or apple sauce)
Pasta.....5 With butter, alfredo or marinara sauce

ENTRÉES

Fish Pot | 33 GF

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

Portuguese Stew | 28

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

Fruits of the Sea | 29

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

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

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

Baked Scallops* | 25

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

Salmon Chequessett | 25

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

Chicken Parmesan | 17

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

Vegetarian 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 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

TACOS

Fish Tacos | 13

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

*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

BURGERS

Served with fries and pickles.

Char-grilled Tuna Burger | 16

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

Veggie Burger | 10 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

Chicken Melt | 11

Grilled chicken breast topped with melted Swiss cheese and caramelized onions

Grilled Swordfish Steak | 18

on a toasted brioche bun with avocado aioli

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.

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.

SANDWICHES

Served with fries and pickles.

Lobster Roll | 21

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

Seafood Reuben | 14

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

Scallop Roll | 18

Fried scallops in a grilled roll

Clam Roll | market price

Fried wholebelly clams in a grilled roll

Oyster Po'Boy | 16

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

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 on honey wheat wrap | 11

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

French Dip Rare roast beef & boursin cheese on French bread with au jus | 13

Hot Pastrami Grilled pastrami with melted swiss on rye | 10

Steak and Cheese Sub with American cheese and caramelized onions | 10

Turkey Club | 12

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

Tuna Melt on your choice of bread | 9

BLT on your choice of bread or honey wheat wrap | 9

Panini of the day...ask your server | 11

Prices subject to change

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