



Thursday, August 16th 2018

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24**
St. Stephen's, Hook's Triple Play, Triple Cream Gouda,
Cave Aged Cheddar & Imperial Bleu

- ~Fried Whole Belly Clams w/ House Tartar 18**
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw

- ~85 Maine Steamers 18**
w/ Drawn Butter & Broth

- ~Mojo Bass Tacos 16**
Latin Citrus Marinated Bass, Jicama Slaw, Soft Corn Tortillas,
Avocado Crema, Micro Cilantro

- ~Grilled Rib Eye Sandwich w/ Roasted Red Pepper Aioli 15**
Black Angus Beef w/ Cabot Cheddar Cheese, Crispy Fried Onions
On Toasted Soleil & Suns English Bun w/ Hand-Cut Fries

- ~Seared Striped Bass Caesar 15**
Native Striped Bass on House Caesar Salad

- ~Grilled Escarole Salad 14**
Flash Grilled Escarole, Mixed Olives, Roasted Red Peppers, Feta, English
Cucumbers, Heirloom Tomatoes, Shaved Red Onions, White Bean Hummus
Crostini, Lemon Oregano Dressing

- ~Prosciutto & Baby Arugula Salad 14**
Baby Arugula, Roasted Red Peppers, Local Corn,
Prosciutto de Parma, Cherry Tomatoes, Herb Balsamic Vinaigrette

Oyster Selection

- Great White ~ Cape Cod, MA ~ 3.00/each
- Dutch Island ~ Narragansett Bay, RI ~ 3.00/each
- Wellfleet ~ Wellfleet, MA ~ 3.00/each
- Shiny Seas ~ P.E.I., Canada ~ 3.00/each

Drink Special

~ Apricot Mule ~

Skky California Apricot Vodka, Passionfruit Puree, Ginger Beer & Fresh Lime