



Monday, June 18th 2018

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
Invierno, Eidalon, Pyrenees Goat, Blueberry Windsordale,
Smoky Blue
- ~85 Maine Steamers 18
w/ Drawn Butter & Broth
- ~Fried Whole Belly Clams w/ House Tartar 18
Ipswich Clams w/Hand Cut Fries and Tidewater Slaw
- ~Sweet Potato Battered Fish & Chips 16
Lightly Fried Day-Boat Haddock w/ Sweet Potato Fries, House
Tartar & Slaw
- ~Pan Seared Cajun Fish Wrap 14
Pan Seared Fluke w/ Chipotle Aioli, Cucumbers, Carrots, Red Onions, and
Mixed Greens
- ~Clam & Sweet Corn Fritters 10
House Tartar Sauce (8)

Sushi Special

- ~Ocean Blues Maki w/ Spicy Ponzu 15
Bluefin, Hamachi, Asparagus, Spring Greens & Fresh Strawberries inside
- Bluefin & Avocado outside

Oyster Selection

- Canada Cups ~ P.E.I., Canada ~ 3.00/each
- Paramour ~ Nova Scotia, Canada ~ 3.00/each
- Umami ~ Narragansett, RI ~ 3.00/each
- Raspberry Point ~ P.E.I., Canada ~ 3.00/each
- Irish Point ~ P.E.I., Canada ~ 3.00/each

Drink Special

- ~Mango Mule~
New Amsterdam Mango Vodka, Ginger Beer, and Fresh Lime Juice