



Tuesday, October 16<sup>th</sup> 2018

## Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24  
Cave aged Cheddar, Triple Cream Gouda, Buzzard's Bay IPA, St. Stephen  
& Imperial Bleu
- ~ 85 Main Steamers 18  
Drawn Butter & Lemon
- ~Fried Whole Belly Clams w/ House Tartar 18  
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw
- ~Asian Fish Tacos 16  
Tempura Battered Haddock, Quick Pickled Ginger, Cucumber Slaw,  
Yuzu Teriyaki, & Cilantro atop Warm Soft Corn Tortillas
- ~Chorizo & Angel Hair Pasta 16  
Sautéed Baby Spinach, Heirloom Tomatoes, Garlic, EVOO, Toasted Herb, Parmesan  
Bread Crumbs
- ~ Grilled Steak Lapsley Nectarine Salad 16  
Medium Rare Petite Chilled Tenderloin, Baby Arugula, Crumbled Goat  
Cheese, Pickled Red Onions, Salsa Verde
- ~Fried Green Tomato Salad 15  
Corn Meal Crusted Devon Point Heirloom Green Tomatoes, Baby Greens,  
Marinated Crab Salad, Pimento Cheese, Avocado Dressed

## Sushi Special

- ~ Crunchy Cobra 12  
Bluefin Tuna, Cucumber, Avocado, Cream Cheese & Tempura Flake topped w/ Eel Sauce &  
Tobiko

## Raw Bar Selection

- Irish Point ~ P.E.I., Canada ~ 3.00/ each  
Lady Barnstable ~ Barnstable, MA ~ 3.00/each  
Paramour ~ Nova Scotia ~ 3.00/each  
Shiny Sea ~ P.E.I., Canada ~ 3.00/each  
Lucky Lime ~ P.E.I., Canada ~ 3.00/each

## Drink Special

- ~ Apple Spiced White Sangria ~  
Skky Honeycrisp Apple Vodka, House White Sangria, Lapsley Orchard's Apple Cider, Fresh Lemon,  
Cinnamon Spiced Apples