

≈ Raw Bar ≈

⇒ ½ dozen littleneck clams 12

chilled jumbo shrimp 4.50 ea.

⇒ tuna crudo 16
jalapeño, avocado & lime

⇒ baby grand platter 35
six clams, six oysters & tuna crudo

⇒ grand platter 75
twelve oysters, six clams, tuna crudo
shrimp cocktail & salmon tartare

≈ Today's Oysters ≈

oysters are beautiful & they taste good, too

≈ East Coast ≈

⇒ chunu (eastern shore, va) 3.00
slight brine, sweet & earthy finish

⇒ wellfleet (wellfleet harbor, ma) 3.50
firm, petite & juicy brine

⇒ east beach blondes (ninigret, ri) 3.75
salt & peachy finish

≈ West Coast ≈

⇒ kusshi (deep bay, bc) 3.75
ultra plump & elegant

≈ Appetizers ≈

new england clam chowder 12
bacon & fingerling potatoes

mermaid wedge 15
cherry tomato, red onion, maytag blue cheese,
apple~smoked bacon, buttermilk dressing & chives

lobster knuckles “escargot style” 16
parsley garlic butter & grilled country bread

yellowtail ceviche 16
yuzu, pink grapefruit, ancho chili, toasted garlic

shaved kale salad 14
house ceasar, parmesan, garlic croutons & old bay chickpeas

portuguese octopus 18
yukon potato salad, summer corn & oregano vinaigrette

point judith calamari salad 16
frisée, feta, cremini, shiitake

≈ Wood Fired Oven ≈

cast iron buttered shrimp 34
burst tomatoes, garbanzo beans,
kalamata olives & smoked paprika

whole mediterranean branzino 38
charred lemon, olive oil & sea salt

shrimp stuffed “half baked” lobster 39
panko, dill, charred corn & herb butter

18 oz. bone-in kansas city sirloin steak 49
roasted garlic, charred rapini, smoked sea salt & chimichurri

≈ Entrees ≈

roasted atlantic salmon 29
swiss chard hummus, lemon~sumac cabbage & crispy shallots

⇒ seared yellowfin tuna 29
cauliflower “fried rice,” lemongrass caramel,
togarashi peanuts & basil oil

fire roasted hanger steak 28
heirloom tomato salad, charred scallion & sea salt

mermaid fish tacos 26
beer batter, red cabbage, pickled jalapeño & pico de gallo

pan-roasted chatham cod 29
chorizo crust, broccoli rabe & lemon pepper aioli

“nearly famous” lobster roll 32
griddled brioche bun & old bay fries

linguine & clams 27
arugula, meyer lemon & aleppo pepper

simply grilled fish
olive oil, parsley & charred lemon
salmon 26 cod 26 tuna 26

≈ Sides & Veggies ≈

hush puppies corn & chile remoulade 7

buttered hot rolls old bay & sea salt 7

old bay fries 8

smoked gouda mac & cheese 10
+ veggies 3, + bacon 4, + lobster 7

shishito peppers candied lemon & sea salt 9

asparagus fried garlic, celery heart & lemon 9

sauteed broccoli rabe chili flake & olive oil 8

house salad parmesan, red onion, carrot, radish
& lemon citronette 13

≈ Happy Hour ≈

4:30 PM to 6:30 PM

chef's choice oyster · littleneck clams
1.25 / minimum of 6

salmon tartare 8.00

mini mermaid fish taco 3.00 ea.

crab & spinach dip 8.00

fried calamari 8.75

grilled shrimp & avocado slider 7.50 ea.

mini buttered lobster roll 9.00

≈ Cocktails, Wine & Beer ≈

9

the pink flamingo gin, strawberry, basil & lemon
margarita tequila, triple sec & lime

hot & dirty vodka, olive juice, peppadew & hot sauce

dark & stormy dark rum & ginger beer

aperol spritz blanc de blancs & aperol aperitivo

white • red • sparkling 9

draft beer 6

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ≈

≡ By the Glass ≡

WHITE

- alvarinho** nortico 2020 (minho, portugal) 14
- sauvignon blanc** barker's arona 2020 (marlborough, new zealand) 14
- sancerre** domaine michel thomas et fils 2020 (loire, france) 16
- petit chablis** domaine alain geoffroy 2020 (burgundy, france) 16

RED

- barbera d'asti** vietti 2019 (piedmont, italy) 14
- pinot noir** planet oregon 2018 (willamette valley, oregon) 16
- cabernet sauvignon** nelms road 2019 (walla walla, washington) 18

SPARKLING

- prosecco** ca' furlan nv (veneto, italy) 13
- cava** conquilla nv (catalunya, spain) 13
- champagne** jean laurent blanc de noirs brut nv (france) 18

ROSÉ

- cabernet franc** kiwi cuvée 2020 (loire, france) 13
- provence blend** château peyrassol 2019 (provence, france) 16

≡ Beer ≡

8

ON TAP

- montauk pilsner** (montauk, ny) 5.4%
- sixpoint bengali ipa** (brooklyn, ny) 6.6%

BOTTLES/CANS

- five boroughs hoppy lager** (brooklyn, ny) 6%
- dogfish head seaquench sour ale** (milton, de) 4.9%
- allagash white** (portland, me) 5.1%
- austin eastciders original dry cider** (austin, tx) 5%
- flagship metropolitan amber lager** (staten island, ny) 5.6%

≡ White Wine ≡

- muscadet** 48
- domaine de l'ecu, granite** 2018 (loire, france)
- crozes-hermitage** 70
- alain graillot** 2019 (rhône, france)
- pouilly-fumé** 50
- domaine marcel langoux** 2019 (loire, france)
- sauvignon blanc** 48
- marine dubard, coeur du mont** 2020 (loire, france)
- pouilly-fuissé** 65
- domaine du chalet** 2019 (burgundy, france)
- pinot grigio** 44
- abazzia di novacella** 2019 (alto adige, italy)
- vermentino** 46
- terenzuola, vinge basse** 2019 (liguria, italy)
- vijariego blanco** 56
- bodegas viñátigo** 2019 (canary islands, spain)
- albariño** 58
- bodegas la caña navia** 2018 (galicia, spain)
- chardonnay** 68
- ghostwriter** 2018 (santa cruz, california)
- chenin blanc** 44
- husch vineyards** 2019 (mendocino, california)
- grüner veltliner** 54
- tatomer, meeresboden** 2018 (santa barbara, california)

≡ Red Wine ≡

- sancerre rouge** 44
- karine lauverjat** 2018 (loire, france)
- pinot noir** 65
- domaine devaux, hautes-côtes de beaune** 2019 (burgundy, france)
- bordeaux** 70
- chateau haut-brisson** 2016 (saint émillion, france)
- pelaverga** 52
- castello di verduno, basadone** 2019 (piedmont, italy)
- nebbiolo** 58
- oddero** 2018 (piedmont, italy)
- frappato** 44
- valle del'acate** 2019 (sicily, italy)
- chianti classico** 58
- castell'in villa** 2017 (tuscany, italy)
- sangiovese** 54
- tenuta mara, guiry** 2019 (emilia-romagna, italy)
- malbec** 48
- traslapiedra, paraje altamira** 2018 (mendoza, argentina)
- tempranillo** 44
- sierra de toloño** 2019 (rioja, spain)
- cabernet sauvignon** 68
- hardin** 2019 (napa valley, california)
- grenache** 54
- pennrose** 2018 (amador county, california)

≡ Rosé ≡

- pannonica rosé** 42
- höpler** 2020 (burgenland, austria)
- provence rosé** 48
- château de la deidière** 2020 (provence, france)
- sancerre rosé** 58
- domaine sautereau** 2020 (loire, france)

≡ Sparkling ≡

- crémant** 42
- bailly lapierre nv** (burgundy, france)
- champagne** 76
- gatinois äy grand cru nv** (champagne, france)
- rosé champagne** 90
- joseph perrier cuvée royale nv** (champagne, france)
- blanc de blanc brut** 49
- onabay vineyards** 2017 (north fork, new york)

≡ Cocktails ≡

15

- blood orange hospitality**
- jalapeño-infused tequila, blood orange, agave, lime**
- luna viola**
- empress indigo gin, rosemary, lemon**
- moon wind**
- cognac, lillet rouge, peach, laphroaig, lemon**
- sirena**
- mezcal, coffee-infused cynar, luxardo**
- tidal wave**
- rum, passionfruit, ginger, lemon**
- frosé**
- rosé, strawberry**

≡ Features ≡

HAPPY HOUR

Every day 4:30 pm - 6:30 pm

BRUNCH

Saturday and Sunday 11:00 am - 2:30 pm