

## ≈ 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

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

### RED

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

### SPARKLING

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

### ROSÉ

<b>cabernet franc</b>	kiwi cuvée	2020	(loire, france)	13
<b>provence blend</b>	château peyrassol	2019	(provence, france)	16

## ≡ Beer ≡

8

### ON TAP

<b>montauk pilsner</b>	(montauk, ny)	5.4%
<b>sixpoint bengali ipa</b>	(brooklyn, ny)	6.6%

### BOTTLES/CANS

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

## ≡ White Wine ≡

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

## ≡ Red Wine ≡

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

## ≡ Rosé ≡

<b>pannonica rosé</b>	42
höpler	2020 (burgenland, austria)
<b>provence rosé</b>	48
château de la deidière	2020 (provence, france)
<b>sancerre rosé</b>	58
domaine sautereau	2020 (loire, france)

## ≡ Sparkling ≡

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

## ≡ Cocktails ≡

15

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

## ≡ Features ≡

### HAPPY HOUR

Every day 4:30 pm - 6:30 pm

### BRUNCH

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