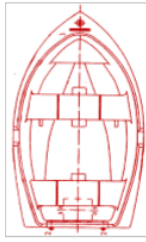


Raw Bar



OYSTERS DU JOUR \$2.50 EA
CHOOSE FROM 4-5 OYSTER VARIETIES DAILY

KUMOMOTO OYSTERS \$3 EA
SWEET FLAVOR, LIGHT BRININESS

VIRGIN OYSTER SHOOTER \$4 EA

CLAMS ON THE HALF SHELL \$7.99 1/2 DOZ. \$14.99 DOZ

SOUP & SALAD

VFG LOBSTER BISQUE \$6.99
SERVED WITH FRESHLY BAKED BREAD

CAESAR SALAD \$7.99
CROUTONS, PARMESAN AND OUR HOUSE CAESAR DRESSING

MIXED GREENS \$6.99
AGED BALSAMIC VINAIGRAITTE

Add

CHICKEN \$3.00 SHRIMP \$5.00 SALMON \$7.00

COLD

LOBSTER COCKTAIL \$9.99
SERVED ON A BED OF SEAWEED SALAD

CRAB COCKTAIL \$14.99
JUMBO LUMP CRAB IN SPICY AIOLI, SERVED ATOP SEAWEED SALAD.

LOBSTER SALAD \$14.99
SERVED ON A BED OF MIXED GREENS

JUMBO SHRIMP COCKTAIL \$9.99
SPICY HOUSE COCKTAIL SAUCE

HOT

CLAMS IN WHITE WINE SAUCE \$12.99
STEAMED WITH WHITE WINE AND BASIL. SERVED WITH GARLIC BREAD.

SAUTEED PEI MUSSELS \$9.99
SAUTEED IN SHALLOT AND WHITE WINE. SERVED WITH GARLIC BREAD.

FRIED CALAMARI \$9.99
CRISPY CORNMEAL-BREADED CALAMARI SERVED WITH SPICY AIOLI.

FIRECRACKER SHRIMP \$9.99
CRISPY SHRIMP LIGHTLY TOSSED IN ZESTY SIRACHA SAUCE.

CLAMS OREGANATA 1/2 DOZEN \$7.99 DOZEN \$14.99
BAKED WITH GARLIC STUFFING.

OYSTER ROCKEFELLER \$14.99
TOPPED WITH BACON PARMESAN SPINACH AND BAKED TO A GOLDEN BROWN.

VFG CRAB CAKE \$11.99
2 OF OUR OWN LUMP CRAB CAKES SERVED WITH MIXED GREENS.

SANDWICHES & ENTREES

PAN SEARED TUNA SANDWICH \$11.99
FRESH TUNA STEAK SERVED ON HOMEMADE CIABATTA SERVED WITH FRIES AND TARTAR SAUCE.

NEW ENGLAND LOBSTER ROLL \$11.99
LOBSTER SALAD SERVED THE OLD FASHIONED WAY. SERVED WITH FRIES AND A PICKLE.

GRILLED CHICKEN SANDWICH \$9.99
TOPPED WITH BASIL, ROASTED RED PEPPERS, AND FRESH MOZZARELLA.
SERVED WITH FRIES AND A PICKLE.

OYSTER 'PO BOY SANDWICH \$11.99
TOPPED WITH LETTUCE, TOMATO AND TARTAR SAUCE.
SERVED WITH FRIES AND A PICKLE.

FISH AND CHIPS \$7.99
GOLDEN FRIED WHITE COD FISH FILLETS. SERVED WITH FRIES AND TARTAR SAUCE.

SIGNATURE 3 CUT DOUBLE BURGER \$8.99
8 OZ. CAB BURGER TOPPED WITH OUR CHEESE OF THE MONTH, LETTUCE AND TOMATO.
SERVED WITH TRUFFLE FRIES AND A PICKLE.

LINGUINI WITH CLAMS \$16.99
FRESH CLAMS SAUTEED WITH GARLIC AND WHITE WINE. TOSSED IN LINGUINI.

LOBSTER DINNER \$19.99
+\$10 FOR ADDITIONAL LOBSTER
STEAMED MAINE LOBSTER SERVED WITH CORN ON THE COB, BAKED POTATO, AND BUTTERMILK BISCUIT.

LOBSTER MAC N' CHEESE \$16.99
OUR CLASSIC 4 CHEESE BLEND BAKED WITH FRESH LOBSTER AND TOPPED WITH PANKO CRUMBS.

Sides

COLE SLAW \$2.99

MACARONI & CHEESE \$4.99

FRENCH FRIES \$1.99

TRUFFLE FRIES \$2.99

Beverages

LAVAZZA SPECIALTY COFFEE

COFFEE \$1.99

ESPRESSO SINGLE \$2 DOUBLE \$3.50

CAPPUCINO \$3.99

HOT TEA \$1.99

SHIRLEY TEMPLE \$1.99

12 OZ. PELLIGRINO \$2.50

SODA/JUICE \$1.99

DESSERTS

CHOCOLATE LOVER'S MILE-HIGH

CHOCOLATE CAKE \$3.99

FRESH FRUIT TART \$3.99



Consuming raw or undercooked menu items may increase the risk of food borne illness, especially if you have certain medical conditions.