



soup

soup of the moment 11
chef's daily selection.

lobster bisque 14
maine lobster infused creamy broth.

raw bar

little neck clams	3/per
blue point oysters	4/per
jumbo shrimp cocktail	5/per

starters

avocado toast 16
smashed avocado on multi-grain bread round.
shrimp (+10)

mussels 18
choice: white wine; marinara; or fra diavolo.

blackened tuna tacos 18
soft shell tortillas, citrus infused, shaved romaine lettuce, pineapple & mango salsa.

long island sound slider trio 19
mini lobster roll, crab cake with chipotle remoulade, beer battered cod fish, tartar sauce, brioche miniatures.

traditional calamari 17
crispy breading and spices, marinara sauce.

chicken lettuce wrap 17
boston bibb hydro cups, crispy chicken strips, sweet thai chili glaze, crumbled peanuts, chives.

fried clam strips 16
tartar sauce

salad

ocean summer salad 14
blistered heirloom tomatoes, persian cucumber, pickled red onion, feta cheese, honey-lime vinaigrette.

caesar salad 12
romaine, parmesan, croutons, house dressing.

niçoise salad 23
seared tuna, frisee, julienne romaine, cherry tomatoes, haricot vert, pickled red onion, anchovies, niçoise olives, egg yolk aioli.

add to any salad:

chicken (+8) shrimp (+10) salmon (+10)

handhelds

all served with shoestring fries.

lobster roll 30

lobster meat, garlic-buttered brioche, lemon aioli.

ocean signature burger 25

dry-age prime rib-filet-brisket blend, smoked bacon, gruyere cheese, onion marmalade, brioche bun.

mahi sandwich 22

cucumber mango, red pepper slaw, creole tartar, brioche bun.

steak roll 24

thinly sliced sirloin, mushrooms, onions, melted mozzarella, toasted garlic ciabatta.

cajun chicken 18

blackened breast, melted jack blend, lettuce, tomato, jamaican jerk aioli, brioche bun.

fish 'n chips 21

beer battered cod fish, crispy fries, tartar sauce.

entrees

simply grilled 34

chef's daily selection of our catch of the moment.

n.y. strip steak 30

caramelized onions, sauteed mushrooms, garlic mashed potato.

citrus glazed salmon 26

white wine, orange ginger glaze, cous cous, heirloom tomatoes.

1.5 lb lobster M/P

steamed or broiled.

crabmeat stuffed (+12)

seafood pasta 28

chef's littleneck clams, mussels, shrimp, calamari, fresh basil, linguini, white wine, garlic.

as a courtesy to other guests waiting, we ask that you limit your dining experience to two hours. thank you for your consideration. there will be a \$5 service charge for splitting dishes in the kitchen | parties of six or more are charged twenty percent gratuity. please inform your server of any allergies prior to ordering. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.