



# All Kinds of Fresh Seafood From the Raw Bar

<b>1/2 Dozen Island Creek Oysters*</b> (Duxbury, MA) on the 1/2 shell	<b>13.00</b>
<b>1/2 Dozen Asian Oysters*</b> Island Creek Oysters on the 1/2 shell with House Pickled Ginger, Aged Soy Sauce & Pacific Farms Fresh Wasabi	<b>14.00</b>
<b>1/2 Pat's WellFleet Littleneck Clams*</b> (Wellfleet, MA) on the 1/2 shell	<b>9.00</b>
<b>Wild Shrimp Cocktail</b> with Fresh Horseradish Cocktail Sauce	<b>3.00/ea.</b>
<b>Cracked Local Jonah Crab Claws</b>	<b>3.00/ea.</b>
<b>Essential Raw Bar Platter... *</b> 6 Oysters on the 1/2 Shell, 3 Clams on the 1/2 Shell, 3 Colossal Shrimp & 2 Crab Claws...served with House Cocktail & Mango Mignonett	<b>29.00</b>

## Appetizers, Salads & Soups

<b>Creamy Clam &amp; Corn Chowder</b> with Chiles & Sweet Potatoes (& a hint of Bacon)!!	<b>6.50</b>
<b>Chile Crusted Black 'n Blue Tuna Taco - "Roll Your Own" *</b> with Arugula, Avocado, Lime Pickled Jicama & an Orange - Chipotle Glaze	<b>10.50</b>
<b>1/2 Pound of Buffalo Fried Gulf White Shrimp</b> with Maytag Blue Cheese Dip & Celery Sticks	<b>13.50</b>
<b>Prince Edward Island Mussels</b> Steamed in Coconut Milk, Chiles & Lime	<b>10.50</b>
<b>Ginger Tuna &amp; Pork Sausage Dumplings</b> with Soy-Ginger Dressing & Orange Coriander Dust	<b>8.50</b>
<b>Crispy Chicken Livers</b> with Tomato - Bacon Maramalade, Garlic Spinach & Griddled Cornbread	<b>7.50</b>
<b>Phuket Style wings of Mass Destruction</b> 🌶️🌶️🌶️🌶️🌶️🌶️ with Ghost Chile Jelly, Noc Cham, Aromatic Herbs & Roasted Onions	<b>11.50</b>
<b>East Coast Grill Salad</b> with Red Wine Vinaigrette	<b>6.50</b>
<b>Chopped Romaine Hearts</b> with Sundried Tomatoes, Greek Feta & Creamy Lemon - Oregano Vinaigrette	<b>9.50</b>

Before placing your order, please inform your server if a person in your party has a food allergy

# Fresh Seafood Entrees

<b>Grilled White Pepper Crusted Tuna*</b>	<b>27.50</b>
<i>with House Pickled Ginger, Aged Soy Sauce, Pacific Farms Fresh Wasabi, Grilled Vegetables &amp; Curried Vegetable Pickle</i>	
<b>Grilled Spice Crusted Mahi Mahi</b>	<b>24.50</b>
<i>in "The Style of the Yucatan" with Rice 'n Beans, Grilled Avocado, Pineapple Salsa &amp; Fried Plantains</i>	
<b>Fried, Freshest Available, Local Fish and Chips</b>	<b>market</b>
<i>with Damn Good Fries, Tidewater Coleslaw &amp; Really Good Tartar</i>	
<b>Seared Extra Large Shrimp &amp; New Bedford Scallops</b>	<b>26.50</b>
<i>with Ginger - Garlic Noodles &amp; Sesame - Chile Spinach</i>	

## Spit Roasted & Grilled Entrees

<b>Black Pepper Grilled 16oz. NY Strip Steak</b>	<b>27.50</b>
<i>with Mustard Seed - Horseradish Butter, Maytag Blue Cheese Sweet Mashed Potatoes &amp; Lemon Grilled Broccoli</i>	
<b>Spit Roasted Half Chicken</b>	<b>17.50</b>
<i>with Carmelized Garlic Jus, Herb Grilled Asparagus &amp; Fire Roasted Cauliflower</i>	
<b>The All Vegetable Experience of the Day... "Off the Farm, Onto the Plate"</b>	<b>18.50</b>
<i>a Dizzying Array of Seasonality &amp; Flavors...with or without Dairy</i>	

## Oak Smoked Pit BBQ – Slow 'n Low is the Way to Go!

<b>Single Bone</b>	<b>3.00</b>
<i>with Sweet Sauce</i>	
<b>Whole Slab</b>	<b>26.50</b>
<i>(approximately 12 bones) with Sweet Sauce</i>	

*All Platters Include Tidewater Coleslaw,  
Grandma's Baked Beans, Watermelon & Cornbread:*

<b>Memphis Style Dry Rubbed Pork Sparerib Platter</b>	<b>17.50</b>
<b>Texas Style Sliced Beef Brisket Platter</b>	<b>16.50</b>
<b>Eastern North Carolina Shredded Pork Platter</b>	<b>15.50</b>
<b>Uncle Bud's Trio Platter</b>	<b>18.50</b>
<i>with All Three of the Above</i>	

*All sandwiches include Tidewater Coleslaw,  
Grandma's Baked Beans & Watermelon:*

<b>Eastern North Carolina Shredded Pork Sandwich Plate</b>	<b>9.50</b>
<b>Burnt Ends of Beef Brisket Sandwich Plate</b>	<b>10.50</b>

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# Wines by the Bottle

## WHITES

### Crisp & Clean

2009 Feudi di San Gregorio, Falanghina, Campania, Italy		38.00
2006 Trimbach, Pinot Gris, Alsace, France		42.00
2010 Steinfeld, Gruner Veltliner, Austria	8.00	36.00
2009 Nora, Albarino, Rias Baixas, Spain		41.00
2010 Henri Bourgeois, Sauvignon Blanc, Vins du Pays, France	9.00	40.00
2009 Loimer, Gruner Veltliner, Austria		40.00
2009 Pascal Jolvet, Sancerre, Loire, France		59.00
2007 Domaine La Roche, Chablis, Bourgogne, France		42.00

### Medium Bodied & Balanced

2010 Librandi, Ciro Bianco, Calabria, Italy	7.00	32.00
2009 La Droissy, Vouvray, Loire, France		35.00
2009 Four Vines "Naked," Chardonnay, Santa Barbara, CA		33.00
2008 High Hook, Pinot Blanc, Oregon		56.00
2007 Cooper's Creek, Viognier, Gisborne, New Zealand		56.00
2009 Coastal Vineyards, Chardonnay, Dartmouth, MA	10.00	44.00
2007 Trimbach, Gewurztraminer, Alsace, France		39.00
2009 Leitz, "Dragonstone," Riesling, Rheingau, Germany		39.00
2008 Markus Molitor, Riesling, Mosel, Germany	12.00	52.00

### Abundant & Sustaining

2008 Chateau St. Michelle & Dr. Loosen "Eroica," Riesling, Columbia Valley, WA		56.00
2009 Bethel Heights, Pinot Gris, Oregon	11.00	48.00
2007 Mer Soliel, Chardonnay, Monterey, CA		64.00
2009 Conudrum (Chardonnay, Sauvignon Blanc, Semillon, Viognier & Muscat) Napa Valley, CA		53.00
2008 Bonny Doon, Muscat Ca' del Solo, Santa Cruz, CA		44.00

## REDS

### Flexible and Diplomatic

2009 Les Vignerons du Val d'Orbieu, "Deux Rives," Corbieres, Languedoc, France	7.00	32.00
2009 Garnet, Pinot Noir, Monterey, CA	9.00	40.00
2008 Au Bon Climat, Pinot Noir, Santa Barbara, CA		40.00
2007 Michael Pozzan "Annabella," Merlot, Napa Valley, CA		33.00
2006 Yalumba, Shiraz-Viognier, Barossa, Australia		39.00
2009 Vizcarra, Tempranillo, Ribera del Duero, Spain		38.00

### Peppery & Austere

2008 Domaine Jean Maurice Raffault "Les Galluches," Chinon, Loire Valley, France		38.00
2007 Valle, Dell'Acate, Cerasuolo di Vittoria, Sicily, Italy		49.00
2008 Catena, Malbec, Argentina	10.00	44.00
2008 Casa Silva, Carmenere, Colchagua Valley, Chile		38.00
2007 Chateau Montelena, Zinfandel, Napa Valley, CA		62.00
2006 Coudoulet de Beaucastel, Cotes du Rhone, France		55.00
2007 St. Hallet "Faith," Shiraz, Barossa, Australia	10.00	44.00
2007 Perrin & Fils, Chateauneuf du Pape, Rhone, France		70.00

### Large & In Charge

2005 Senoria de Sarria "Video #9," Cabernet Sauvignon, Spain	9.00	40.00
2005 Laurel Glen "Counter Point," Cabernet Sauvignon, Sonoma, CA		52.00
2006 Col d'Orcia, Banditella, Sangiovese, Tuscany, Italy		63.00
2009 Altesino, Rosso di Altesino, Tuscany, Italy	11.00	48.00
2005 Ascheri, Barolo, Piedmont, Italy		67.00
2007 Napanook, Rhone Blend, Napa Valley, CA		76.00

### Rose

2009 Charles & Charles, Rosé, Columbia Valley, WA	7.00	34.00
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### Champagnes

NV Cristalino, Brut Cava, Penedes, Spain	8.00	36.00
NV Veuve Cliquot, Yellow Label, Champagne, France (1/2 Bottle)		45.00
NV Moët & Chandon, White Star, Champagne, France		75.00
NV Nicolas Feuillatte, Brut Rose, Champagne, FR		68.00

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## Fresh Squeezed Juices & Other Stuff

Fresh Squeezed Orange & Grapefruit Juices...	
the Juice & Nothin' Else	3.50 sm/5.50 lg.
Coca Cola Sodas From the Gun:	
Coke, Diet Coke, Cherry Coke, Ginger Ale, Orange, Sprite	2.00
IBC Root Beer & Cream Soda	2.50
Stephan's Ginger Beer	2.50
Homemade Lemon - Limeade	2.50
Homemade Raspberry Lemon - Limeade	2.50
Bottomless Glass of Mango Iced Tea	2.50
The "Arnold Palmer"...	
1/2 Homemade Lemon - Limeade, 1/2 Mango Iced Tea	2.50
Saratoga Sparkling Water	2.50 sm/5.00 lg
Jim's Organic French Roasted Coffee	\$2.00

## On The Side

Tidewater Coleslaw	3.50	Grandma's Baked Beans	3.50
Grilled Bread w/Roasted Garlic	3.50	Grilled Pineapple	2.50
Cornbread	3.50	Rice 'n Beans	3.50
Fried Plantains	4.50	Banana - Guava Ketchup	2.50
Watermelon	2.50	Garlic Mashed Potatoes	3.50
Grilled Bread	3.50	Whole Roasted Banana	2.50
Seared Garlic Greens	3.50	Damn Good Fries	4.50
E.C.G. Pickle Mix	2.50	Mashed Sweet Potatoes	3.50
Fried Sweet Potatoes	4.50	Grilled Veggies of the Day	4.50
Grilled Banana	2.50		

## And Now the Fine Print

- \* For all of our convenience, there is a limit of 4 credit cards on parties of 6 or more.
- \* We accept the following forms of payment: Cash, Amex, Visa, MasterCard & Discover.
- \* We do not accept Travelers Checks
- \* If you bring in your own cake we charge a \$1.50 per person plate charge.
- \* Not sure about the tipping thing? No problem if you are a group of 5 or more...for your convenience, we will automatically add 18% gratuity.
- \* Consumer Warning: Items marked with an \* are raw or partially cooked & can increase your risk of illness. Consumers that are especially vulnerable to food borne illness should eat only seafood & other meat from animals thoroughly cooked.
- \* State sales tax of 6.25% and a local tax of .75%, totaling 7%, are added to the total price of the meal
- \* Before placing your order, please inform your server if a person in your party has a food allergy.

Thanks for joining us today! We truly appreciate your coming by and if any part of your evening did not meet with your expectations, please let someone on the staff know so we can try to do better!

Thanks, Chris, Eric, Jason, Stephanie, Jason & Robin

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# Wines by the Glass...Please ask us for a Taste!

## Sparkling Wine From Our Raw Bar

NV Cristalino, Brut Cava, Penedes, Spain

8.00

## White Wines by the Glass

2010 Librandi, Ciro Bianco, Calabria, Italy

7.00

2010 Henri Bourgeois, Sauvignon Blanc, Vins Du Pays, France

9.00

2010 Steinfeld, Gruner Veltliner, Austria

8.00

2009 Bethel Heights, Pinot Gris, Oregon

11.00

2009 Coastal Vineyards, Chardonnay, Dartmouth, MA

10.00

2008 Markus Molitor, Riesling, Mosel, Germany

12.00

## Red Wines by the Glass

2009 Les Vignerons du Val d'Orbieu "deux Rives" Corbieres, Languedoc, France

7.00

2009 Garnet, Pinot Noir, Monterey, CA

9.00

2008 Catena, Malbec, Argentina

10.00

2007 St. Hallet, Faith, Shiraz, Barossa, Australia

10.00

2005 Senoria de Savria, Video #9 Cabernet Sauvignon, Spain

9.00

2009 Altesino, Rosso di Altesino, Tuscany, Italy

11.00

## Rose Wines by the Glass

2008 Charles & Charles, Rosé, Columbia Valley, WA

7.00

## Real Good Sangria

### Sangria Roja...

glass 6.50/pitcher 19.50

a Traditional blend of red wine, brandy, fruit juices & soaked fresh fruit, finished with sparkling macintosh cider

### Tropical Sangria Blanca...

glass 6.50/pitcher 19.50

a Light, crisp & zippy blend of white wine, rum, brandy & tropical fruit juices

## Cans o' Beer

Pabst Blue Ribbon 16 oz. 3.00

Amstel Light (Netherlands) 4.00

O'Douls Non-Alcoholic 12oz. (Missouri) 3.00

Tecate (Mexico) 3.00

Cisco Whale's Tale Pale Ale (Nantucket) 5.00

Dale's Pale Ale (Colorado) 5.00

Old Speckled Hen (Suffolk, UK) 7.50

Miller High Life 16 oz. (Milwaukee, WI) 3.50

Red Stripe Lager 16 oz. (Jamaica) 6.00

Brooklyn Lager 16oz. (New York) 6.00

Brew Free or Die IPA 12oz. (Wisconsin) 5.50

Show the Kitchen Some Love with our....

"Kitchen Beer Appreciation Special" a 6-pk. of PBR for 12.00

## Draft Beers

Harpoon IPA (Boston, MA) 5.00

Cambridge Seasonal (Cambridge, MA) 5.00

Harpoon Seasonal (Boston, MA) 5.00

Anchor Steam Beer (San Francisco, CA) 5.00

Long Trail Ale (Burlington, VT) 5.00

## Our List of Tasty Special Beverages

East Coast Margaritas...made with our own sour mix from live limes...

Martin's Magnificent Margarita... 8.50

with 100% Blue Agave Tequila, Combier & Our Fresh Orange & Lime Juices

House Margarita...with Sauza Commemorativo Tequila & Grand Marnier 8.50

Raspberry Margarita... with Fresh Raspberry Puree 8.50

The Real Deal Margarita... with Sauza Commemorativo Tequila, Cointreau & Lime Juice 9.50

"Big Gulp" Margarita...One Pint of Our House Margarita 9.50

Jimme's Agave Margarita...with Milagro Tequila, Cointreau & Agave Nectar 11.50

### more goodies...

Martini From Hell 🍷🍷🍷🍷🍷... 8.50

with Scotch Bonnet Peppered Vodka...2Hot4U!

Cocktail Tranquillo 9.50

(Very Potent - Limit 2 per person) a Blend of Overproof Rums aged in the Brazilian Style with Fresh Pineapple & Vanilla Beans

Planter's Punch. 9.50

with Tranquillo Rum, Pineapple Juice, Our Fresh Orange & Lime Juices with a Gosling Floater

Daly Palmer 9.50

Mango Sweet Tea Infused Vodka with House Lemonade

Raspberry Rum Lime Rickey 9.50

Bacardi, Fresh Raspberry, Our Sour Mix & Sprite

Erupting, Flaming Volcano! 15.50

(Serves 2...Very Potent - Limit 2 per couple)

An Unruly, Potent Combination of 5 Rums, Gin, Brandy, Creme d'Noya with Passion Fruit, Mango, Apricot & Guava Juices served in the Traditional Scorpion Bowl. WARNING: THIS VOLCANO IS DEFINITELY ACTIVE!

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