

SOUPS & SALADS

Classic New England Clam Chowder, Bacon, Dill Drop Biscuits	5.25/7.50/10.95
Today's Homemade Soup	4.95/6.95/10.50
Yankee Salad, Fuji Apple, Sweet & Spicy Walnuts, Shaft Blue Cheese	8.95
Pepper Crusted Tuna, Grilled Radicchio & White Bean Salad	11.95
Whole Leaf Caesar Salad, Parmesan, Croutons	8.50
Wedge of Iceberg Lettuce, Shaft Blue Cheese Dressing	7.95
Mixed Field Greens, Lemon Basil Vinaigrette, Ranch, Blue Cheese or 1000 Island	6.95
Add to any Salad: Chilled Shrimp 2.25 ea. Bay Shrimp 7.95 Grilled Arctic Char 9.95	
Grilled Chicken Breast 8.95 Grilled Flat Iron Steak 9.95 Chopped Bacon .95	

STARTERS

Striped Bass Carpaccio, Citrus, Fennel & Olives	11.95
Beer Battered Fish Cakes, Potato, Bell Pepper Salad, Red Pepper Chipotle Aoli	9.95
One Pound Marzen Steamed Mussels, Onions, Celery & Garlic	13.95
Florida Popcorn Shrimp, Cocktail & Tartar Sauce	10.95
Tuna Tartare, Kohlrabi, Crispy Oyster, Almonds, Pickled Lemon, Crème Fraîche	12.25
Steamed Manila Clams, Leeks, Mushrooms & Oregano	13.95
Fried Fresh Calamari, Cocktail & Tartar Sauce	9.95

FISH & SHELLFISH FEATURES

Oregon Bay Shrimp Louie Salad, Butter Lettuce, Avocado, Sieved Egg	16.95
Chipotle Orange Shrimp, Cous Cous Salad	13.95
Fresh Tombo Tuna & Monterey Jack Melt, Hand-Cut Kettle Chips	13.95
Grilled Arctic Char Sandwich, Shaved Red Onion & Lemon Aioli, Kettle Chips	14.95
Captain's Platter: Beer Battered Shrimp, Pacific Cod & Full Belly Clams	22.95
Beer Battered Shrimp & Chips, Kennebec Fries, Cole Slaw & Cocktail Sauce	18.95
Fried Ipswich Clam Platter, 6 oz. Full Belly Clams, Kennebec Fries & Slaw "Flown in just for us!"	24.95
Beer Battered Fish & Chips Hand-Cut Pacific Cod, Gordon Biersch Märzen Beer Batter, Kennebec French Fries, Cole Slaw & Housemade Tartar Sauce 2 Piece 11.95 3 Piece 14.95 4 Piece 17.95	
Blackened Fish Tacos Pacific Cod, Tomatillo Salsa & Cumin Sour Cream, Fresh Tortillas Two Tacos 12.95 Three Tacos 16.95	

PASTA, POULTRY & MEATS

Fisherman's Pasta, Clams, Calamari, Shrimp, Spicy Red Sauce	18.95
Manila Clams with Linguini, White Wine, Garlic & Herbs	15.50
Linguini with Seasonal Vegetables, Garlic, Herbs & Parmesan Cheese	13.50
Grilled Free Range Chicken Breast, Lemon Rosemary Butter, Two Market Sides	16.95
8 oz Flat Iron Steak, Whipped Potatoes, Sautéed Spinach, Red Wine Butter	21.95
Yankee Pier Half-Pound Chuck Burger, Ground Fresh Daily Right Here, with French Fries	11.95
Add Cheddar, Jack or Blue Cheese	1.00

HAND-PICKED

LIVE MAINE LOBSTER ROLL

Griddled Bun & Kettle Chips. Cold with Homemade Pickles, Celery & Mayonnaise	
or Hot with Butter & Shallots	19.95

CHOWDER TO GO

Pint	10.95
Quart	18.95

Steve Wallin
Chef
Terrence Lee
General Manager/Partner

Raw Bar

Select Oysters:

14.95 (6) 27.50 (12)

Premium Oysters:

19.50 (6) 35.50 (12)

Chilled Gulf Shrimp

13.95 (6) 25.95 (12)

Bay Shrimp Cocktail 9.95

Market Fresh Ceviche 9.95

Tuna Tartare

12.25

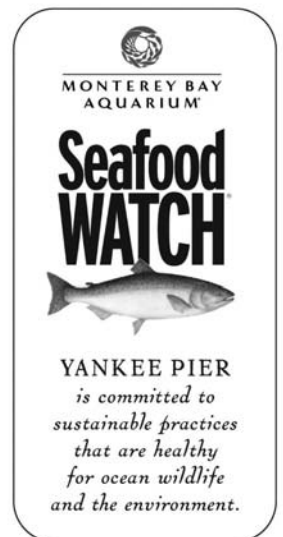
Chef's Platter

6 Fresh Oysters,

2 Chilled Shrimp,

Market Fresh Ceviche

28.00



Market Sides

Down Home Mac & Cheese

Roasted Sweet Potatoes
w/ Garlic

Herb Roasted
Red Potatoes

Sautéed Spinach
with Red Onion

Steamed Broccoli

Sautéed Mushrooms

Butternut Squash & Brussel
Sprouts w/ Bacon Vinaigrette

Creamy Cole Slaw

Whipped Potatoes

Big Fat Buttermilk Biscuit

4.95 each

Any Three 13.95

Multi-Grain Bread available
on all of our sandwiches
upon request.