

## 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

## 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

## Wood Fired Oven

cast iron buttered shrimp 34  
burst tomatoes, garbanzo beans,  
kalamata olives & smoked paprika

whole mediterranean branzino 38  
sea beans, 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

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## 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

## By the Glass

### WHITE

- alvarinho** nortico 2020 (minho, portugal) 14  
**sauvignon blanc** barker's arona 2020 (marlborough, new zealand) 14  
**sancerre** domaine michel thomas et fils 2019 (loire, france) 16  
**petit chablis** domaine alain geoffroy 2019 (burgundy, france) 16

### RED

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

### SPARKLING

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

### ROSÉ

- cabernet franc** kiwi cuvée 2019 (loire, france) 13  
**provence blend** château peyrassol 2019 (provence, france) 16

## Beer

8

### ON TAP

- montauk pilsner** (montauk, ny) 5.4%  
**sixpoint bengali ipa** (brooklyn, ny) 6.6%

### BOTTLES/CANS

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

## White Wine

### muscadet 48

domaine de l'ecu, granite 2018 (loire, france)

### crozes-hermitage 70

alain graillot 2019 (rhône, france)

### pouilly-fumé 50

domaine marcel langoux 2019 (loire, france)

### sauvignon blanc 48

marine dubard, coeur du mont 2020 (loire, france)

### pouilly-fuissé 65

domaine du chalet 2019 (burgundy, france)

### pinot grigio 44

abazzia di novacella 2019 (alto adige, italy)

### vermentino 46

terenzuola, vinge basse 2019 (liguria, italy)

### etna bianco 50

murgo, tenuta san michele 2018 (sicily, italy)

### vijariego blanco 56

bodegas viñátigo 2018 (canary islands, spain)

### albariño 58

bodegas la caña navia 2017 (galicia, spain)

### chardonnay 68

ghostwriter 2018 (santa cruz, california)

### chenin blanc 44

husch vineyards 2019 (mendocino, california)

### grüner veltliner 54

tatomer, meeresboden 2018 (santa barbara, california)

## Red Wine

### sancerre rouge 44

karine lauverjat 2018 (loire, france)

### pinot noir 65

domaine devaux, hautes-côtes de beaune 2018 (burgundy, france)

### bordeaux 70

chateau haut-brisson 2016 (saint émillion, france)

### pelaverga 52

castello di verduno, basadone 2019 (piedmont, italy)

### nebbiolo 58

oddero 2018 (piedmont, italy)

### valpolicella ripasso 48

antolini 2017 (veneto, italy)

### frappato 44

valle del'acate 2019 (sicily, italy)

### chianti classico 58

castell'in villa 2017 (tuscany, italy)

### sangiovese 54

tenuta mara, guiry, 2019 (emilia-romagna, italy)

### malbec 48

traslapiedra, paraje altamira 2018 (mendoza, argentina)

### tempranillo 44

sierra de toloño 2019 (rioja, spain)

### cabernet sauvignon 68

hardin 2019 (napa valley, california)

### grenache 54

pennrose 2018 (amador county, california)

## Rosé

### pannonica rosé 42

höpler 2020 (burgenland, austria)

### provence rosé 48

château de la deidière 2020 (provence, france)

### sancerre rosé 58

domaine sautereau 2020 (loire, france)

## Sparkling

### crémant 42

bailly lapierre nv (burgundy, france)

### champagne 76

gatinois üy grand cru nv (champagne, france)

### rosé champagne 90

joseph perrier cuvée royale nv (champagne, france)

### blanc de blanc brut 49

onabay vineyards 2017 (north fork, new york)

## Cocktails

15

### blood orange hospitality

jalapeño-infused tequila, blood orange, agave, lime

### luna viola

empress indigo gin, rosemary, lemon

### moon wind

cognac, lillet rouge, peach, laphroaig, lemon

### sirena

mezcal, coffee-infused cynar, luxardo

### tidal wave

rum, passionfruit, ginger, lemon

### midnight

rye whiskey, cacao, kummel, pink peppercorn

## Features

### HAPPY HOUR

Every day 4:30 pm - 6:30 pm

### BRUNCH

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