

## ≡ Happy Hour ≡

4:30 PM to 6:30 PM

**chef's choice oyster 1.25\***

**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 ≡

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

## ≡ Wine & Beer ≡

**white • red • sparkling 9**

*by the glass*

**draft beer 6**

montauk pilsner  
sixpoint bengali ipa  
abita purple haze

## ≡ 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*

**maryland jumbo lump crab cake 18**

*cucumber "kimchi", ranch yogurt & sprouts*

**point judith calamari salad 16**

*frisée, feta, cremini & shiitake*

### simply grilled fish

*olive oil, parsley & charred lemon*

**salmon 25**

**cod 26**

**tuna 26**

## ≡ Entrees ≡

**roasted atlantic salmon 28**

*asparagus, sweet pea puree, royal trumpets & citrus brown butter*

**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 30**

*griddled brioche bun & old bay fries*

**linguine & clams 27**

*arugula, meyer lemon & aleppo pepper*

## ≡ 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*

**oyster shooter 5**

*chef's choice oyster, old bay spiced mary mix,  
vodka or tequila*

## ≡ 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*

## ≡ 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 5 • **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

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

# By the Glass

## WHITE

- albariño** *bodegas adega pombal's mytilus 2018 (galicia, spain)* 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%
- abita purple haze** *(covington, la)* 4.2%

## BOTTLES/CANS

- five boroughs hoppy lager** *(brooklyn, ny)* 6%
- dogfish head seaquench 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

*château laplagnotte-bellevue 2016 (st-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 42

*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 2018 (napa valley, california)*

## grenache 54

*pennrose 2018 (amador county, california)*

# Rosé

## pannonica rosé 42

*höppler 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

*gatinos äy 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*

## spell bound

*vodka, raspberry, strega, 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