

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
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 2020 (loire, france) 16
petit chablis domaine alain geoffroy 2020 (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 2019 (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 2020 (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)

vijariego blanco 56

bodegas viñátigo 2019 (canary islands, spain)

albariño 58

bodegas la caña navia 2018 (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 2019 (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)

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 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

moon wind

cognac, lillet rouge, peach, laphroaig, lemon

sirena

mezcal, coffee-infused cynar, luxardo

tidal wave

rum, passionfruit, ginger, lemon

frosé

rosé, strawberry

Features

HAPPY HOUR

Every day 4:30 pm - 6:30 pm

BRUNCH

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