

Seasonal Features!



Thai Shrimp 13.99
8 fried fantail shrimp drizzled with sweet Thai chili sauce.



Fresh Mussels 11.99
Steamed in our delicious garlic, lemon, wine sauce and served with toasted baguette.



Oysters on the Half Shell
Freshly shucked oysters* sourced from the finest harvest areas.
*By the piece or by the dozen.
Priced daily.*

Fresh Salmon Wrap 19.99
A 6oz Salmon* filet, lettuce, tomato, provolone and house-made dill aioli, wrapped in a warm flour tortilla. Served with French fries & cole slaw.



Baked Stuffed Duo 31.99
A 6oz portion of our baked stuffed haddock and four baked stuffed fantail shrimp, served with rice and steamed broccoli.



Seasonal Cocktails



Watermelon Mojito
Lawley's® Light Rum, watermelon juice, lime juice, simple syrup, muddled mint leaves, on the rocks. Topped with soda water, mint sprig and lime.



Raspberry Hugo Spritz
New Amsterdam® Raspberry Vodka, St-Germain, muddled mint leaves and raspberry purée. Chilled and strained, topped off with Prosecco and mint garnish.



Gremlin's Kiss
Lalo® Silver Tequila, jalapeno syrup, lime, watermelon juice. Served on the rocks, garnished with Tajin rim and lime wedge.



Another In Bloom
Another Hendrick's® Gin, St-Germain, triple sec, raspberry puree and lemon juice, topped off with a splash of soda



Spicy Paloma
Milagro® Tequila, Aperol® infused with Thai chili, grapefruit soda, lime juice and simple syrup.



Peach & Palm
Redemption® Bourbon, honey syrup, lemon juice, pineapple juice, house-brewed iced tea, peach puree. Topped with soda water, lemon.

Sweet Treats!



Colossal Hot Fudge Sundae



Caramel Brownie Bite Cheesecake



Blueberry Cobbler White Chocolate Cheesecake



Gluten-Free Peanut Butter Pie



Strawberry Shortcake



Wicked Molten Chocolate Lava Cake

*Please advise your server if you are a member of your party has an allergy. We strive to identify ingredients which may cause allergic reactions, as well as to assist our staff in the service of food allergies. While every effort is made to prepare dishes to accommodate your needs, those with allergies or food sensitivities should be aware that our restaurant is not an allergen-free environment. **The FDA and the Department of Public Health advise that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially in the elderly, young children, pregnant women, and others who may be susceptible to foodborne illness. Thorough cooking of such named foods reduces the risk of illness.