

Appetizers

Crispy Calamari Sundried tomato aioli, lemon caper aioli \$18	Lobster Egg Rolls Local lobster, shitake mushroom slow, spicy ponzu \$24	Steamed Mussels Red curry, coconut, basil, ginger \$18
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Pan Fried Local Crab Cakes Sambal aioli, local greens, citrus vinaigrette, candied lemon, pickled radishes \$20	Grilled Marinated Lamb Chops Sesame, scallion ginger sauce, sweet soy drizzle \$18	

Soups and Salads

Add grilled chicken 12, shrimp~15, local fish~30, lobster~25, or 8oz NY strip~25 to any salad or entree

Lobster Bisque cup \$5 bowl \$10	House Salad Baby greens, Marcona almonds, pickled red onions, gorgonzola, citrus vinaigrette \$12	Caesar Classic caesar, croutons, anchovies, garlic \$12
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Kale and Lobster Salad Pomegranate, radicchio, roasted red peppers, scallion giner vinaigrette \$24		
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Pastas

Lobster Gratin	Spinach, Mushroom, and Seafood Alfredo	Shrimp Scampi
Penne pasta, parmesan, crispy bread crumbs	Fettuccine, Lobster, Shrimp, Mussels	Linguine, roasted garlic, tomato, lemon
\$40	\$40	\$34

Entrees

Choice of two sides: Broccoli, Roasted Tomatoes and Artichokes, Roasted Mushrooms, Grilled Asparagus, Parmesan Herb Risotto, Steak Fries, Curly Fries, Mashed Potatoes, Baked Potato

Grilled Local Catch Piccata Lemon tomato caper butter \$40	Pan Seared Atlantic Salmon Sun-dried tomato, mango, red curry jam, lemon butter \$40	8 oz NY Strip Black truffle herb butter \$35
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14 oz Ribeye Horseradish cream \$40	Jerx Rubbed Pork Tenderloin Spiced rum apple butter \$32	Pork Spare Ribs Sweet chili rum & coke BBQ \$32
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Fried Chicken Jack's favorite! For piece crispy honey batter \$25	Beer Battered Fish n' Chips Local catch off the day, Crispy Leatherback batter, French fries, tartar \$25	

Local Lobster

Choice of two sides: Broccolini, Roasted Tomatoes and Artichokes, Roasted Mushrooms, Grilled Asparagus, Parmesan Herb Risotto, Steak Fries, Mashed Potatoes, Baked Potato

Surf and Turf

Half of a small lobster and an 8oz NY strip

\$55

Irish Whiskey Lobster

Our version of a thermidor, large lobster sautéed in whiskey and spiced rum, topped with herbs and cheeses & baked

\$55

Baked in the Buff or with Local Spices

small (16-24oz) \$40, medium (25-32oz)
\$50, large (33-40oz) \$60