

RAW BAR

East Coast Oysters	2/pc
West Coast Oysters	2.5/pc
Wild Littleneck Clam	90¢/pc
Salt Roasted We-Peel Shrimp	2.5/pc
½ Chilled Lobster	10
Blue Crab	4/pc
Big Ocean Sampler	58
<i>1 chilled lobster, 1 dozen mixed oysters, 4 we-peel shrimp, 6 littleneck clams, 1 blue crab</i>	

FROM THE KITCHEN

Smoked Tuna Dip	7
<i>radish, toast</i>	
Clams Casino	6
Fathom Fries	7
<i>lump crab, spiced crab gravy, cheese curd</i>	
Mahi Mahi Tostada	6
<i>avocado, shredded lettuce, salsa negra, cotija cheese, crema</i>	
Crab & Green Chile Dumplings	9
<i>nuoc cham</i>	
Fried Crawfish Tails	7
<i>cajun honey</i>	
Garlic Shrimp	9
<i>tomato, paprika, crouton</i>	
Blue Bay Mussels	10
<i>coconut, panang curry, lemongrass</i>	
Wild Littleneck Clams	12
<i>chorizo, piperade, espelette</i>	
Fried Calamari	10
<i>cherry pepper, garlic, lemon</i>	
Smoked Salmon Panzanella	9
<i>pumpernickel, pickled cherry tomato, crumbled egg, arugula, red onion vinaigrette</i>	
Peekytoe Crab Cake Sandwich	13
<i>oven dried tomato, frisee, remoulade</i>	
Lobster Grilled Cheese	15
<i>sourdough, gruyère, green tomato, truffle aioli</i>	
Blackened Mahi Tacos	12
<i>crispy shallot, pickled jalapeño, tomatillo relish</i>	
Salmon Burger	12
<i>cucumber, black olive, feta, tarragon yogurt</i>	
Pulled BBQ Marlin Sandwich	12
<i>cole slaw, sea salt chips</i>	
Clam Bake	
<i>½ lobster, shrimp, clams, mussels, andouille sausage, red bliss potato, corn, onion, garlic, old bay</i>	
	25/person

SIDES

Old Bay Fries	3
Cole Slaw	3
Asparagus	4
Cauliflower Tempura	
<i>w/chilè mayo</i>	4
Baked Beans	
<i>w/bacon bread crumbs</i>	4

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