

ISLAND SNACKS

TUNA POKE*

RARE YELLOW FIN TUNA, SESAME OIL, SOY, GINGER, SCALLIONS, CILANTRO, MANDARIN GLAZE AND CRISPY WONTON CHIPS 16

COCONUT SHRIMP

FOUR TEMPURA SHRIMPS COATED WITH FRESH COCONUT 13

CALAMARI

CRISPY CALAMARI SERVED W/OUR SPECIAL SAMBAL SAUCE 14

CRAB CAKES

TWO HOMEMADE MARYLAND STYLE CRAB CAKES TOPPED WITH REMOULADE SAUCE 16

LITTLE NECK CLAMS

LOCAL LITTLE NECK CLAMS SERVED IN A WHITE WINE BUTTER SAUCE WITH CHORIZO AND TOASTED GARLIC BREAD 19

CHICKEN WINGS

1/2lb CHICKEN WINGS, TOPPED WITH BBQ, BUFFALO OR OUR SPECIAL SAUCE 13

ARTICHOKE SPINACH DIP

MIXED CHEESES, ARTICHOKE, SPINACH AND CRISPY WONTON CHIPS 13

PULLED PORK SLIDERS

SLOWLY ROAST PULLED PORK TOSSED IN CHIPOTLE LIME BBQ SAUCE SERVED ON BUTTER GRILL BUN 13

ROYAL CHIPS

HOUSE CHIPS, CRISPY BACON, BLUE CHEESE AND FRESH SCALLIONS 10

HUMMUS PLATE

HUMMUS SERVED WITH FRESH VEGGIES, OLIVES AND GRILLED FLATBREAD 13

RAW BAR

LOCAL OYSTERS

COCKTAIL SAUCE, HORSERADDISH 3.25 EACH 3 MIN

SHRIMP COCKTAIL

FOUR JUMBO SHRIMP, WASABI COCKTAIL SAUCE 14
ADD SHRIMP 3.5

SALADS

ADD CHICKEN 5, ADD SHRIMP 9, ADD LOBSTER 14,
ADD SALMON 9, ADD STEAK 13

GARDEN

MIXED GREENS, TOMATO, RED ONION, CUCUMBER BALSAMIC VINAIGRETTE 11

CAESAR

ROMAINE LETTUCE, PARMESAN, GARLIC CROUTONS, CREAMY CAESAR DRESSING 12

CAPRESE

MOZZARELLA, AVOCADO, TOMATO, LEMON BASIL OIL, BALSAMIC GLAZE 14

BEET SALAD

PANKO-FRIED GOAT CHEESE BALLS, ARUGULA, PISTACHIO VINAIGRETTE, BALSAMIC GLAZE 14

TUNA SALAD*

SEARED YELLOW FIN TUNA, MIXED GREENS, BROCCOLI SLAW KALE, CAULIFLOWER, RADISH, CARROTS, TOMATO, SESAME SOY VINAIGRETTE 20

LOBSTER SALAD

AVOCADO, CUCUMBER, TOMATO, GREENS, SUNDRIED TOMATO PESTO VINAIGRETTE 27

ISLAND SPECIALTIES

SEAFOOD RISOTTO

LOBSTER, COD, SHRIMP, ROASTED RED PEPPER, ASPARAGUS, CREAMY RISOTTO AND PARMESAN 32

FISH AND CHIPS

CRISPY HADDOCK FILLET LIGHTLY BREADED SERVED WITH FRENCH FRIES....SHOULD WE SAY ANYTHING MORE? 21

SEAFOOD LOUIS

SAUTEED SHRIMP, SCALLOPS, BACON, SPICY LEMON-BUTTER, GARLIC SAUCE, BLUE CRAB, SMOKED GOUDA GRIT CAKE 34

LOBSTER RAVIOLI

FOUR LOBSTER RAVIOLI IN CREAMY PINK SAUCE TOPPED WITH SEARED SEA SCALLOPS...CAN'T GET ANY BETTER 34

SHRIMP SCAMPI

SHRIMP, CAPERS, CHOPPED FRESH TOMATO, BASIL, GARLIC, LEMON, SCALLION, OLIVE OIL, BUTTER WITH LINGUINE PASTA 32

MEDITERRANEAN PASTA

BUCATINI PASTA, CAPERS, FRESH CHOPPED TOMATOES, FETA CHEESE, KALAMATA OLIVES, BUTTER, BASIL 22

FILET MEDALLIONS AND SHRIMP*

SAUTEED FILET MEDALLIONS, SHRIMP, SPINACH, MUSHROOMS, ONIONS TOPPED WITH BOURBON GOUDA CHEESE SAUCE 28

CARIBBEAN CHICKEN

HALF ROASTED CHICKEN TOPPED WITH HULA HULA SAUCE AND SERVED OVER COCONUT-PINEAPPLE RICE 23

LOBSTER ROLL

HOT WITH BUTTER, FRESH HERBS MKT
COLD WITH MAYO, CELERY, ONION AND OLD BAY SPICE SERVED ON BRIOCHE ROLL MKT

ORCHID BURGER*

8 OZ BURGER PATTY, HOMEMADE BOURBON BBQ SAUCE, BACON, CHEDDAR CHEESE, CRISPY ONION HAY, LETTUCE, TOMATO ON A TOASTED BRIOCHE BUN 16

FARM STEAKS AND FRESH SEAFOOD

FILLET MIGNON*

8 OZ FILLET SERVED W/ ASPARAGUS & ROASTED POTATOES 38
ADD LOBSTER...MAKE IT SURF AND TURF 14

NY STRIP*

10 OZ NY STRIP TOPPED WITH GARLIC BUTTER SERVED WITH MASHED POTATOES AND ASPARAGUS 36

SALMON *

MISO GLAZED SALMON TOPPED WITH SWEET PICKLED VEGGIE SERVED OVER WILTED SPINACH 28

SWORDFISH *

CHARRED GRILLED SWORDFISH TOPPED W/ LEMON, CAPER BUTTER SAUCE SERVED W/ ASPARAGUS AND ROASTED POTATOES 32

SOUPS

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

LOBSTER BISQUE MARKET PRICE

SIDES

VEGGIE FRIED RICE 4, MASH POTATO 4,
FRENCH FRIES 5, ROASTED POTATOES 5, SEASONAL VEGETABLES 5, SAUTEE SPINACH 5

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORN ILLNESSES. CONSUMERS WHO ARE ESPECIALLY VULNERABLE SHOULD EAT FOOD THOUGHLY COOKED. PLEASE ALERT YOUR SERVER FOR ANY FOOD ALLERGIES

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

3.5% SURCHARGED FOR CREDIT CARDS WILL BE ADDED