



LUNCH MENU

STARTERS

TUNA POKE*

RARE YELLOW FIN TUNA, SESAME OIL, SOY, GINGER, SCALLIONS, CILANTRO, MANDARIN GLAZE AND CRISPY WONTON CHIPS 14

COCONUT SHRIMP

FOUR TEMPURA SHRIMPS COATED WITH FRESH COCONUT 12

CALAMARI

CRISPY CALAMARI SERVED WITH OUR SPECIAL SAMBAL SAUCE 13

CRAB CAKES

TWO HOMEMADE MARYLAND STYLE CRAB CAKES TOPPED WITH REMOULADE SAUCE 14

SHRIMP COCKTAIL

FOUR JUMBO SHRIMP, WASABI COCKTAIL SAUCE 12

LITTLE NECK CLAMS

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

BUFFALO WINGS OR HOUSE-MADE TENDERS

YOUR CHOICE OF BUFFALO BONE IN WINGS OR TENDERS SERVED WITH BLUE CHEESE DRESSING 11

ARTICHOKE SPINACH DIP

MIXED CHEESES, ARTICHOKE, SPINACH AND CRISPY WONTON CHIPS 12

PULLED PORK SLIDERS

SLOWLY ROAST PULLED PORK TOSSED IN CHIPOTLE LIME BBQ SAUCE SERVED ON BUTTER GRILL BUN 12

ROYAL CHIPS

HOUSE-MADE POTATO CHIPS, CRISPY BACON, BLUE CHEESE AND FRESH SCALLIONS 9

HUMMUS PLATE

HUMMUS SERVED WITH FRESH VEGGIES, OLIVES AND GRILLED FLATBREAD 11

SALADS

ADD CHICKEN 4, ADD SHRIMP 8, ADD LOBSTER 13,
ADD SALMON 8, ADD STEAK 12

GARDEN

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, BALSAMIC 10

CAESAR

ROMAINE LETTUCE, PARMESAN, GARLIC CROUTONS, CREAMY CAESAR DRESSING 11

CAPRESE

MOZZARELLA, AVOCADO, TOMATO, LEMON BASIL OIL, BALSAMIC GLAZE 13

BEET SALAD

PANKO-FRIED GOAT CHEESE BALLS, ARUGULA, PISTACHIO VINAIGRETTE, BALSAMIC GLAZE 13

TUNA SALAD*

SEARED YELLOW FIN TUNA, SERVED OVER BROCCOLI SLAW, CAULIFLOWER, CARROTS, RADISHES, KALE, MIX GREENS, TOMATO, SESAME SOY VINAIGRETTE 19

LOBSTER SALAD

AVOCADO, CUCUMBER, TOMATO, GREENS, SUN-DRIED TOMATO PESTO VINAIGRETTE 24

LUNCH ENTREES

FISH AND CHIPS

CRISPY HADDOCK FILET LIGHTLY BREAD SERVED WITH FRENCH FRIES...SHOULD WE SAY ANYTHING MORE 19

SEAFOOD LOUIS

SAUTEED SHRIMP, SCALLOPS, BACON, SPICY LEMON-BUTTER, GARLIC SAUCE, BLUE CRAB, SMOKED GOUDA GRIT CAKE 32

SHRIMP SCAMPI

SHRIMP, CAPERS, CHOPPED FRESH TOMATO, BASIL, GARLIC, LEMON, SCALLION, OLIVE OIL, BUTTER WITH LINGUINE PASTA 28

MEDITERRANEAN PASTA

BUCATINI PASTA, CAPERS, FRESH CHOPPED TOMATOES, BUTTER, FETA CHEESE, KALAMATA OLIVES, AND BASIL 20

LOBSTER ROLL

HOT WITH BUTTER, FRESH HERBS 25
COLD WITH MAYO, CELERY, ONION AND OLD BAY SPICE SERVED ON BRIOCHE ROLL 25

STEAK AND FRIES*

4 OZ FILET MIGNON SERVED WITH CRISPY FRENCH FRIES 16

HAWAIIAN FISH TACOS*

TUNA POKE TOSSED IN GOCHUJANC SWEET CHILI SAUCE, ASIAN NOODLES SALAD AND TOPPED WITH SIRACHA MAYO SERVED IN CRISPY WONTONS 15

SANDWICHES

SERVED WITH FRENCH FRIES OR COLESLAW
SUBSTITUTE ONION RINGS 3.50

FRIED CRISPY CHICKEN

DEEP FRIED CHICKEN BREAST WITH HOMEMADE BOOM BOOM SAUCE AND PICKLES SERVED ON TOASTED BRIOCHE 13

FISH SANDWICH

LIGHTLY BREADED HADDOCK FILET SERVED ON TOASTED BRIOCHE BREAD WITH LETTUCE, TOMATO, ONION AND TARTAR SAUCE 14

TURKEY BACON AVOCADO WRAP

TURKEY, AVOCADO, BOURSIN CHEESE, LETTUCE, TOMATO, ONION SERVED IN A WHITE WRAP 15

SKIRT STEAK BLT*

SKIRT STEAK, BACON, LETTUCE, TOMATO AND ONION SERVED ON FOCACCIA BREAD WITH BASI MAYO 14

CUBAN SANDWICH

SLOWLY ROASTED CUBAN PORK, HAM, SWISS CHEESE, RED CHILI PASTE SERVED ON A GRILLED HOAGIE BUN 15

ORCHID BURGER*

8 OZ BURGER PATTY, HOMEMADE BOURBON BBQ SAUCE, BACON, CHEDDAR CHEESE, CRISPY ONION HAY, LETTUCE, TOMATO SERVED ON BRIOCHE BUN 15

BEYOND VEGGIE BURGER

VEGAN/VEGETARIAN BURGER, LETTUCE, TOMATO, RED ONION 14
ADD CHEESE 1

SOUPS

NEW ENGLAND CLAM CHOWDER CUP 5 BOWL 7
LOBSTER BISQUE MARKET PRICE

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

20% GRATIUIITY WILL BE ADDED FOR GROUPS OF SIX OR MORE