



Rip Tide The Surf

Most items below are served with cocktail sauce and lemons

RAW LITTLE NECK CLAMS

Sweet Nectar from the bottom of the sea
\$1.25ea, Half DZ \$6.95 DZ \$13.00

OYSTERS

Blue Points from CT ,Katama from Martha's
Vineyard Check out menu

JUMBO SNOW CRAB CLAWS

Cooked & served chilled
Single \$2.25 Half DZ \$12 DZ \$22

THE FISH MARKET

3 Shrimp, 3 oysters, 3 clams & 2 crab claws
\$17.50

SHRIMP COCKTAIL

U15 Jumbos served with lemon and cocktail sauce Single \$2.25, Half DZ \$12.50, DZ \$24.00

Under The Sea

STEAMED CLAMS

In a Sam Adams broth, garlic, onions & fresh
thyme
\$11.25

CRAB CAKES

2 Lump crab cakes with a side salad & lemon
herb aioli
\$13.95

FRESH LOBSTER ROLL

Tender lobster salad on a grilled torp
\$16.95

Around The Reef

1 LBS ALASKAN KING CRAB LEGS	\$	32.00
As you see on the discovery channel. Comes with fresh veggys and mashed potatos		
STEAMED 1 1/4 LB MAINE LOBSTER		\$22.95
Big n juicy		
PAN SEARED DIVER SCALLOPS		\$18.95
In a lemon white wine butter sauce		
SHRIMP SCAMPI		\$19.95
White wine garlic butter sauce over angel hair pasta		
PASTA & CLAMS		\$18.95
10 whole clams with Tender clam meat and fresh spinach, red or white sauce over angel hair pasta with garlic bread		
7+LB STEAMED LOBSTER DINNER (7 + POUNDS)		\$265.00
Enough for 2-3 people served with garden salad, vegetables and potato		

On The Beach

WARM CHOCOLATE LAVA CAKE \$5.95

Served with raspberry & caramel
sauce, topped with fresh whipped
cream

DEATH BY CHOCOLATE CAKE