



# 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

### THE FISH MARKET

4 Shrimp, 4 oysters( 2 Blue Points & 2 Katama)  
& 4 Clams  
\$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

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

## On The Beach

### WARM CHOCOLATE LAVA CAKE

Served with raspberry & caramel sauce, topped with fresh whipped cream  
\$5.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.