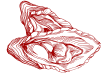




## RAW BAR



<b>OYSTERS</b>	MP
see blackboard for daily selection	
<b>CLAMS</b>	1.75 ea.
littlenecks or topnecks	
<b>JUMBO SHRIMP COCKTAIL (GF)</b>	17
5 shrimp, cocktail sauce	
<b>CRAB KANI SALAD (GA)</b>	19
avocado, cucumber, carrot, panko, spicy mayo	
<b>TUNA POKE (GA)</b>	18
avocado, soy, cucumber, chives, wonton crisps	
<b>TOWER OF POWER (GA)</b>	75
6 bluepoint oysters, 8 littlenecks, 6 shrimp, crab salad, tuna poke	

### OYSTERS & BUBBLES 50

12 bluepoint oysters & bottle of house prosecco

## - SOUP & SALAD -

<b>NEW ENGLAND CLAM CHOWDER</b>	cup 8 bowl 12
<b>LOBSTER BISQUE (GF)</b>	cup 8 bowl 12
<b>BRUYN SWICK SALAD (V,GF)</b>	12
mixed greens, candied nuts, tomato, olives, red onion, cheddar, balsamic vinaigrette	
<b>ROASTED BEETS (V,GF)</b>	13
mixed greens, goat cheese, avocado, lemon poppy seed vinaigrette	
<b>CAESAR SALAD (GA)</b>	14
white anchovies, croutons, parmesan, housemade dressing	
*ADD PROTEIN TO ANY SALAD*	
<b>CHICKEN +8</b>	
<b>SALMON +14</b>	
<b>SHRIMP(6) +15</b>	
<b>TOFU +12</b>	

## - STARTERS -

<b>SHRIMP SCAMPI (GF)</b>	14	<b>MUSSELS FRA DIAVLO (GF)</b>	16	<b>BACON WRAPPED SCALLOPS</b>	18
4 shrimp, butter, garlic, white wine		<b>OR GARLIC &amp; HERB</b>		4 scallops, bacon, bourbon sauce (GF)	
<b>SCALLOP SCAMPI (GF)</b>	16	steamed mussels in sauce of your choice		*Add 2 bacon wrapped scallops to any entrée for \$12	
3 scallops, butter, garlic, white wine		<b>OYSTERS ROCKEFELLER (5)</b>	16	<b>SMOKED SEAFOOD DIP</b>	15
<b>BAKED CLAMS</b>	12	add bacon +3		warm spinach, crab, and smoked fish dip served with chips	
house made, stuffed, baked clams		<b>CHARCUTERIE BOARD (GA)</b>	23	<b>TRIO OF DIPS (V)</b>	14
<b>SHRIMP SKEWER</b>	22	selection of meats & cheeses, candied nuts, seasonal spreads		hummus, beet, olive tapenade, toasted pita	
comes with 8 fried or grilled shrimp		<b>GRILLED FLATBREAD</b>	16	<b>MARYLAND CRABCAKE</b>	19
<b>STEAMERS (GA)</b>	17	gorgonzola, bacon, fig glaze, caramelized onions		salad greens, remoulade	
one dozen littlenecks or topnecks		<b>CRAB CLUSTER (GF)</b>	MP		
		snow crab legs and claw served with drawn butter			

## - SIDES -

<b>FRENCH FRIES 6</b>	<b>SEASONAL VEGETABLE 7</b>	<b>*ADD 2 PAN SEARED SCALLOPS TO ANY DISH 8</b>	<b>MAC &amp; CHEESE 10</b>
rosemary & parmesan +3			add bacon +3
truffle oil & parmesan +4	<b>CRUSHED POTATOES 8</b>		add pulled pork +6
			add lobster +12

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V ~ Vegetarian  
GF ~ Gluten free  
GA~ Gluten free option available



**- SANDWICHES -**

BOSTON LOBSTER ROLL (GA)	28
FLAT IRON STEAK PANINI (GA)	18
cheddar, sautéed onion, horseradish sauce, marinated flat iron	
FRIED SHRIMP PO' BOY (GA)	18
lettuce, tomato, remoulade	
BBQ PULLED PORK SANDWICH (GA)	16
coleslaw, pickled red onion	
GRILLED CHICKEN SANDWICH (GA)	14
avocado, cheddar, red pepper remoulade	
BUFFALO CHICKEN WRAP	14
AVOCADO SHRIMP WRAP	15
AVOCADO TOFU WRAP (V)	18
<b>*ALL SANDWICHES SERVED WITH SALAD*</b>	
fries +2 rosemary/parm fries +3	
truffle fries +4	
<b>GLUTEN FREE BUN AVAILABLE</b>	<b>+3</b>

**- U-PICK-PASTA -**

1: PICK YOUR PASTA	22
FRESH MADE FETTUCCINI OR CAVATAPPI	
<b>GLUTEN FREE PASTA AVAILABLE</b>	<b>+3</b>
2: PICK YOUR SAUCE	
SCAMPI, WHITE WINE GARLIC & HERB, MARINARA OR FRA DIAVLO	
3. PICK YOUR PROTEIN	
SALMON 14	SHRIMP(6) 15
SCALLOPS(4) 15	CHICKEN 8
CLAMS 12	TOFU 12
MUSSELS 8	LOBSTER 18

PEPSI, DIET PEPSI, 7UP, SELTZER	3
GINGER ALE, DR. PEPPER	
TONIC, GINGER BEER	4
JUICE	4
MILK, CHOCOLATE MILK	4

**- MAINS -**

12OZ NY STRIP STEAK (GF)	38
herbed butter, potato, seasonal veggies	
add <b>BROILED LOBSTER TAIL</b>	<b>+25</b>
GRILLED FLAT IRON STEAK (GF)	28
herbed butter, potato, seasonal veggies	
DAILY FISH SELECTION	MP
see blackboard for today's catch	
LEMON BUTTER DILL SALMON (GF)	32
baked salmon, grain rice blend, seasonal veggies	
DIVER SCALLOPS (GA)	34
mushroom risotto, crispy leeks, basil pesto	
SEASONAL GRAIN BOWL (V,GF)	22
grain blend, veggies, balsamic dressing on side	
pulled pork +6 chicken +8 shrimp +15 tofu +12	
FISH & CHIPS	22
beer battered haddock, fries, tartar sauce	
BRUYN SWICK BURGER (GA)	18
caramelized onion, applewood bacon, cheddar, served with fries	
CRAB CLUSTERS	MP
snow crab legs and claw served with drawn butter, grain blend, and seasonal vegetable	

**- KIDS MENU -**

CHICKEN FINGERS AND FRIES	10
KIDS PIZZA	10
KIDS BURGER	10
KIDS FISH AND CHIPS	10
PASTA WITH BUTTER OR MARINARA	10

**- COLD DRINKS -**

UNSWEETENED ICED TEA	4
LEMONADE	4
ARNOLD PALMER	4
SARATOGA SPARKLING OR FLAT WATER	7.5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V ~ Vegetarian  
GF ~ Gluten free  
GA~ Gluten free option available