

# Raw Bar

**NEW Royal Osetra Caviar- Gallilee 30 Grams MKT**

Blinis, Red Onion, Crème Fraîche, Chives

Add "Dobbert Style" +35 (Crispy Pork Belly, Chilled Lobster Claws)

* <b>Nantucket Oysters (ea.)</b> . . . . .	4
<b>Shrimp Cocktail</b> Jumbo Shrimp, Lemon, Cocktail . . . . .	18
* <b>Atlantic Tuna Poke</b> Wakame, Rice Chips, Scallion, Orange, Ginger, . . . . .	21
Avocado	
<b>Bluefish Pâté</b> Radish, Carrots, Cucumber, Tortilla Chips . . . . .	18

## Appetizers

<b>Lobster Quesadilla</b> Cheddar Jack, Corn, Charred Lime, Chipotle Aioli . . . . .	35
<b>Stuffed Quahogs</b> 2ea., Chopped Clam, Chorizo, Herbs, Brioche, Drawn Butter . . . . .	16
<b>Lump Crab and Manchego Dip</b> Tortilla Chips, grilled lime . . . . .	19
<b>Crab Rangoons</b> 5ea, Spiced Honey Dipping Sauce . . . . .	15
<b>Half Dozen Noble Wings</b> Crispy Chicken Wings, Tossed in Choice of Buffalo, . . . . .	14
Korean BBQ, or Gold BBQ	
<b>NEW Pork Belly Bao (3)</b> Kimchee, Scallion, Korean BBQ, Sesame . . . . .	22
<b>Half Dozen Boneless Chicken Wings</b> Crispy Chicken Wings, Tossed in . . . . .	11
Choice of Buffalo, Korean BBQ, or Gold BBQ	
<b>Fried Pickle Chips</b> Golden Brown, House Made Ranch . . . . .	14
<b>Pan Crisp Crab Cake</b> Lemon Aioli, Greens . . . . .	16
<b>NEW Lobster BLT Sliders (3ea)</b> Chunks of Maine Lobster, Lightly Dressed, . . . . .	38
Crispy Bacon, Lettuce and Tomato, on Toasted Potato Bun Sliders	

## Soup and Salads

<b>N.E. Clam Chowder</b> Smoked Bacon, Thyme, Oyster Crackers . . . . .	11
<b>Mixed Green Salad</b> Beets, Goat Cheese, Onion Straws, Radish . . . . .	14
<b>House Caesar Salad</b> Toasted Bread, Parmesan, Garlic Peppercorn Dressing . . . . .	12

**\* Salad Options**

Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Filet Mignon+22 Crab  
Cake+12 Grilled Shrimp+14 Crispy Buffalo Chicken+11

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# Main Courses



<b>Lobster Mac &amp; Cheese</b>	3 Cheese Sauce, Atlantic Lobster . . . . .	37
Add 4oz. Filet Mignon +22		
<b>NEW * Filet Mignon</b>	7oz Grilled, Hoisin Demi Glace, Roasted Green Beans and Lemon Herb Potatoes	44
<b>NEW Chicken and Waffles</b>	Crispy Buttermilk Fried Chicken Breast, Belgian Waffles, Bourbon Hot Maple, Side Cole Slaw	29
<b>NEW Grilled Octopus and Pork Belly</b>	Sweet and Spicy Gochujang Glaze, Kimchee, Lemon Herb Roasted Potato	35
<b>* Sriracha Glazed Salmon</b>	Wester Ross, Citrus Infused Grains, Edamame Puree	32
<b>Fried Shrimp Platter</b>	French Fries, Tartar Sauce, Lemon, Cole Slaw . . . . .	29
<b>N.E. Fish &amp; Chips</b>	Buttermilk Fried Cod, Tartar Sauce, Lemon, Cole Slaw . . . . .	28
<b>Crab Cake Dinner</b>	2 Crab Cakes, Fries, Tartar Sauce, Lemon, Cole Slaw . . . . .	30

# Seafood Boils

*Classic Low Country Boils - Wet Naps Included!*

<b>Snow Crab and Shrimp Boil</b>	1# Snow Crab, Shrimp, Creole Butter, Red Bliss Potato, Corn, Chorizo	60
<b>Duo of Crab Boil</b>	½# King Crab, ½# Snow Crab, Creole Butter, Red Bliss Potato, Corn, Chorizo	90
<b>King Crab and Shrimp Boil</b>	1# King Crab, Shrimp, Creole Butter, Red Bliss Potato, Corn, Chorizo	110

# Desserts

<b>NEW Chocolate Decadence Cake</b>	Chocolate Glaze . . . . .	12
<b>NEW Irish Cream Cheesecake</b>	Caramel Drizzle . . . . .	12
<b>Vanilla Bean Ice Cream</b>	. . . . .	9
<b>Root Beer Float</b>	Caramel Drizzle . . . . .	11

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# Sandwiches

*sandwiches come with fries, tots, or slaw*

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- Chilled N.E Lobster Roll** Lemon Aioli, 6" or Footlong, Toasted Brioche . . . 36/70
- Crab Cake BLT** Pan Seared Crab Cake, Applewood Smoked Bacon, Greens, . . . 22  
Lemon Aioli.
- Beyond Burger** Vegan Patty, Chipotle Aioli, Greens, Tomato, Honey Whipped 19  
Goat Cheese
- \* **All American Burger** 8oz. Double Stack of Prime Beef Patties, Yellow . . . 18  
Cheese, Pickles, Mustard, Ketchup
- Crispy Korean Chicken Sandwich** Korean BBQ Sauce, Kimchee, Mayo, . . . 19  
Pickles
- \* **Surf and Turf Burger** 8oz. Double Stack of Prime Beef Patties, Lobster . . . 33  
Meat, Swiss, Lemon Aioli, Onion Straws  
Featured On The Phantom Gourmet
- D.F.C. (Deep Fried Chicken Sandwich)** Buffalo Sauce, Blue Cheese Dressing, 18  
Greens
- Blackened Chicken Sandwich** Chipotle Aioli, Applewood Smoked Bacon . . . 18
- Codfish Sandwich** Fried Cod, Tartar Sauce, Lemon, Greens . . . 19

# Side Dishes

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| <b>Roasted Green Beans</b> . . . . . 10       | <b>Classic Coleslaw</b> . . . . . 10        |
| <b>Citrus Infused Ancient Grains</b> . . . 10 | <b>Lemon Herb Roasted Potato</b> . . . 10   |
| <b>Mac &amp; Cheese</b> . . . . . 10          | <b>Side Caesar Salad</b> . . . . . 10       |
| <b>Seasoned French Fries</b> . . . . . 10     | <b>Herbed Carrots</b> . . . . . 10          |
| <b>Garlic Parmesan Tater Tots</b> . . . . 10  | <b>Side Greens and Beets Salad</b> . . . 10 |

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