

SOUPS & SALADS

Manhattan She Crab Soup
New England Clam Chowder
Maine Lobster Bisque

Iceberg Caesar
House Greek

Warm Goat Cheese Salad
Dried Cherries, Candied Pecans, Balsamic Dress.

APPETIZERS

Portuguese Sardines
Smoked Tuna Pate
Steamed Mussels (red, white, mustard)
Calamari (fried, grilled, Buffalo)
Honey-Lime Tequila Glazed Shrimp
Jalapeno & Lime Grilled Shrimp
Shrimp Cocktail
Andouille & Duxelle Baked Clams
Florida Rock Shrimp (Buffalo OR Scampi)
Maine Lobster Cakes
Lump Crab & Guacamole Martini
Oysters Rockefeller
Grilled Octopus
Prosciutto Wrapped Scallops

RAW BAR (per ½ dozen)

Oyster Tasting Any 18
Kumamoto Baja California
Rocky Pass Alaska
Blackberry Point P. E. I.
Beau Soleil Nova Scotia
Ninigret Maine
Malpaque P. E. I.
Wianno Massachusetts
Beaver Tail Rhode Island
Pemaquid Maine
Cape May Salts New Jersey

PASTA & MEAT

Shrimp Scampi
Spicy Red Clam Sauce
Clams & Garlic
Mussels (Red or White)
12 oz New York Strip
Twin 5 oz Filet Mignon
12 oz Grilled Chicken Breast

WEDNESDAY TASTING MENUS

Join us on Wednesdays for our new 4-course tasting menu for two.

BLACK BOARD SPECIALS

With choice of : Baked Potato, Sweet Potato, Garlic Smashed, Rice, French Fries or Sweet Smashed Potato
Sweet Potato Fries

Tonight's Mixed Grill

Atlantic Salmon & Chilean Sea Bass

Southern Catfish (grilled, blackened or fried)
Costa Rican Tilapia
Local (Montauk) Bluefish
Point Judith Skate Wings
Atlantic Salmon
Blackened Carolina Redfish
Wild Canadian Lake Trout
Gulf of Mexico Mahi Mahi
Cape Anne Wolfish
Gulf of Mexico Yellowfin Tuna
Georges Banks Lemon Sole
.Dayboat Maine Sea Scallops
Icelandic Arctic Char
Cape Anne Monkfish Medallions
Hawaiian Monchong (Pomfret)
Australian Barramundi
Gulf Stream Swordfish
Prosciutto Wrapped Scallops w/ port sauce
Florida Grouper Medallions
Chilean Sea Bass
Nova Scotia Halibut
2 ¼ lb. Maine Steamed Lobster
WHOLE Striped Bass (Crispy or Grill)
WHOLE Black Sea Bass (Crispy or Grill)
WHOLE Greek Bronzini

FISH HOUSE CLASSICS

Jumbo Lump Crab Cakes
Fish & Chips
Blue Point Bouillabaise
Classic Seafood & Sausage Paella
Pistachio Crusted Rainbow Trout
Hazelnut & Cherry Crusted Tilapia
Shrimp (fry, grill, broil)
Fried Oysters (Shucked to Order)

VEGETABLES/SIDES

Roasted Butternut Squash
Blue Point Grill Creamed Spinach
Sautéed Broccoli
Pan Seared Baby Beets
Warm Wilted Fresh Spinach w/ Parmesan
Stewed Tomatoes
Sweet Potato Fries/French Fries