



THANK YOU FOR DINING WITH US. WE ARE BEYOND GRATEFUL TO BE SERVING OUR PATRONS AGAIN, WE TRULY APPRECIATE YOUR SUPPORT! DUE TO OCCUPANCY RESTRICTIONS PLEASE BE MINDFUL OF THE 2 HOUR TIME LIMIT FOR YOUR TABLE .

## LUNCH MENU

### RAW BAR:

#### THE ATLANTIC TOWER-\$60

18 OYSTERS, 9 MIDDLE NECK CLAMS, 1/2 LB SMOKED PEI MUSSELS, COCKTAIL SHRIMP, CHAMPAGNE MIGNONETTE, LOUIS SAUCE

#### ENHANCE YOUR TOWER

1 LB DUNGENESS CRAB LEGS -\$40

1 LB MAINE LOBSTER -\$30

1/4 LB TUNA POKE -\$10

COCKTAIL SHRIMP -\$14

#### RAW OYSTERS- (3 EACH)-\$8

BLUE POINT, CT SEASIDE, VA BIG ISLAND, VA LYNNHAVEN, VA

#### STEAMED DUNGENESS CRAB LEGS -\$40

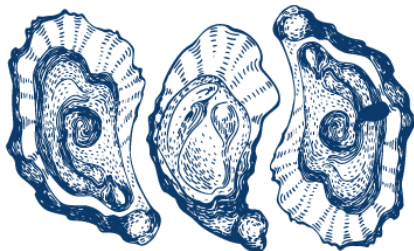
1 POUND, COCKTAIL SAUCE, LEMON, BUTTER

#### OLD BAY SCENTED PEEL & EAT SHRIMP

HALF POUND- \$14 POUND- \$25

#### CLASSIC SHRIMP COCKTAIL-\$14

COCKTAIL SAUCE, CUCUMBER SALAD, LEMON



### STARTERS:

#### FLASH FRIED "HOT" CALAMARI-\$14

FRESH CALAMARI, SWEET AND SPICY GLAZE, BREAD & BUTTER PICKLES ON THE SIDE

#### SPINACH AND ARTICHOKE DIP -\$11

CREAMED SPINACH, ARTICHOKE, PROVENCAL BREADCRUMBS, PITA CHIPS ADD CRAB -\$6

#### CRAB CAKE APPETIZER -\$16

SIGNATURE ULTIMATE CRAB CAKE, CUCUMBER SALAD, MICRO CILANTRO

#### POKE BOWL- \$15

AHI TUNA, SEASONED RICE, SEAWEED SALAD, SPRING VEGETABLES, YUMYUM SAUCE, CRISPY FRIED ONION

### SOUPS AND SALADS:

#### HOT POT STEW-\$9

FRESH FISH, SHELLFISH, PEPPERS, ONION, AND TOMATO BROTH

#### NEW ENGLAND CLAM CHOWDER -\$9

FRESH CLAMS, BACON, CELERY, ONION, CREAMY BROTH

#### CLASSIC CAESAR SALAD-\$10

CRISP ROMAINE, SHAVED PECORINO, TOMATOES, GARLIC CROUTONS

#### MIXED GREEN SALAD-\$10

SALAD GREENS, CUCUMBER, TOMATOES, RED ONION, CROUTONS, LEMON HERB VINAGRETTE

ADD TO ANY SALAD :

CHICKEN: \$5, SHRIMP: \$6, CALAMARI: \$10, CRAB CAKE: \$10, SALMON: \$10

### HANDHELDS:

(CHOICE OF: FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, OR GREEN BEANS)

#### HALF POUND BURGER-\$17

CLASSIC ALL AMERICAN BURGER, LETTUCE, TOMATO, ONION CHOICE OF CHEESE: AMERICAN, CHEDDAR, SWISS, CRUMBLER BLUE CHEESE ADD BACON: \$2

#### CRAB CAKE SANDWICH-\$18

TARTAR SAUCE, LETTUCE, TOMATO, RED ONION, PICKLE, BRIOCHE BUN

#### SURFER TACO-\$15

BLACKENED FISH, FLOUR TORILLA, SLAW, FRESH PICO, AVOCADO, QUESO FRESCO, CHIPOTLE AIOLI

#### BEER BATTERED FISH SANDWICH-\$16

LOCAL BEER BATTERED FRESH HADDOCK LETTUCE, TOMATO, ONION, TARTER SAUCE, BRIOCHE BUN

#### CRISPY HOT CHICKEN SANDWICH-\$17

FRIED CHICKEN BREAST, TOMATO, COLESLAW, BREAD & BUTTER PICKLES, BRIOCHE BUN

### LUNCH ENTREES:

#### FISH AND CHIPS-\$22

FRESH HADDOCK, CRISPY FRIES, COLESLAW

#### ROASTED TOMATO ALFREDO-\$27

BLACKENED CHICKEN, ROASTED TOMATO, BROCCOLLI, PENNE PASTA, MICRO GREENS

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.