

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

## LUNCH MENU



### STARTERS:

#### RAW BAR:

##### THE ATLANTIC TOWER-\$70

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

##### ENHANCE YOUR TOWER

1 LB SNOW 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

POCAHONTAS SECRET, VA

LYNNHAVEN, VA

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

1 POUND, COCKTAIL SAUCE, LEMON, BUTTER

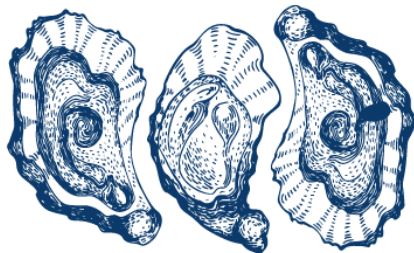
#### OLD BAY SCENTED PEEL & EAT SHRIMP

HALF POUND- \$14

POUND- \$25

#### CLASSIC SHRIMP COCKTAIL-\$14

COCKTAIL SAUCE, ROASTED CORN SALAD, LEMON



#### COCONUT SHRIMP-\$15

ONE DOZEN COCONUT BREADED SHRIMP, THAI CHILI SAUCE

#### FLASH FRIED "HOT" CALAMARI-\$15

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 -\$17

SIGNATURE ULTIMATE CRAB CAKE, ROASTED CORN SALAD, MICRO CILANTRO

#### POKE BOWL- \$15

AHI TUNA, CAULIFLOWER RICE, SEAWEED SALAD, SLICED CUCUMBER, PINEAPPLE, SESAME SEEDS, YUMYUM SAUCE, CRISPY FRIED ONION, AVOCADO

### SOUPS AND SALADS:

#### SOUP OF THE DAY-\$9

#### 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: \$15, SALMON: \$12

TUNA-\$12

### 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-\$19

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

#### SURFER TACO-\$16

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

#### PORK CARNITAS TACOS-\$16

BRAISED PORK, FLOUR TORTILLA, SLAW, FRESH PICO, AVOCADO, QUESO FRESCO, CHIPOTLE AIOLI

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

FRIED CHICKEN BREAST, TOMATO, BREAD & BUTTER PICKLES, COLE SLAW, BRIOCHE BUN

### LUNCH ENTREES:

#### FISH AND CHIPS-\$22

FRESH HADDOCK, CRISPY FRIES, COLESLAW

#### CITRUS CREAM SHRIMP SCAMPI-\$24

SHRIMP, ROASTED GARLIC, TOMATOES, RED PEPPERS, LINGUINE, CITRUS CREAM SAUCE

\*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.