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All fresh fish is available grilled, broiled, fried, pan-seared, blackened or baked with garlic breadcrumbs.

North Atlantic Salmon Fillet \*18  
 South Atlantic Swordfish Steak \*21  
 New Bedford Giant Sea Scallops \*22  
 Yellowfin Tuna Steak \*22

Louisiana Farm-Raised Catfish 16  
 Atlantic Cod 20  
 Costa Rican Mahi 22

Atlantic Haddock 18  
 Chilean Sea Bass 24  
 Atlantic Halibut 23

**Shellfish Platters\***

Lobster, Crab, Oysters,  
 Littlenecks, and Shrimp served  
 with an assortment of  
 dipping sauces.  
**Platter** (serves 4)... 60  
**Tower** (serves 8)... 120

**Fresh Daily**



**Atlantic Brunch**

Enjoy our signature brunch.  
 Every Saturday & Sunday  
 From 11:30am to 4:00pm.

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**We offer our full menu for  
 take-out or delivery.**

**Appetizers & Soup**

**Clams Casino** baked littleneck clams casino 12  
**Fried Oysters** with Cajun remoulade sauce 11  
**Calamari Milano** tossed in olive oil, hot peppers, parmesan and garlic with  
 pomodoro sauce served fried or grilled 10  
**Seared Ahi Tuna\*** with crispy rice cake, pickled ginger, aromatic herbs, wasabi  
 and soy ginger sauce 11  
**Maine Crab & Artichoke Dip** crispy tortilla chips and celery 12  
**Oysters Rockefeller** with spinach, pernod, béchamel, & gruyere 16  
**Sautéed Shrimp Puttanesca** with warm garlic crouton 12  
**Steamed Mussels** with sofrito, capers and warm crouton 10  
**Jumbo Lump Crab Cake** with coleslaw and tartar sauce 15  
**Lobster Ravioli** fresh lobster and shiitake mushrooms in a basil cream sauce 16  
**Lobster Quesadilla** with sweet corn salsa, sour cream, guacamole and salsa  
 fresca 13  
**Clams Atlantic** plum tomatoes, chorizo, spinach in a white wine clam broth with  
 rosemary garlic toasted focaccia 10  
**Fried Ipswich Whole- Bellied Clams** with tartar sauce 16  
**Steamers** with drawn butter and broth 18  
**New England Clam Chowder** award-winning cup 4 bowl 7  
**Clam or Fish Stew** cup 4 bowl 6  
**Sea Bass Chowder** with bacon, corn and garlic crouton cup 6 bowl 10  
**Crab Bisque** cup 5 bowl 8

**Raw Bar**

**Shellfish Cocktails:** Jumbo Crab 16 Jumbo Shrimp 14  
 Maine Lobster 18 King Crab Legs 15  
**Iced Littleneck Clams\*** Point Judith, RI 1/2 dozen 9  
**Blue Point Oysters\*** Long Island Sound, CT 1/2 dozen 12  
**Wawenoc Oysters\*** Damariscotta, ME 1/2 dozen 14  
**Menemsha Oysters\*** Martha's Vineyard, MA 1/2 dozen 15

**Salads**

**Seared Atlantic Salmon Salad\*** with romaine and baby greens, red bliss potato  
 and feta cheese in a lemon thyme dressing 15  
**Seafood Wok Salad** shrimp, scallops, mushrooms, pineapple and Chinese  
 vegetables served warm with noodles over greens and honey-lime vinaigrette 16  
**Chilled Lobster Salad** lobster salad in the shell with romaine, shaved fennel  
 and red onion, toasted almonds and a citrus orange vinaigrette 25  
**Classic Caesar** house dressing, croutons and fresh parmesan 8  
 with grilled or blackened chicken 13 with grilled shrimp 15  
**Grilled Seafood Medley** with chopped vegetable, feta cheese, avocado and  
 toasted pepitas in a lemon thyme dressing 16  
**Cobb Salad** mixed greens with chicken, avocado, bacon, black olives, tomatoes  
 and blue cheese tossed with a dijon vinaigrette 13 with grilled shrimp 16  
**Grilled Scallop Salad\*** with wild greens, romaine, dried cranberries and  
 gorgonzola cheese in a balsamic vinaigrette 16  
**Mixed Baby Greens Salad** with crispy onions, grilled apples, toasted walnuts,  
 gorgonzola and balsamic vinaigrette 7  
**Toasted Goat Cheese Salad** organic greens with roasted red and golden  
 beets and spiced pecans in a red wine vinaigrette 9

**Sandwiches**

**Spicy Catfish Sandwich** on fresh roll with hand-cut fries 10  
**Jumbo Lump Crab Cake Melt** with sliced tomato, brie cheese and pistachio  
 basil pesto served with sweet potato fries 17  
**Maine Lobster Roll** lightly-dressed with white bean salad and fresh greens 21  
**Fish Sandwich** golden brown fillet of fish with tartar sauce and hand-cut fries 10  
**Clam Roll** lightly breaded on fresh roll with hand-cut fries and tartar sauce 18  
**Fried Oyster Roll** lightly breaded on fresh roll with hand cut fries and cajun  
 remoulade 12  
**Tuna Salad** with capers, red onion, and hard-boiled egg whites on a toasted  
 challah roll with a simple green salad 10  
**Blackened Chicken Melt** with tomato and aged Vermont cheddar cheese,  
 served with hand-cut fries 10  
**Charbroiled Hamburger\*** 1/2 lb of freshly ground beef sirloin on a poppy seed  
 roll 11 with Cheddar or Blue Cheese 13  
**Tuna Tartare Burger\*** on a toasted challah roll with tomato, cucumber and  
 sweet potato fries with wasabi mayonnaise 14

**Seafood Specialties**

**Pan-Seared Sea Scallops\*** over linguine pasta in a pistachio basil pesto with  
 artichoke hearts and pico de gallo 21  
**Seafood Fra Diavolo** shrimp, scallops, swordfish and mussels with linguini in a  
 spicy arrabiata sauce 24  
**Atlantic Fried Platters** served with hand-cut fries, coleslaw, and tartar sauce:  
 Ipswich Clams 20 Shrimp 17 Scallops 17  
**Fish and Chips** fried Atlantic Haddock served with hand-cut fries, coleslaw and  
 tartar sauce 12  
**The Captain's Platter** deep fried shrimp, scallops, clams and fresh cod with  
 coleslaw, hand-cut fries, tartar and cocktail sauce 24  
**Shrimp Scampi** over linguine with chopped tomato, fresh herbs, and parmesan  
 20

**Lobster & Crab**

**Maine Lobster** with corn on the cob and potatoes 1 1/4 lb. 25 2 lb. 42 3 lb. 69  
**Baked and Stuffed** with shrimp stuffing Add 10  
**Lobster Fra Diavolo** fresh lobster with linguine in a spicy arrabiata sauce 25  
**Lobster Ravioli** fresh lobster and shiitake mushrooms in a basil cream sauce 23  
**Jumbo Lump Crab Cakes** with coleslaw and corn pudding 25

**Steak & Chicken**

**Filet Mignon\*** 10 oz. with mashed potatoes, asparagus and cabernet sauce 25  
**New York Strip Steak\*** 14 oz new potatoes, asparagus and cabernet sauce 25  
**Chicken Piccata** rice pilaf and asparagus in a white wine lemon caper sauce  
 with fresh tomatoes 18

**Sides**

Grilled Asparagus 5 Green Beans 4 Basmati Rice 3  
 Sautéed Spinach 4 Hand-Cut Fries 4 Rice Pilaf 3  
 Oven Roasted Potatoes 4 Mashed Potatoes 4 Corn Pudding 4  
 Crushed New Potatoes 5 Steamed New Potatoes 4 Sautéed Broccoli 4

\*The Commonwealth of Massachusetts requires us to notify our guest that these items are served raw, undercooked or may be cooked to guests requested temperatures. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.