



Easter Specials

Starters

Clams on the Half Shell 1/2 Doz \$16.47 Doz \$27.80
local raw littlenecks

Duxbury Oysters 1/2 Doz \$19.56 Doz \$38.10
raw shucked local oysters

Jumbo U-8 Shrimp Cocktail \$5.14

Fresh Steamers \$38.10

locally harvested pound and a half fresh steamers, served with drawn butter (clams are dug from sand, we do all we can to purge and clean them)

Entrées

Soft Shell Crab

with southwest corn salsa, shaved corn tortilla, rice pilaf, mango salad and avocado creme \$27.80

Roasted Leg of Lamb

with roasted acorn squash and whipped potatoes \$26.77

Baked Ham

with maple glaze, swiss chard and garlic mashed \$18.53

Encrusted Salmon

Dijon, crumbled bacon and herbed crumbs, caramel apple tartlet laced in a sweet beurre noisette \$25.74

Seafood Paella

shrimp, scallop and lobster with saffron-linguica accented rice \$38.10

Herbed Prime Rib

with fresh herbs, sea salt, pan sauce and chef's sides \$30.89

Bar Specials

Jelly Bean Martini \$14.37

Apple vodka, sour apple puckers, watermelon puckers and a splash of cranberry

Bunny Tail Mimosa \$11.28

Champagne with Lychee Simple, topped with Fluffy Cotton Candy

Easter Martini \$14.37

Whipped vodka, coconut rum, Island Oasis ice cream, Coco Lopez and a splash of pineapple juice. Rimmed with honey, coconut flakes and a marshmallow

Menu prices are inclusive of a 3% administrative fee, please note that this administrative fee is not a gratuity and is not distributed to the staff

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.