

# Crab & Fin

## Sample Dinner Menu

Our Menus are printed daily to reflect the freshest seafood available. We are committed in offering only pristine & unique seafood from around the world coming from ecologically responsible fisheries who promote only sustainable seasonal or aqua-cultured varieties.

### Clams, Oysters & Raw Bar Selections

Champagne-cracked black pepper mignonette is served with all raw oysters & clams

**Live Atlantic Little Neck Clams** served chilled on the half shell or steamed with warm drawn butter **by the piece 1.25 Half Dozen 7.50 1 Dozen 15.00**

**Alaskan Canoe Lagoons-** from an extremely remote pristine area, medium to large meaty oyster with a distinct fruity aroma and a watermelon finish **Piece 3.50 1/2 Dozen 21.00**

**British Columbia Fanny Bays-** beach cultured from Baynes Sound, medium saline oyster with firm texture with a fruity finish **Piece 2.95 1/2 Dozen 17.70**

**British Columbia Royal Miyagis-** a small to medium choice oyster from the Sunshine coast, smooth texture and mild flavor with a kiwi-like aftertaste **Piece 2.55 1/2 Dozen 15.30**

**Maine Little Islands-** this nearly fully sustainable medium sized oyster from the Bagaduce River in Maine has a mild salt flavor from start to finish **Piece 2.70 1/2 Dozen 16.20**

**Connecticut Blue Points-** cultivated in the wild in natural oyster beds, chock full of mildly salty, mouthwatering meats, one of our largest sized oysters **Piece 2.75 1/2 Dozen 16.50**

**Rhode Island Umami's-** small to medium choice, delicate meats that start off briny & slightly acidic, finishes mild & smooth **Piece 2.55 1/2 Dozen 15.30**

#### Oyster Tasting

1 Alaskan Canoe Lagoon, 1 British Columbia Fanny Bay,  
1 British Columbia Royal Miyagi, 1 Maine Little Island,  
1 Connecticut Blue Point, 1 Rhode Island Umami  
**17.00**

#### Crab Trio

Alaskan King Crab,  
Stone Crab Claws, Alaskan Dungeness Crab  
**29.00**

#### Grand Tasting

2 Alaskan Canoe Lagoons, 2 British Columbia Fanny Bays,  
2 British Columbia Royal Miyagis, 2 Maine Little Islands,  
2 Connecticut Blue Points, 2 Rhode Island Umami's  
**34.00**

#### Yellowfin Tuna Tataki

sesame seed crusted & seared rare, wasabi, ginger,  
pickled cucumber & soy sauce  
**14.50**

#### Seafood Indulgence

Alaskan King Crab, Stone Crab Claws  
Alaskan Dungeness Crab, Chilled Jumbo Shrimp,  
Little Neck Clams, Blue Point Oysters  
**Petite Indulgence 60.00 Grand Indulgence 120.00**

#### Avocado Tuna Tartare

chili-lime aioli, crispy filo,  
deconstructed guacamole  
**12.50**

Raw Bar Wine Recommendation - 2008 Château de la Ragotière Muscadet, Loire France **\$7.00**

### Aperitifs & Starters

**Baked Brie Almondine** with toasted almonds, french bread and fresh fruit **9.50**

**Shrimp Cocktail** with cocktail sauce and lemon **12.00**

**Smoked Scottish Salmon** served with capers, onions, cream cheese and  
toast rounds **11.75**

**\* Crepes Aubergine** two fresh eggplant crepes stuffed with cheeses, served with our  
tomato provencale sauce **6.75 \*single crepe served during early dining**

**Calamari** crispy fried and served with a sesame dipping sauce **8.50 cajun style**

8.75

**New England Whitewater Mussels** steamed with garlic butter & sherry **9.75**

**Jonah Lump Crab Cake** broiled and served with ruie sauce **14.50**

**Caviar** German Disetra Osetra, California White Sturgeon or Sarasota Mote Marine  
Siberian Sturgeon, served with traditional condiments and toast points

**\*Tasting notes available upon request**

### Soups & Salads

**Braised Beet and Mandarin Orange Salad** mesclun greens, candied walnuts, blue  
cheese crumbles served with a champagne-balsamic vinaigrette **7.95**

**\*Martha's Vineyard Salad** red leaf & bibb lettuce with bleu cheese, pinenuts,  
red onion, served with raspberry vinaigrette **7.95**

**Caesar Salad** **6.25 \*a half-order 4.75 with chicken 9.75 with chilled shrimp 14.50**

**Local Vine Ripe Tomato Salad** bleu cheese, baby greens, marinated onion, applewood  
smoked bacon & aged balsamic vinegar **7.95**

**Calamari Salad** lightly poached and chilled in a marinade of olive oil, capers, garlic &  
fresh herbs **9.50**

**\*Gazpacho** chilled tomato soup with crispy vegetables, sour cream and croutons **6.95**  
**add baby gulf shrimp 2.00**

**Shrimp Bisque** seasoned with tarragon & sherry **9.25**

**\*Charley's Chowder** a classic mediterranean fish chowder **5.25**

**\*Asterisked items denote Early Dining starter options\***

### This Evening's Offerings

Early Dining prices available inside from 5:00-5:45 pm daily. Not available outdoors.

**Housemade Potato Gnocchi & Baby Gulf Shrimp** hand rolled potato  
dumplings & gulf shrimp tossed with wild mushrooms, oven dried tomatoes and lemon  
fennel pesto **19.50 early dining 15.60**

**Frutti di Mare** clams, mussels & baby gulf shrimp sautéed with fresh chopped  
tomatoes, garlic & olive oil tossed with housemade spaghetti **19.00 early dining 15.20**

**Shrimp Alfredo** gulf shrimp sautéed with spinach, olive oil & garlic tossed in  
parmesan cream sauce with housemade fusilli & pinenut gremolata **24.00 early dining 19.20**

**Chicken & Artichoke Spaghetti** chicken, artichoke hearts & black olives  
sautéed in a light tomato garlic sauce over housemade spaghetti **16.50 early dining 13.20**

**Half Pound Burger** chargrilled and served with french fries **8.95**

**Shrimp Chimichanga** shrimp, monterey jack & cheddar cheese, baked in a soft  
flour  
tortilla topped with guacamole & sour cream **14.25**

**Seafood Creole** fresh fish, mussels & baby gulf shrimp in a hearty creole sauce  
infused with andouille sausage over rice **19.00 early dining 15.20**

**Grilled Jumbo Portobello Mushroom** topped with caramelized onions, melted  
blue cheese & roasted red pepper vinaigrette served with sweet corn flan, frizzled onions and  
garlic mashed potatoes **14.50**

**Grilled Shrimp Scampi** chargrilled gulf shrimp with garlic, lemon and capers, served  
with applewood smoked bacon & parmesan grits **26.00 early dining 20.80**

**Grilled Pork Porterhouse** 16 oz. cut with braised cabbage, roasted garlic mashed  
potatoes, aged balsamic reduction & a crisp apple-bacon salad **19.95 early dining 15.96**

**Coconut Crusted Chicken** served with a rum-raisin glaze, rice pilaf & julienne  
vegetables **18.00 early dining 14.40**

**Dry Aged Bone-In Ribeye** 14 oz. Sterling Silver ribeye chargrilled with frizzled onions,  
brocolinni and roasted garlic mashed potatoes **34.00**

**Filet Mignon** served with sweet corn flan, frizzled onions, roasted red pepper vinaigrette  
and garlic mashed potatoes **5oz. 26.00 9oz. 36.50 early dining 29.20**

**Featured Land & Sea Specialties** The following 4 combinations are served with grilled brocolinni, roasted garlic mashed potatoes, creole hollandaise & warm drawn butter

**5oz. Filet Mignon & Gulf Shrimp Scampi 34.00 5oz. Filet Mignon & Red King Crab 44.00 5oz. Filet Mignon & Jumbo Lump Crabcake 39.00**

**5oz. Filet Mignon & Lobster Tail 54.00**

**5oz. Filet Mignon & Dungeness Crab 39.00**

### Fin Fish, Crab & Crustaceans

**Florida Mahi Mahi** chargrilled with fresh herbs, roasted bliss potatoes, romesco  
sauce and lemon brocolinni **28.00 early dining 22.40**

**North Carolina Rainbow Trout** sautéed with a seafood paella & chili aioli **24.00**  
**early dining 19.20**

**Wild Alaskan Halibut** almond crusted with lemon-herb cous cous & an orange-  
lavender buerre blanc **35.00**

**Icelandic Arctic Char** sautéed with fresh crab meat, sautéed spinach & a creole  
hollandaise **27.00 early dining 21.60**

**Domestic Black Grouper** pan roasted with hand rolled potato gnocchi, crimini  
mushrooms & a preserved lemon pesto **30.00 early dining 25.00**

**New Zealand John Dory** sautéed with buerre noisette, sautéed asparagus and  
finished with fleur de sel **37.00**

**Tarpon Springs Kingfish** horseradish crusted with lemon-artichoke risotto and  
stone ground mustard sauce **24.00 early dining 19.20**

**Linda Greenlaw's Georges Bank Swordfish** pan seared with lyonnaise potatoes,  
roasted butternut squash sauce & garlicky spinach **27.00 early dining 21.60**

**Atlantic Barrel Fish** pan seared with english pea & almond purée, oven dried tomato-  
bacon vinaigrette and potato crisps **25.00 early dining 20.00**

**Nantucket Bay Scallops** pan seared with butternut squash flan, sage-almond brown  
butter & yukon gold potato croquettes **32.00**

**Jonah Lump Crab Cakes** broiled with a ruie sauce **29.00 early dining 23.20**

**½ lb. North Atlantic Lobster Tail** broiled lobster tail served with warm drawn  
butter **34.00 crab stuffed 44.00**

**Large Florida Stone Crab Claws** served chilled with dijon mustard  
**½ lb. 18.00 1 lb. 36.00**

**Alaskan Dungeness Crab** served chilled with warm drawn butter  
**1 Cluster 14.00 2 Clusters 28.00**

#### Dutch Harbor Alaskan Red King Crab

served chilled with warm drawn butter **½ lb. 22.50 1 lb. 45.00**

**Whole Alaskan Red King Crab** served chilled with warm drawn butter **4.5**  
**lbs 133.00 5.3 lbs 153.00 6.1 lbs 173.00**

Gratuity of 18% will be added for parties of 6 or more..