

Crab & Fin

Sample Lunch 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

Yellowfin Tuna Tataki

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

Crab Trio

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

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

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

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

Starters & Apéritifs

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

Caesar Salad 6.25 half order 4.75

Local Vine Ripe Tomato Salad bleu cheese, baby greens, applewood smoked bacon, marinated onion & aged balsamic vinegar **11.50**

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

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

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

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

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

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

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

Crepes Aubergine two fresh eggplant crepes stuffed with cheeses and served with our tomato provençale sauce **6.75**

Calamari crispy fried and served with a sesame dipping sauce **8.50** **Cajun Style 8.75**

Caviar German Disetra Osetra or Sarasota Mote Marine Siberian Sturgeon served with traditional condiments and toast points
***Tasting notes available upon request**

Entrées

Cajun Shrimp "Po-Boy" baby gulf shrimp cajun dusted and crispy fried with creole mustard sauce, housemade slaw and french fries **10.50**

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

Crabcake Sandwich lump crabmeat broiled and served on a toasted english muffin with tomato and cheddar cheese **13.50**

Market Catch Sandwich Domestic Grouper crispy fried and served with french fries **14.95**

Yellowfin Tuna Melt fresh Yellowfin Tuna salad with hearty wheat bread, cheddar cheese & beefsteak tomato served with housemade apple slaw **9.50**

Italian Chicken Steak Sandwich Italian marinated chicken breast chargrilled with mozzarella cheese & basil aioli on a toasted housemade roll, served with french fries **8.50**

Roasted Portobello Mushroom Sandwich marinated and served with caramelized onions, roasted tomato & spinach with garlic aioli on parmesan & herb crusted focaccia **8.95**

Chicken Salad Croissant chicken breast meat with toasted almonds, onions & currants served on a croissant and served with apple slaw **8.75**

Smoked Salmon & Brie Grilled Cheese served with apple slaw **12.00**

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

Chicken Taco Salad red leaf lettuce tossed with tex mex dressing, with grilled chicken, black olives, three cheeses, jalapeños, pico de gallo, sour cream & guacamole **11.75**

Caesar Salad with chicken **9.75** with chilled gulf shrimp **14.50**

Crab & Fin Cobb Salad crisp romaine lettuce tossed in a honey mustard dressing topped with apple wood smoked bacon, bleu cheese, diced tomato, chopped egg and black olives **with chicken 13.50 with baby gulf shrimp 14.00**

Asian Chicken Salad baby greens tossed with a Thai peanut dressing, marinated vegetables and crispy noodles **9.95**

Chicken & Artichoke Spaghettini chicken, artichoke hearts and black olives Sautéed in a light garlic tomato sauce over housemade spaghettini **11.00**

White Clam Pasta Atlantic little neck clams sautéed with garlic & olive oil tossed with housemade spaghettini **12.00**

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

Nachos crispy corn chips with grilled chicken or shrimp, black olives, chunky salsa, jalapeños, three cheeses, shredded lettuce, pico de gallo, sour cream & guacamole
with chicken 8.50 with baby gulf shrimp 12.50

Chicken Creole sautéed chicken in hearty creole sauce flavored with andouille sausage over rice **9.00**

Petite Filet Mignon 5 oz. filet mignon served with frizzled onions, roasted red pepper vinaigrette, brocolinni and garlic mashed potatoes **26.00**

Tarpon Springs Kingfish horseradish crusted, served with a stone ground mustard sauce **19.00**

Gulf Mahi Mahi chargrilled with fresh herbs & chili aioli **20.00**

Florida Grouper sautéed with lemon garlic caper butter **22.00**

North Carolina Rainbow Trout almond crusted and sautéed with a preserved lemon vinaigrette **18.00**

Icelandic Arctic Char pan seared with sautéed brocolinni & an oven dried tomato vinaigrette **19.00**

Nantucket Sea Scallops pan seared with a sweet corn sauce & asparagus **21.00**

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

Dutch Harbor Alaskan Red King Crab
served chilled with warm drawn butter **½ lb. 22.50 1 lb. 45.00**

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

A gratuity of 18% will be added for parties of six or more

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