

# 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 New England 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 3.25	1/2 Dozen 19.50
Washington State Hama Hamas- a medium thick shelled, beach grown oyster with creamy yet mild tasting firm meat	Piece 2.50	1/2 Dozen 15.00
Prince Edward Island Shiny Seas – the cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish	Piece 2.50	1/2 Dozen 15.00
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 2.60	1/2 Dozen 15.60
Massachusetts Martha's Vineyard- classic Atlantic oyster, med-large size, wide mouth, burst of briny ocean flavor and a floral clean finish	Piece 2.75	1/2 Dozen 16.50
New Jersey Delaware Bays- from the inner Delaware Bay, these oysters are known for their fine flavor, firm plump meats with a mild finish	Piece 2.50	1/2 Dozen 15.00

### Oyster Tasting

I Alaskan Canoe Lagoon, I Washington Hama Hamas,  
I P.E.I. Shiny Sea, I Connecticut Blue Points,  
I Massachusetts Martha's Vineyard, I New Jersey Delaware Bays  
16.10

### Seafood Indulgence

Alaskan Red King Crab, Alaskan Bairdi Snow Crab,  
Stone Crab Claws, Clams, Gulf Shrimp & Oysters  
Petite 45.00 Grande 90.00

### Grand Oyster Tasting

I Alaskan Canoe Lagoon, I Washington Hama Hamas,  
I P.E.I. Shiny Sea, I Connecticut Blue Points,  
I Massachusetts Martha's Vineyard, I New Jersey Delaware Bays  
32.20

### Yellowfin Tuna Tataki

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

Raw Bar Wine Recommendations- 2006 Domaine de la Quilla Muscadet, Loire France \$7.00

## Starters & Aperitifs

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

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

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

Shrimp Cocktail with cocktail sauce and lemon 12.00

Jonah Lump Crab Crabcake broiled and served with ruie sauce 14.50

Grilled Baby Octopus olive oil & garlic, fresh oregano, tomato petals, basil aioli & grilled focaccia 12.00

New England Whitewater Mussels steamed with garlic butter and sherry 9.75

Calamari crispy fried and served with a sesame dipping sauce 8.50  
cajun style 8.75

Caviar German DeSietra Osetra & Bulgarian Royal Osetra served with traditional condiments and toast points \*Tasting notes available upon request

## Soups & Salads

\*Martha's Vineyard Salad red leaf & bibb lettuce with bleu cheese, pinenuts, red onion, served with raspberry vinaigrette 7.25

Caesar Salad 6.00 \*as a half-order 4.50 with chicken 9.50 with chilled shrimp 14.25

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

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

Shrimp Bisque seasoned with tarragon & sherry 9.25

\*Asterisked items denote Early Dining starter options\*

## This Evening's Offerings

Early Dining prices available inside from 5:00-5:45 pm daily with orders placed by 6:00 p.m. Not available outdoors

Jonah Crab Alfredo jonah lump crab meat sautéed with asparagus, olive oil & garlic tossed in a parmesan cream sauce with housemade fusilli & pinenut gremolata 24.00  
early dining 19.20

Chicken & Artichoke Fettuccini chicken, artichoke hearts and black olives sautéed in a light tomato garlic sauce over housemade fettuccini 16.50  
early dining 13.20

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

Half Pound Burger chargrilled and served with French fries 8.95

Roasted Portobello Mushroom Sandwich marinated & roasted with caramelized onions, roasted tomato & spinach with basil aioli on parmesan & herb crusted focaccia 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, baby gulf shrimp & mussels in a hearty creole sauce flavored with andouille sausage over rice 18.50  
early dining 14.80

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

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

Grilled Pork Porterhouse 16 oz. cut with braised cabbage, roasted garlic mashed potatoes and aged balsamic reduction & a crisp apple-bacon salad 17.75  
early dining 14.20

USDA Prime Cowboy Cut Ribeye 16 oz prime bone in ribeye chargrilled and served with corn flan, frizzled onions & garlic mashed potatoes 39.00

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

### Featured Land & Sea Specialties

the following 4 combinations are served with grilled asparagus, roasted garlic mashed potatoes, creole hollandaise & warm drawn butter  
5oz. Filet & Gulf Shrimp Scampi 32.00 5oz. Filet & Bairdi Snow Crab 31.00 5oz. Filet & Red King Crab 42.00 5oz. Filet & Lobster Tail 59.00

## Fin Fish, Crab & Crustaceans

Key West Triple Tail pan roasted with a pearled barley risotto, sweet corn sauce & wild mushrooms 25.00  
early dining 20.00

Everglade City Pompano chargrilled with toasted Yukon golden potatoes, roasted fennel & a fennel cream sauce 26.00  
early dining 20.80

Whole Greek Bronzino chargrilled with fresh herbs & a fire roasted tomato aioli 25.00  
early dining 20.00

Scottish "Label Rouge" Salmon pan roasted with herbs de Provence, crispy prosciutto, artichoke mousse and tomato marmalade 27.00  
early dining 21.60

Gulf Yellowfin Tuna sesame seed crusted & pan seared rare with a ginger soy glaze, coconut jasmine rice & baby bok choy 29.00  
early dining 23.20

Maine Lemon Sole sautéed with jonah crab meat, sautéed spinach & a creole hollandaise 27.00  
early dining 21.60

Hawaiian Opah pan seared medium rare with a crispy coconut rice cake, pineapple & black bean salad with a chimichurri drizzle 29.00  
early dining 23.20

North Atlantic Cod pan seared with oven roasted tomato & zucchini, balsamic reduction and pommes gaufrettes 25.00  
early dining 20.00

Nantucket "Day Boat" Bay Scallops pan seared with roasted butternut squash sauce & sautéed asparagus 30.00  
early dining 24.00

New Bedford "Day Boat" Sea Scallops pan seared with a parsnip purée, roasted red beets, cipollini onions & a carrot champagne vinaigrette 29.00  
early dining 23.20

Wild Caught North Atlantic Lobster Tail 12 oz. broiled lobster tail served with warm drawn butter 44.00  
crab stuffing 54.00

Jonah Lump Crab Crabcakes broiled and served with ruie sauce 29.00  
early dining 23.20

Florida Stone Crab Claws served chilled with a Dijon mustard sauce  
½ lb. 15.50 1 lb. 31.00

Dutch Harbor Alaskan Bairdi Snow Crab Seasonally Fresh from the F/V Seabrooke served chilled with warm drawn butter ½ lb. 12.50 1 lb. 25.00

Dutch Harbor Alaskan Red King Crab, Seasonally Fresh from the F/V Arctic Hunter served chilled with warm drawn butter ½ lb. 22.00 1 lb. 44.00

Whole Alaskan Red King Crab from the F/V Scandies Rose served chilled with warm drawn butter 6.6 lbs. 185.00 7.0 lbs. 195.00

Gratuity of eighteen percent will be added for parties of 6 or more...