

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 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
Rhode Island Quonset Points- Rhode Island's favorite oyster, medium sized, well managed shape & deep cup oyster starts salty but finishes smooth	Piece 2.50	1/2 Dozen 15.00
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

2 Washington State Hama Hama,
2 Connecticut Blue Points, 2 Rhode Island Quonset Points
15.20

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

3 Washington State Hama Hamas,
3 P.E.I. Shiny Seas, 3 Connecticut Blue Points,
3 Rhode Island Quonset Points
30.30

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

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

Caesar Salad 6.00 half order 4.50

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, served with our tomato Provencale sauce 6.75

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

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

Entrées

Half-Pound Burger chargrilled and served with french fries 8.95

Tuna Melt Sandwich fresh yellowfin tuna salad with tomato & cheddar cheese on hearty wheat bread 9.25

Stacked Ham & Brie stacked ham with melted brie cheese, thousand island dressing & served on a toasted kaiser roll with french fries 8.25

Crabcake Sandwich broiled and served on an english muffin with tomato and cheddar cheese 13.50

Market Catch Grouper Sandwich crispy fried fresh grouper served with french fries 13.95

Caribbean Chicken Sandwich breast of chicken dusted with jerk spices, topped with a jicama slaw & a basil aioli, served with french fries 8.50

Roasted Portobello Mushroom Sandwich marinated & roasted 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, shallots & currants served on a croissant and served with apple slaw 8.75

Smoked Salmon & Brie Grilled Cheese served with apple slaw 12.00

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 9.50 with chilled gulf shrimp 14.25

Crab & Fin Cobb Salad crisp romaine lettuce tossed in a honey mustard dressing topped with apple wood smoked bacon, bleu cheese, dice tomato, chopped egg and black olives with chicken 13.50 with baby gulf shrimp 14.00 with jonah crab meat 16.00

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

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

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

White Clam Fettuccini New England little neck clams sautéed with garlic & olive oil tossed with housemade fettuccini 12.00

Chicken & Artichoke Fettuccini chicken, artichoke hearts and black olives sautéed in a light garlic tomato sauce over housemade fettuccini 11.00

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

New Bedford Sea Scallops pan seared with roasted butternut squash sauce 19.00

Florida Red Grouper pan roasted with sweet corn sauce & sautéed spinach 19.00

Scottish Label Rouge Salmon chargrilled with a chimichurri sauce 18.00

North Carolina Rainbow Trout sautéed with a lemon garlic caper butter 16.00

Whole Greek Branzino chargrilled with fresh herbs and served with a fire roasted aioli 20.00

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

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

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

A gratuity of eighteen percent will be added for parties of six or more...

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