

RAW BAR

Oysters on the half shell	2.50
Littleneck Clams	1.50
Jumbo Cocktail Shrimp	2.75
Snow Crab Claws	mp
Chilled Half Lobster	mp
Chef's Daily Seafood Ceviche	12.95

PTOWN SAMPLER

6 oysters, 3 littleneck clams, 3
jumbo shrimp & ½ chilled lobster
38.00

THE MONUMENT

12 oysters, 6 littleneck clams, 6
jumbo shrimp, snow crab claws, ceviche
& chilled lobster
88.00



SOUPS/SALADS

Creamy Clam Chowder	6.95
Corn Bisque, lobster, tarragon & chili oil	8.95
Housemade Chilled Gazpacho with garlic croutons	7.95
Arugula Salad, hearts of palm, grilled corn, pickled red onions, goat cheese & house vinaigrette	8.95 / 14.95
Classic Caesar Salad with asiago & garlic croutons	8.95 / 13.95
Burratta, seasonal tomatoes, fresh basil, lemon & extra virgin olive oil	13.95

STARTERS

Roasted Meatballs, parmesan cream & chive oil	10.95
Crispy Calamari with spicy marinara sauce	11.95
Spinach & Artichoke dip with won-ton chips	9.95
Tuna Tartar with avocado, cucumbers & jalapeño vinaigrette	14.95
Steamers, 1lb with butter & broth	13.95
Native Mussels with white wine, shallots, chili & herbs	12.95
Fried Whole Belly Clams with lemon aioli	14.95

LOBSTER SPECIALTIES

Lobster Arrabiatta, linguini pasta & oven roasted tomato	24.95
Lobster Mac & Cheese with Caesar salad	23.95
Lobster Grilled Cheese, tomato, jack cheese, bacon aioli & fries	23.95
Steamed 1¼ lb Maine Lobster, new potatoes & corn on the cob	m.p.
New England Clambake, 1¼ lb Maine Lobster, steamers, new potatoes & corn on the cob	m.p.
Traditional Lobster Salad Roll, fries & coleslaw	21.95
Lobster Salad, mixed greens with house vinaigrette	23.95

PATIO SURF & TURF

Grilled Maine Lobster Tail, sautéed spinach & roasted potatoes with



8 oz. Filet Mignon or 12 oz N.Y. Sirloin
m.p.



FROM THE GRILL

We procure fresh fish, shellfish & meats
daily and serve them with
summer succotash & your choice of:

Beurre Blanc
Jalapeño Vinaigrette
Apricot Teriyaki
Argentine Chimmichurri

Half Chicken	21.95
Citrus & Dill Atlantic Salmon	24.95
Sashimi Grade Tuna	27.95
Lemon & Thyme Swordfish	25.95
Mixed Seafood Grill for two	m.p.
2 lb. Maine Lobster	m.p.
8 oz. Filet Mignon with asparagus	27.95
Steak Frites	29.95

SIDES

5.95
Mac & Cheese | French Fries
Rosemary Potatoes | Sautéed Spinach
Basmati Rice | Today's Succotash
Corn on the Cob

ENTRÉES

Rigatoni with roasted tomatoes, garlic & fresh herbs in light tomato cream	16.95
add chicken	4.95
add shrimp	5.95
add lobster	8.95
Pan Seared Chicken Scaloppini with asparagus & wild mushrooms, lemon & caper ragout	21.95
Roasted Haddock with herbed panko crust, roasted potatoes, green beans & light lemon butter sauce	23.95
Maine Rock Crab Cakes, grilled corn, green beans & red pepper rémolade	23.95
Mushroom Ravioli in light mushroom cream	21.95
Curry Crusted Ahi Tuna, grilled zucchini, pickled red onions & black bean sauce	27.95
Bacon Cheddar Burger, 8 oz. certified Angus on brioche bun with fries	15.95
Fish & Chips with coleslaw & tartar sauce	17.95
Seared Local Sea Scallops, sautéed napa cabbage, English peas, bacon, potato crisps & corn	25.95