

FROM THE RAW BAR (CHECK WITH SERVER FOR AVAILABILITY)

SHRIMP COCKTAIL	\$2 ^{EA} / \$22 ^{DOZ}
SPLIT LOBSTER	\$MP
DAILY CEVICHE & CRUDO	\$MP
SHUCKER'S CHOICE OYSTERS	\$18 ½ DOZ / \$35 ^{DOZ}
THE SHOW BOAT 4 OYSTERS, 4 CLAMS, 4 SHRIMP	\$28
THE TOWER 24 OYSTERS, 12 SHRIMP & A SPLIT LOBSTER	\$99
THE POSEIDON 'THE TOWER' + OUR DAILY CEVICHE & CRUDO	\$139

CONSUMING RAW OR UNCOOKED PROTEINS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

SOUPS & SALADS

SOUP DU JOUR	\$6/11
CHOICE OF RED OR WHITE, ASK SERVER	
OYSTER STEW	\$9
LOCAL OYSTERS, CREAM, BUTTER, BACON, GARLIC & SHALLOT	
CAESAR SALAD	\$12
ROMAINE, CAESER DRESSING, CROUTONS & PAREMSAN	
WEDGE SALAD	\$12
ICEBERG, BACON, BLUE CHEESE, TOMATO & RED ONION W/ RANCH	

SHARE PLATES

TUNA TATAKI	\$18
SUSHI TUNA SEARED LIGHTLY W/ TOASTED SESAME SEEDS, WASABI & PONZU	
BACON WRAPPED SHRIMP	\$16
JUMBO PEELED SHRIMP FROM OUR MARKET WRAPPED IN APPLEWOOD BACON	

SHARE PLATES CONT'D

TY'S CRAB FRIES	\$17
FRENCH FRIES COVERED IN HOUSE MADE CHEESE SAUCE & BLUE CRAB MEAT	
PEEL & EAT SHRIMP	\$13/24
CHOICE OF ½ POUND <u>OR</u> FULL POUND W/ COCKTAIL SAUCE	
MUSSEL BOWL	\$18
PRINCE EDWARD ISLAND MUSSELS IN YOUR CHOICE OF RED OR WHITE SAUCE	
CLAM BUCKET	\$20
2 DOZEN LITTLE NECKS W/ LEMON AND DRAWN BUTTER	
FRIED CALAMARI	\$16
LIGHTLY FRIED & SEASONED SQUID SERVED W/ MARINARA	
SHRIMP QUESADILLA	\$16
SHRIMP, PICO DE GALLO & CHEESE MELTED TO PERFECTION ON TORTILLA	
FRIED OYSTERS	\$16
LIGHTLY FRIED & SEASONED LOCAL OYSTERS SERVED W/ TARTER SAUCE	
BLUE CRAB BALLS	\$18
BALLS OF CRABMEAT LIGHTLY FRIED & SERVED W/ HOUSE REMOULADE	

SANDWICHES/TACOS

LOBSTER ROLL	\$32
CHOICE OF MAYO <u>OR</u> BUTTER ON A SPLIT TOP BUTTERED ROLL	
CRABCAKE SANDWICH	\$22
LUMP CRABCAKE, ROASTED RED PEPPER AIOLI, ON BRIOCHE	
SALMON BLT	\$19
SCOTTISH SALMON, BACON, HOUSE AIOLI & PICKLED SHALLOTS ON BRIOCHE	
FRIED FLOUNDER SANDWICH	\$19
LIGHTLY FRIED & SEASONED FRESH FLUKE FLOUNDER FROM OUR MARKET W/ LETTUCE TOMATO & TARTER SAUCE ON BRIOCHE	

SANDWICHES / TACOS CONT'D

G&S BURGER	\$16
8oz ANGUS BEEF, AMERICAN CHEESE, LETTUCE, TOMATO, ONION ON BRIOCHE (ADD BACON +\$1 - LOBSTER +\$12 - CRAB +\$10)	
G&S TACOS	\$16
CHOICE OF SEARED <u>OR</u> FRIED / FISH <u>OR</u> SHRIMP / ON CORN <u>OR</u> FLOUR TORTILLAS W/ SPICY SLAW, HOUSE PICO DE GALLO & SALSA VERDE	
PO' BOY	\$18
CHOICE OF FRIED FISH, OYSTER <u>OR</u> SHRIMP W/ HOUSE REMOULADE, CHOPPED LETTUCE & CABBAGE, TOMATO & PICKLES ON A CRISPY ROLL	
<u>ENTRÉES</u>	
MARKET FISH	\$MP
CHOICE FISH & PREPERATION W/ 2 SIDES OR AS A SALAD (ASK FOR PRICING)	
DAD'S CRABCAKES	\$36
JUMBO LUMP CRABCAKES, ROASTED RED PEPPER AIOLI W/ 2 SIDES	
LOBSTER & SHRIMP MAC	\$28
LOBSTER & SHRIMP W/ SHELL MACARONI & MADE TO ORDER CHEESE SAUCE	
G&S SCAMPI	\$24/32
CHOICE OF SHRIMP <u>OR</u> SCALLOP, <u>OR</u> BOTH W/ SCAMPI SAUCE & PASTA	
TACKLE BOX (FRIED SEAFOOD BASKET)	\$22
CHOICE OF FRIED FISH, OYSTER <u>OR</u> SHRIMP W/ FRIES & COLESLAW	
SCALLOP RISOTTO	\$32
SEARED SEA SCALLOPS OVER A CREAMY MUSHROOM RISOTTO	
<u>SIDES</u> (\$5EA A LA CARTE)	
HOUSE CUT FRIES - CRISPY POTATOES - BROCCOLI SEASONAL VEGGIE - COLESLAW - SIDE SALAD	



FROM OUR MARKET TO
YOUR TABLE

FAMILY OWNED &
OPERATED SINCE 2015

DOMESTIC/IMPORT BOTTLES

MILLER LITE	\$5
COORS LIGHT	\$5
MICHELOB ULTRA	\$5
CORONA LIGHT	\$5
BLUE MOON	\$5
STELLA ARTOIS PILSNER	\$6
STELLA CIDRE	\$6
GUINNESS DRAUGHT STOUT	\$6

CRAFT SELECTIONS

NARRAGANSETT LAGER	\$5
DALE'S PALE ALE	\$7
RAR NANTICOKE NECTAR IPA	\$7
LAGUNITAS WEST COAST IPA	\$7
BIG OYSTER SHUCK-IT OYSTER STOUT	\$7
BELL'S TWO HEARTED ALE	\$7

WINE ON TAP

BY THE GLASS / ½ CARAFE / OR FULL CARAFE

CHARDONNAY	\$7/15/28
NAPA VALLEY, CALIFORNIA NV	
PINOT GRIGIO	\$7/15/28
LA VITE, ITALY NV	
SAUVIGNON BLANC	\$7/15/28
HEI MATAU, NEW ZEALAND 2014	
PROSECCO	\$7/15/28
LA VITE, ITALY NV	

WINE BY GLASS & BOTTLE

BY THE GLASS / OR BOTTLE

RIESLING	\$9/\$36
KIONA - COLUMBIA RIVER, WASHINGTON 2021	
ROSÉ	\$9/\$36
CARE - CARIÑENA, SPAIN 2022	
MUSCADET	\$9/\$36
COTES DE GRANDLIEU - LOIRE VALLEY, FRANCE 2020	
PICPOUL DE PINET	\$9/\$36
LES DE VIGNERONS DE FLORENSAC - LANGUEDOC, FRANCE 2020	
PINOT NOIR	\$10/\$40
FOLLY OF THE BEAST - CENTRAL COAST, CALIFORNIA 2019	
CABERNET	\$9/\$36
CHOP SHOP - PASO ROBLES, CALIFORNIA 2020	

CANNED COCKTAILS

ABV% FROM 4.5-12.5% - ASK YOUR SERVER =)

CUCUMBER MINT STATESIDE SODA	\$7
SURFSIDE HARD ICED TEA	\$7
DEVIL'S BACKBONE LEMON SMASH	\$10
DEVIL'S BACKBONE ORANGE SMASH	\$10
CUTWATER BLOODY MARY	\$10
CUTWATER LIME MARGARITA	\$10

OTHER BEVERAGES

COKE	\$3
DIET COKE	\$3
SPRITE	\$3
ICED TEA	\$3
LEMONADE	\$3
SAN PELLEGRINO	\$3
CLUB SODA	\$3

DESSERT

MOMMOM JUDY'S BREAD PUDDING	\$6
BRIOCHE BREAD PUDDING W/ CARAMEL SAUCE, WHIPPED CREAM & POWDERED SUGAR - MADE FROM MOMMMOM'S RECIPE WITH LOVE =)	
KEY LIME PIE	\$7
TRADITIONAL KEY LIME PIE DUSTED W/ POWDERED SUGAR	
WOODSIDE VANILLA ICE CREAM SUNDAE	\$5
ASK YOUR SERVER ABOUT TOPPINGS =)	