



*FROM OUR MARKET TO
YOUR TABLE
FAMILY OWNED &
OPERATED SINCE 2015*

LUNCH: 11:30AM - 4PM - COUNTER SERVICE

FROM THE MARKET (SEAT YOURSELF)

DINNER: 4PM - 9PM - DINING ROOM SERVICE

FROM SERVING STAFF (SEATED BY HOST)

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 ILLN

SOUPS & SALADS

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

SHARE PLATES

TY'S CRAB FRIES FRENCH FRIES COVERED IN HOUSE MADE CHEESE SAUCE & BLUE CRAB MEAT	\$17
PEEL & EAT SHRIMP CHOICE OF ½ POUND <u>OR</u> FULL POUND W/ COCKTAIL SAUCE	\$13/24
MUSSEL BOWL PRINCE EDWARD ISLAND MUSSELS IN YOUR CHOICE OF RED OR WHITE SAUCE	\$18
CLAM BUCKET 2 DOZEN LITTLE NECKS W/ LEMON AND DRAWN BUTTER	\$20
FRIED BASKET CHOICE OF CALAMARI <u>OR</u> OYSTERS <u>OR</u> SHRIMP	\$16

SIDES (\$5^{EA} A LA CARTE)

HOUSE CUT FRIES – HOUSE CUT CHIPS – COLESLAW
CRISPY POTATO WEDGES – BROCCOLI – SIDE SALAD

SANDWICHES/TACOS

LOBSTER ROLL CHOICE OF MAYO <u>OR</u> BUTTER ON A SPLIT TOP BUTTERED ROLL	\$32
CRABCAKE SANDWICH LUMP CRABCAKE, ROASTED RED PEPPER AIOLI, ON BRIOCHE	\$22
SALMON BLT SCOTTISH SALMON, BACON, HOUSE AIOLI & PICKLED SHALLOTS ON BRIOCHE	\$19
FRIED FLOUNDER SANDWICH LIGHTLY FRIED & SEASONED FRESH FLUKE FLOUNDER FROM OUR MARKET W/ LETTUCE TOMATO & TARTER SAUCE ON BRIOCHE	\$19
G&S BURGER 8oz ANGUS BEEF, AMERICAN CHEESE, LETTUCE, TOMATO, ONION ON BRIOCHE (ADD BACON +\$1 – LOBSTER +\$12 – CRAB +\$10)	\$16
G&S TACOS 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	\$16
PO' BOY CHOICE OF FRIED FISH, OYSTER <u>OR</u> SHRIMP W/ HOUSE REMOULADE, CHOPPED LETTUCE & CABBAGE, TOMATO & PICKLES ON A CRISPY ROLL	\$18

ENTRÉES

MARKET FISH CHOICE FISH & PREPERATION W/ 2 SIDES <u>OR</u> AS A SALAD (ASK FOR PRICING)	\$MP
DAD'S CRABCAKES JUMBO LUMP CRABCAKES, ROASTED RED PEPPER AIOLI W/ 2 SIDES	\$36
TACKLE BOX (FRIED SEAFOOD BASKET) CHOICE OF FRIED FISH, OYSTER <u>OR</u> SHRIMP W/ FRIES & COLESLAW	\$22

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

CANNED COCKTAILS

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

STATESIDE CUCUMBER MINT SODA	\$7
SURFSIDE HARD ICED TEA	\$7
DEVIL'S BACKBONE LEMON SMASH	\$10
DEWEY ORANGE CRUSH	\$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

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 - LANGEUDDOC, FRANCE 2020	
PINOT NOIR	\$10/\$40
FOLLY OF THE BEAST - CENTRAL COAST, CALIFORNIA 2019	
CABERNET	\$9/\$36
CHOP SHOP - PASO ROBLES, CALIFORNIA 2020	