



FAMILY OWNED & OPERATED BUSINESS
IN HOCKESSIN SINCE 2010

SOUP & SALAD

- . CREAM SOUP DU JOUR - (CUP/BOWL)\$6/11
- . STOCK SOUP DU JOUR - (CUP/BOWL)\$6/11
- . OYSTER STEW - CREAM, BUTTER, FRESH OYSTERS! *MADE TO ORDER*.....\$9
- . WEDGE SALAD - ICEBERG WEDGE, HOUSE MADE BUTTERMILK RANCH,
TOMATO, BACON, RED ONION, BLUE CHEESE.....\$10
- . ARUGULA SALAD - ARUGULA, BLUE CHEESE, WALNUTS, CRAN RAISINS,
BALSAMIC GLAZE.....\$10
- . CAESAR SALAD - CHOPPED ROMAINE, PARMESAN, HOUSE MADE CAESAR
DRESSING, CROUTONS.....\$9

>>SALAD ADDITIONS:

>>BURGER, CHICKEN [+\$6] SALMON, SHRIMP [+\$7] SCALLOP, TUNA [+\$9] LOBSTER, CRAB [+\$11]

STARTER PLATES

- . BACON WRAPPED SCALLOPS - LARGE, DRY PACKED, SEA SCALLOPS
FROM OUR MARKET WRAPPED IN BACON AND COOKED TO PERFECTION.....\$15
- . TUNA TATAKI - SUSHI GRADE YELLOWFIN TUNA FROM OUR MARKET QUICKLY
SEARED & SERVED RARE W/ WASABI & PONZU.....\$14
- . FRIED CALAMARI - FRESH DOMESTIC SQUID FROM OUR MARKET, LIGHTLY
DUSTED W/ FLOUR AND SPICES, SERVED CRISPY W/ COCKTAIL SAUCE.....\$16
- . FRIED OYSTERS - LOCAL OYSTERS, LIGHTLY COATED IN CRISPY PANKO &
SERVED W/ TARTAR SAUCE.....\$13
- . BANG-BANG SHRIMP - JUMBO SHRIMP, LIGHTLY COATED & FRIED, THEN
TOSSED IN A TANGY HOUSE MADE SWEET THAI CHILI SAUCE\$16
- . TY'S CRAB FRIES - CRINKLE CUT CRAB FRIES LOADED W/ THREE CHEESES,
FRESH CRAB MEAT & LAST BUT NOT LEAST...BACON!\$16

HANDHELDS

(ALL SERVED W/ CHIPS & PICKLE UNLESS STATED OTHERWISE)

- . **LOBSTER ROLL** – YOUR CHOICE OF TRADITIONAL OR WARM W/ BUTTER CHUNKS OF LOBSTER MEAT SERVED ON SPLIT TOP BUTTERED ROLL.....**\$29**
- . **CRAB CAKE SANDWICH** – LUMP CRABCAKE W/ ROASTED RED PEPPER AIOLI, LETTUCE & TOMATO ON A TOASTED BRIOCHE BUN.....**\$21**
- . **SALMON BLT** – OUR SCOTTISH SALMON W/ BACON, LETTUCE, TOMATO, PICKLED SHALLOTS & HOUSE AIOLI ON A TOASTED BRIOCHE BUN**\$17**
- . **GROUPE SANDWICH**– BLACKENED GROUPE W/ LETTUCE & TOMATO W/ OUR RED PEPPER AIOLI ON A TOASTED BRIOCHE BUN.....**\$18**
- . **G&S BURGER** – CERTIFIED ANGUS BEEF, LTO, AMERICAN CHEESE & MOTHER SAUCE ON A TOASTED BRIOCHE BUN W/ CRINKLE CUT FRIES (BACON + \$1).....**\$15**
- . **MAHI TACOS** – YOUR CHOICE OF SEARED OR FRIED MAHI-MAHI ON A SOFT FLOUR TORTILLA W/ SPICY RANCH, SLAW & PICO DE GALLO.....**\$16**
- . **SHRIMP TACOS** – YOUR CHOICE OF SEARED OR FRIED JUMBO SHRIMP ON A SOFT FLOUR TORTILLA W/ SPICY RANCH, SLAW & PICO DE GALLO.....**\$16**
- . **PO' BOY** – YOUR CHOICE OF CRISPY FRIED OYSTERS, FISH OR SHRIMP ON A SUB-CUT ROLL W/ LETTUCE, TOMATO & HOUSE AIOLI.....**\$16**
- . **THE 'TACKLE BOX'** – YOUR CHOICE OF CRISPY FRIED OYSTERS, FISH OR SHRIMP, SERVED W/ CRINKLE CUT FRIES & COLESLAW.....**\$16**

STEAM PLATES

(SERVED A LA CARTE!)

- . **STEAMED SHRIMP** – ½ POUND/FULL POUND, W/ COCKTAIL SAUCE.....**\$12/22**
- . **CLAM BUCKET** – 2 DOZEN, STEAMED IN BEER & BAY SPICE.....**\$18**
- . **MUSSEL BOWL** – FULL POUND, IN A WINE & CREAM SAUCE.....**\$16**

SIDES A LA CARTE

CRINKLE CUT FRIES \$3 / POTATOES \$3 / SEASONAL VEGGIE \$3 / COLESLAW \$3

FRESH FROM THE MARKET

(ALL ENTREES SERVED W/ ROASTED RED POTATOES & SEASONAL VEGGIE)

- . SCOTTISH SALMON – PAN ROASTED W/ YOUR CHOICE PREPERATION.....\$26
 - . ALASKAN COD – PAN ROASTED W/ YOUR CHOICE PREPERATION.....\$24
 - . ALASKAN HALIBUT – PAN ROASTED W/ YOUR CHOICE PREPERATION.....\$32
 - . ATLANTIC TUNA – SEARED TO TEMP W/ YOUR CHOICE PREPERATION.....\$36
 - . ATLANTIC SWORDFISH – PAN ROASTED W/ YOUR CHOICE PREPERATION.....\$28
- PREPERATION CHOICES: LEMON & THYME BUTTER SAUCE / BLACKENED DRY RUB / SOY, HONEY & WASABI / PICO DE GALLO / SPICY BBQ / CAPER & CREAM SAUCE /

ENTRÉE PLATES

- . SCALLOP RISOTTO – PAN SEARED DAY BOAT SEA SCALLOPS OVER TOP OF CREAMY RISOTTO W/ CRIMINI MUSHROOMS AND PARMESAN.....\$28
- . DAD'S CRABCAKE – JUMBO LUMP CRABCAKE W/ ROASTED RED PEPPER AIOLI & SERVED W/ ROASTED RED SKIN POTATOES & SEASONAL VEGGIE.....\$33
- . MUSSELS FRA DIAVLO – PRINCE EDWARD ISLAND MUSSELS OVER LINGUINI TOSSED W/ A SPICY TOMATO SAUCE W/ FRESH HERBS.....\$19
- . SHRIMP SCAMPI – PAN FRIED JUMBO SHRIMP OVER TOP OF LINGUINI TOSSED IN TOMATOS & HERBS IN A GARLIC WHITE WINE SAUCE.....\$21
- . LOBSTER & SHRIMP MAC – CHUNKS OF LOBSTER AND SHRIMP W/ SHELL MACARONI TOSSED IN A HOUSE MADE CHEESE SAUCE.....\$22

SIDES A LA CARTE

CRINKLE CUT FRIES \$3 / POTATOES \$3 / SEASONAL VEGGIE \$3 / COLESLAW \$3

DESSERTS

(ADD A SCOOP OF ICE CREAM TO ANY DESSERT FOR AN ADDITIONAL +\$2 PER SCOOP)

- . MOMMOM JUDY'S BREAD PUDDING.....\$5
- . KEY LIME PIE.....\$7
- . WOODSIDE ICE CREAM (CHOCOLATE OR VANILLA).....\$4

PLEASE ASK TO SEE KID'S MENU 😊

BEER ON TAP:

- YUENGLING LAGER - \$5
- ALLAGASH WHITE - \$7
- CAPE MAY IPA - \$6
- BLUE POINT TOASTED LAGER - \$6
- DEWEY BEER CO. *ROTATING* - \$8
- BIG OYSTER BREW *ROTATING* - \$7

DOMESTIC/IMPORT BOTTLES:

- MILLER LITE - \$4
- COORS LIGHT - \$4
- BUD LIGHT - \$4
- MICHELOB ULTRA - \$4
- CORONA EXTRA - \$5
- CORONA LIGHT - \$5
- BLUE MOON - \$5
- STELLA ARTOIS PILSNER - \$5
- STELLA CIDRE - \$5
- GUINNESS DRAUGHT STOUT - \$5
- 0.0% ABV HEINEKEN - \$4

CRAFT SELECTIONS:

- NARRAGANSETT LAGER - \$4
- BURLEY OAK SEA HEATHEN PILS - \$6
- DALE'S PALE ALE - \$6
- RAR NANTICOKE NECTAR IPA - \$6
- LAGUNITAS WEST COAST IPA - \$6
- BELL'S TWO HEARTED ALE - \$6
- WESTBROOK TWO CLAWS IPA - \$6

OTHERS:

- COKE - \$3
- DIET COKE - \$3
- SPRITE - \$3
- ACQUA PANNA - \$3
- SAN PELLEGRINO - \$3
- LEMONADE - \$3
- ICED TEA - \$3
- COFFEE - \$3

WINE ON TAP:

(BY THE GLASS / ½ CARAFE / OR FULL CARAFE)

- CHARDONNAY - \$7/12/21
NAPA VALLEY, CALIFORNIA NV
- PINOT GRIGIO - \$7/12/21
LA VITE, ITALY NV
- SAUVIGNON BLANC - \$7/12/21
HEI MATAU, NEW ZEALAND 2014
- PROSECCO - \$7/12/21
LA VITE, ITALY NV

WINE BY GLASS & BOTTLE:

- SAWTOOTH RIESLING
SNAKE RIVER VALLEY, IDAHO 2018 - \$9/\$27
- CARE SOLIDARITY ROSÉ
CARIÑENA, SPAIN 2020 - \$9/\$27
- CÔTES DE GRANDLIEU MUSCADET
LOIRE VALLEY, FRANCE 2020 - \$9/\$27
- WARIS ET FILLES CHAMPAGNE
CHAMPAGNE, FRANCE NV - \$79
- FOLLY OF THE BEAST PINOT NOIR
CENTRAL COAST, CALIFORNIA 2019 - \$12/\$32
- CHOP SHOP CABERNET
PASO ROBLES, CALIFORNIA 2019 - \$9/\$22

CANNED COCKTAILS:

(SERVED OVER ICE)

4.5% ABV (VODKA):

- STATESIDE SODA (LEMON CUCUMBER MINT) - \$7
- SURFSIDE HARD TEA - \$7

8% ABV (VODKA):

- UNCLE BIFF'S ORANGE CRUSH - \$7

10% ABV (VODKA):

- DEVIL'S BACKBONE LEMON SMASH - \$7
- CUTWATER SPICY BLOODY MARY - \$7

12.5% ABV (TEQUILA):

- CUTWATER LIME MARGARITA - \$7

13% ABV (RUM):

- CUTWATER PINA COLADA - \$7



THANK YOU FOR YOUR SUPPORT!!

COME BACK SOON!!