

OLD TIME FAVORITES

Today's **Chowder, Bisque, or Soup** of the Day \$10

Baked Clams (six) \$14

Clams Casino (six) \$16

Calamari \$16

* Saute' in garlic & olive oil, * Crispy with kewpie wasabi mayo,

Seafood Crispy Trio \$14

clams, calamari, oysters

Colossal Lump Crab Cake \$18

kewpie remoulade

Steamed Wild Mussels \$16

Hitachino beer, baby ginger, chili

Steamed Maine Lobster \$ Market price
drawn butter, fingerling potatoes, fresh vegetable

One-half pound Steamed Alaskan King Crab \$36

*Butter, Garlic & Olive Oil, or Old Bay Seasoning
served with baby spinach and herb roasted potatoes*

Simply Prepared Fish

* **Halibut** \$34, * **Tuna** \$34, * **Salmon** \$34, * **Hake** \$29

Prepared anyway you want

with baby spinach and lemon-herb roasted potatoes

Surf & Turf

Strip Steak with your choice of:

* **Scallops** \$45, * **Shrimp** \$45

* **Lobster Tail** \$55, or * **King Crab Legs** \$55

DOCK TO DISH JAPANESE FLAIR

Bone In Miso Glazed Halibut \$34

bok choy, black rice

Wasabi Crusted Big Eye Tuna \$34

sticky rice, edamane, wasabi aioli

Pan Seared Salmon \$28

tamari, sake and mirin glaze cauliflower "fried rice"

Karaage Style Fish & Chips \$19

white miso tartare sauce

Wild Maine Hake \$29

*wilted spinach, myoga ginger,
fermented black bean-yuzu emulsion*

Squid Ink Garganelli \$16 / \$30

rock shrimp, king crab, uni

Taeko Salmon Burger \$17

Japanese bbq sauce, kewpie, frizzled onions, fries

APPETIZERS

Sesame Crusted Tuna \$19

wasabi, cucumber-daikon salad, truffled tamari

Warm Salmon Skin Salad \$17

daikon, bonito, white sesame, cucumber

Maine Lobster and Buratta Salad \$20

cherry tomato, basil, mache

Fish Tacos (two) \$18

* *crunchy halibut* * *grilled tuna*

daikon-cabbage slaw, avocado crema, salsa verde

Shishito Pepper Tempura \$18

lobster & goat cheese stuffed, tempura sauce

Warm Scallop Salad \$18

bacon jam, fingerling potatoes, brown butter vinaigrette

Mixed Baby Greens Salad \$12

ponzu vinaigrette, tomato, cucumber

Baby Spinach Salad \$12

ginger and citrus vinaigrette, bell peppers, shiso

* *Add Shrimp (\$8), Chicken (\$7), Salmon (\$8) to any salad* *

THE CLASSICS

Prime All Natural Strip Steak \$38

lobster béarnaise, hand cut fries

Roast Half Organic Chicken \$26

Teriyaki glaze, brown rice

Jeanne's Old Fashioned Cheeseburger \$17

bacon & white cheddar

Brown Butter Lobster Roll \$23

warm Maine lobster, old bay seasoning, hand-cut fries

SIDES

Hand-cut Fries - \$7

Wilted Baby Spinach - *ginger, garlic* \$8

Cauliflower Fried Rice - *tamari, ginger* \$9

Lemon & Herb Roasted Fingerlings - \$7

Please, No Substitutions

RAW BAR

Oysters \$3 Piece

* *Our extensive selection of East and West Coast oysters
changes daily due to market availability* *

Little Neck Clams-Long Island, NY \$1.50 piece

*cocktail sauce, yuzu-cucumber mignonette,
classic mignonette, grated horseradish lemon*

Jumbo Cracked King Crab Legs \$16 1/4 lb

cocktail sauce, lemon

Colossal Shrimp Cocktail - \$8 piece

*To our friends, because we are "dock to dish" and prepare only the
freshest seafood available, there will be times when supplies are
limited and market prices fluctuate.*

*If you have a food allergy, please speak to the owner,
manager, chef, or your server.*