

# LUNCH MENU

## From The Raw Bar

### **Iced Vegetable Crudités**

Fresh Chive Tzatziki

### **Oysters Fresh Daily\*, ½ Dozen**

### **Wild Wellfleet Clams\*, ½ Dozen**

### **Jumbo Lump Crabmeat Cocktail**

Key Lime Mustard Sauce

### **Iced Jumbo Prawns**

Spicy Atomic Horseradish Cocktail Sauce

### **Chilled Maine ½ Lobster\* - AQ**

### **The Big Daddy\***

8 Oysters, 8 Clams, 8 Prawns, Crab Cocktail,  
Whole Lobster

### **Mini-Me\***

½ A Big Daddy

## Sushi

### **The Rock\***

Spicy Tuna, Dynamite Tempura Rock Shrimp, Mango, Avocado

### **Rainbow\***

Crab, Avocado, Cucumber, Topped with Assorted Sashimi

### **Volcano\***

Spicy Tuna, Asparagus, Avocado, Masago, Boursin Cheese,  
Blue Crab Dynamite Gratin

### **Ceviche Roll\***

Flounder, Yellowtail, Red Onion, Serrano Chili, Avocado, Chipotle Lime

### **K Pop\***

Tuna, Yellowtail, Enoki, Cucumber, Scallions, Kimchi Sauce

### **Hama Smoke (Soy Paper)\***

Smoked Hamachi, Crab, Avocado, Truffled Sweet Soy

### **Salmon Sunrise\***

Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha

### **Godzilla\***

Salmon, Crab, Avocado, Asparagus, Boursin Cheese, Panko Fried

### **Chirashi Bowl\***

Our Daily Sashimi & Rice Salad Bowl with Condiments & Sauces

### **Fresh Wasabi**

## Cold

### **Classic Peruvian Style Ceviche\***

Habanero, Red Onion, Fresh Lime, Cancha Corn

### **Yucatan Style Shrimp "Cocktail" Salsa**

Pico de Gallo, Avocado, Crisp Corn Tortillas

### **Spicy Ahi Tuna Tartare\***

Pickled Ginger, Sesame Seeds, Crisp Wonton, Ponzu

### **Hamachi Crudo\***

Serrano Chili, Micro Cilantro, Yuzu Sorbet

## Hot

### **Kung Pao Calamari**

Szechuan Peanuts, Sweet Peppers, Nam Prik Pao

### **Char-Grilled Baby Octopus**

Gazpacho Salad, Griddled Halloumi Cheese, HARRISA Aioli

### **Crab & Shrimp Spring Rolls**

Lettuce Wrap, Nuoc Cham Dipping Sauce

### **Fried Oyster "Rockefeller" Gratin**

Fresh Herbsaint Spinach, Brie Cheese

### **"Basket Of Clams"**

Crispy Fried Ipswich Clams & Pickles, Lemon Tartar Sauce

## Soups

### **Crab & Corn Chowder**

Jumbo Lump Crabmeat, Green Onions

### **Lobster & Butternut Squash Bisque**

Fresh Lobster Meat, Toasted Pumpkin Seeds

## Salads

### **Heirloom Tomatoes & Burrata Cheese**

Micro Lemon Basil, Extra Virgin Olive Oil, Coarse Sea Salt

### **Roasted Beet Salad**

Pipe Dream Farms Goat Cheese, Spiced Pecan Vinaigrette

### **Little Gems Lettuce Caesar Salad**

Parmigiano-Reggiano, Fresh Boquerones

### **Smokehouse "Wedge" Salad**

Shaved Aged Gouda, Buttermilk Ranch,  
Warm Smoked Bacon Vinaigrette

## Entrées

### **Red Thai Shrimp & Golden Pineapple Curry**

Jasmine Rice, Kaffir Lime

### **Tuna Nicoise Salad\***

Seared Yellowfin Tuna, Haricot Vert, Fingerling Potatoes,  
Meyer Lemon Vinaigrette

### **Jumbo Lump Crab Cake Sandwich**

House Made Bun, Old Bay Remoulade, Sweet Potato Fries

### **Trio of Blackened Mahi Mahi Tacos**

Jicama Slaw, Traditional Accompaniments

### **Maine Lobster Roll**

Bibb Lettuce, Tarragon Aioli, French Fries

### **Seafood Cobb Salad**

Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese,  
Louie Dressing

### **Grilled Lemongrass Steak & Rice Vermicelli Noodles**

Cucumbers, Carrots, Toasted Peanuts, Chili Na Plam

### **Steamed Blue Hill Bay Mussels & Fries**

Limoncello Cream, Oven Cured Tomatoes, Lemon Thyme, Warm Bread

### **Southwestern Chopped Chicken Salad**

Roasted Corn, Black Beans, Queso Fresco,  
Cilantro Green Goddess Dressing

### **North Carolina Mountain Trout**

Haricot Vert, Almonds, Citrus Brown Butter

## **SAMPLE - Changes Daily**

Grilled a la Plancha - Extra Virgin Olive Oil, Lemon, Sea Salt  
Choice of One Accompanying Sauce + One Side

**Whole Branzino** - Pelagia, Greece

**Jumbo Lump Crab Cakes** - Fishing Creek, Maryland

**Char-Grilled Brook Trout** - Asheville, North Carolina

**Mahi Mahi** - Jaco Beach, Costa Rica

**Char-Grilled Chilean Sea Bass** - Puerto Deseado, Argentina

### **Sauce Selections:**

Salsa Verde, Romesco, Sesame Soy Scallion Vinaigrette  
Lemon Beurre Blanc, Classic Tartar

## Sides

**Boardwalk Bucket of French Fries**

**Grilled Mushrooms**

**Grilled Brussel Sprouts with Lemon & Chili Flakes**

**Simple Green Salads**

**Grilled Asparagus**

**Szechuan Eggplant**

**Seasonal Market Vegetables**

**Haricot Vert & Almonds**

**Sweet Potato Fries**

**Boardwalk Bucket of French Fries**

**Mac 'n' Jack (Add Crab + 6, Add Lobster + 11)**

*Please Inform Your Server of Any Food Restrictions or Allergies.*

*\*Are Raw or Undercooked. Consuming Meats, Poultry, Seafood  
or Shellfish May Increase Your Risk of Food Borne Illness,  
Especially If You Have Certain Medical Conditions.*

**Our Prices Do Not Reflect Gratuity**

**We Suggest 20% On Behalf Of Our Service Staff**

**Chef Owner - Jeff Tunks**

**Executive Chef - Christopher Clime**

**Chef de Cuisine - Rich Falbo**

**Sushi Chef - Jonathan Goh**