

RAW BAR

EAST COAST OYSTERS 1/2 DOZEN SHUCKER'S 13	M/P	LITTLENECKS 1/2 DOZEN SHUCKER'S 13	M/P	LUMP CRAB COCKTAIL MUSTARD AND COCKTAIL SAUCE	M/P
JUMBO GULF SHRIMP COCKTAIL CLASSIC TOMATO HORSE RADISH SAUCE LEMON	16	TOPNECKS 1/2 DOZEN SHUCKER'S 13	M/P	THE SAMPLER 4 OYSTERS, 4 LITTLENECKS, 4 SHRIMPS, 4 TOPNECKS, CRAB COCKTAIL	M/P

SOUPS

THREE ONION GRATINEE SPANISH-SWEET-RED ONIONS SOURDOUGH CROUTON, MELTING GRUYERE	8
NEW ENGLAND CLAM CHOWDER POTATO, CELERY, ONION, PARSLEY, PANCETTA, MILK	9

STARTERS

HOUSEMADE TATER TOTS CHEDDAR, RUSSETS, SPICED KETCHUP	8
MAC & CHEESE, SKILLET BAKED DOUBLE SMOKED BACON, PEAS, CHEDDAR	8
MARYLAND CRAB CAKE JUMBO LUMP, CHUNKY TARTAR SAUCE	16
CRISPY CALAMARI MINT REMOULADE, POINT JUDITH STYLE OR MARINARA	12
D. ANDERSON CUP OF CHILI BRISKET-SHORT RIB, CHEDDAR CHEESE, SOUR CREAM, CHOPPED RED ONION	9
STEAMED LITTLENECK CLAMS WHITE WINE, BUTTER, SHALLOT, PARSLEY	M/P
OYSTERS ROCKEFELLER SPINACH, BACON, PARMESAN	15

SALADS

ICEBERG WEDGE BUTTERMILK BLEU, BACON, TOMATO	9
CAESAR LITTLE ROMAINE HEARTS, PARMESAN, HAND TORN CROUTONS	10
BABY ARUGULA GOAT'S CHEESE, TOASTED ALMONDS, LOCAL APPLES, LEMONETTE	11
[\$9] ADD GRILLED CHICKEN [\$12] ADD ROAST SALMON	

SANDWICHES

SEA SALT FRIES

STACKED CORNED BEEF REUBEN RYE, WHITE KRAUT, SLAW SWISS, RUSSIAN DRESSING	12
MARYLAND JUMBO LUMP CRAB CAKE CHUNKY TARTAR SAUCE, COLESLAW, SOFT BUN	18
CRUNCHY CHICKEN SANDWICH BIBB LETTUCE, TOMATO, SALSA VERDE AIOLI, SOFT ROLL	13
FRESH LOBSTER ROLL CLASSIC MAYO OR WARM BUTTERED NAKED COLESLAW, BIBB LETTUCE, SPLIT TOP ROLL	M/P

CHOPS AND STEAKS

PROPERLY SEARED UNDER OUR 1200° BROILER

HERITAGE BREED PORK CHOP (16oz)	21
FLATIRON STEAK (10 OZ)	25
BARREL CUT FILET (10 OZ)	42
RIBEYE (14 OZ)	35
NY STRIP STEAK [12 OZ]	31

CHOICE OF TWO SIDES AND A SAUCE
AU POIVRE, BÉARNAISE, GARLIC BUTTER



BATTER FRIED

PROPER FISH & CHIPS CHUNKY TARTAR SAUCE, MALT VINEGAR, MALDON SEA SALT, LEMON WEDGE	18
CRISPY JUMBO SHRIMP GARLIC BUTTER TOSSED FRIES, COLESLAW, LEMON	19

GRILLED

ATLANTIC SALMON	23
SCALLOPS	25
SWORDFISH	25
CHOICE OF TWO SIDES AND A SAUCE NEAT, SALSA VERDE, LEMON BUTTER	

BLACKBOARD SPECIALS

WEDNESDAY

BRAISED BEEF SHORT RIB
SPINACH, HORSE RADISH CREAM, CRISPY ONIONS

THURSDAY

ROAST ALL NATURAL TURKEY PLATTER
MASHED, CORNBREAD STUFFING, GRAVY,
BRUSSELS SPROUTS, CRANBERRY RELISH

FRIDAY

"SHORE DINNER"
BROILED SCALLOPS, BATTER FRIED HADDOCK
STEAMED CLAMS, FRIES & COLESLAW

SATURDAY

"SURF AND TURF"
FILET OF BEEF, BROILED LOBSTER TAIL
MASHED POTATOES, HAYSTACK ONIONS

SUNDAY

CAST IRON BAKED LOBSTER MAC N CHEESE
STEAMED BROCCOLI

MAIN COURSES

PRIME RIB AU JUS BAKED POTATO, CREAMED SPINACH	25
COUNTRY CHICKEN POT PIE BUTTERMILK CHEDDAR CRUST, RICH BROTH, FARM VEGETABLES	19
GRILLED SALMON CHOPPED SALAD ICEBERG, RADICCHIO, CUCUMBER, CELERY, GREEN BEANS, BELL PEPPERS, CHICKPEAS, FENNEL, KALAMATA OLIVES	21
SEAFOOD BRODETTO LINGUINE, SAN MARZANO, CHILI, SCALLOPS, CALAMARI, CLAMS, SHRIMP, LOBSTER	28
BLACKENED CAULIFLOWER "STEAK" SAUTÉED GREENS, ROASTED RAINBOW CARROTS	18

ROTISSERIE CHICKEN

1/2 OF A LOCALLY RAISED, ROASTED CHICKEN
20

CHOICE OF TWO SIDES AND A SAUCE
MUSTARD-SAGE OR AU JUS 'DRIPPINGS'

CLARKE BURGERS

SEA SALT FRIES

THE CLARKE BURGER TOMATO, LETTUCE, ONION, BREAD & BUTTER PICKLES	13
THE "CADILLAC" DOUBLE SMOKED COUNTRY BACON, ONION, AMERICAN CHEESE, BREAD & BUTTER PICKLE	15
FRENCH ONION BURGER CARAMELIZED ONIONS, GRUYERE, GREEN PEPPERCORN AIOLI	14
BBQ BLEU BURGER BUTTERMILK BLEU CHEESE, CRISPY ONIONS, SWEET & SMOKY BBQ SAUCE	14
[\$1] FRIED EGG, SAUTÉED ONIONS, AMERICAN, BUTTERMILK BLEU, GRUYÈRE, VERMONT CHEDDAR	
[\$2] AVOCADO, MUSHROOMS, DOUBLE SMOKED BACON	
[\$3] GLUTEN FREE BUN	

SIDE ORDERS

SEA SALT FRIES	4
CRISPY HAYSTACK ONION	4
GARLIC BUTTER TOSSED FRIES	6
MASHED POTATOES	6
CREAMED SPINACH	6
ROAST BRUSSELS SPROUTS	6
STEAMED BROCCOLI	6
SMALL SIDE SALAD WITH ENTREE	4