



SMALL BITES

BANG BANG SHRIMP 15

FRIED CALAMARI 13
Banana peppers/lemon aioli

BUFFALO CAULIFLOWER 11
Roasted/blue cheese mousse

FRIED PICKLES 11
Lemon aioli

AHI TUNA BITES 17
ahi tuna/wontons/Asian slaw/ banana peppers/
soy sauce/ wasabi aioli

FISH TACOS 15
Fried or blackened cod/slau/spicy aioli/
fruit salsa

MUSSELS 15
Steamed/garlic/white wine/butter

NATIVE STEAMERS MKT PRICE
With drawn butter

LOBSTER MAC N CHEESE 20
Cavatappi/Maine lobster/
cheese medley/bread crumbs

STUFFED QUAHOG 7
With drawn butter

CHICKEN TENDERS 12
Served with honey mustard or buffalo style with blue cheese

FRIED WHOLE BELLY CLAMS MKT PRICE
Tartar sauce

TRADITIONAL NEW ENGLAND CLAM
CHOWDER 6 CUP/9 BOWL

RAW BAR

LOCALLY CULTIVATED OYSTERS 3 EACH*

LITTLE NECKS 2 EACH*

CHERRYSTONES 2.50 EACH*

SHRIMP COCKTAIL 3 EACH

SHUCKER'S SAMPLER 20*
2 cherry stones/2 oysters/
2 little necks/2 shrimp

SALADS

CAESAR 12*
Shaved parmesan/
homemade dressing/
croutons

MIXED GREENS 13
Spring greens/shaved carrots/
red onion/cucumber/
balsamic vinaigrette

POKE BOWL 18
Tuna/seaweed salad/sesame seed/
garlic soy dressing/
crispy wontons

SALAD ADD ONS:

GRILLED CHICKEN +6

SHRIMP +10

STEAK TIPS +11

SALMON +12

LOBSTER SALAD +15

* Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.



LIGHTER FARE

SERVED WITH FRENCH FRIES & PICKLE

LOBSTER SALAD ROLL

26 HOT / 25 COLD

Toasted brioche roll/hot with butter
OR cold with mayo

CHEESEBURGER 14

Angus beef burger/American cheese/
lettuce/tomato/raw onion/sesame seed bun
With bacon +2

FISH SANDWICH 14

Crispy cod/lettuce/tomato/sesame seed bun

CHICKEN SANDWICH 13

Grilled, blackened or BBQ
With cheese +1
With bacon +2

FRIED WHOLE BELLY CLAM ROLL

MKT PRICE



MAINS

SERVED WITH POTATO AND VEG OF DAY

BAKED SCROD 23

Fresh bread crumbs/butter/white wine/lemon

DAY BOAT SCALLOPS 24

Fresh bread crumbs/butter/lemon/white wine

PAN SEARED SALMON 24

Balsamic glaze/fruit salsa

STEAK TIPS 23

Marinated steak tips

BAKED STUFFED SCROD 28

Lobster stuffing/buerre blanc

FRIED SEAFOOD

SERVED WITH FRENCH FRIES & COLE SLAW

COD 20

SHRIMP 23

SCALLOPS 25

FISHERMAN'S PLATTER 27

WHOLE BELLY CLAMS MKT PRICE

STEAMED LOBSTER ALL DAY EVERYDAY

SINGLE \$30 / TWIN \$40

Mussels/steamers/corn/drawn butter
