

## STARTERS

### CLAMS ON THE HALF SHELL

Freshly shucked Middleneck Clams served on ice with Cocktail sauce and Horseradish 9 doz

### STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 13 doz

### IPSWICH STEAMERS (when available)

Whole Belly Clams served with Broth & Butter 19Lb

### OYSTERS ON THE HALF SHELL

Freshly shucked Gulf Oysters served on ice with Cocktail sauce and Horseradish 17 1/2 doz | 27 doz

### DRUNKEN PEI MUSSELS

Steamed and tossed in Marinara or White Wine Sauce 13

### SHRIMP COCKTAIL

Chilled Shrimp served with our savory Cocktail Sauce 12

## SALADS

Add to any Salad Chicken 4, Shrimp 7, Salmon 8, Fresh Black Grouper 15

### ROASTED BEET & PINEAPPLE SALAD

Roasted Beets, Wine marinated Pineapple, Goat Cheese, Candied Pecans, and Arugula 12

### CAPRESE SALAD

Fresh house made Mozzarella, Basil, Cherry Tomatoes, and Balsamic Glaze 13

### SPINACH SALAD

Fresh Spinach with Mushrooms, chopped Bacon, Hardboiled Eggs and Hot Tarragon Dressing 12

### HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, House Balsamic Vinaigrette 9

## SEA

### CLAM BOWL

Middle Neck Clams Sauteed with Broccoli Rabe, White Navy Beans in a delicious White Wine Broth 15

### FISHERMAN'S CIOPPINO

Mussels, Middle Neck Clams, Shrimp, Salmon, in a Garlic Basil Marinara Stew 25

### LOBSTER & CLAM STEAMED POT

Steamed Cold Water Whole Lobster, Clams, Mussels, Corn, Red Skin Potatoes 38

### PESTO GRILLED SHRIMP

Large Gulf Shrimp grilled with Pesto on a bed of Arugula, finished with Balsamic drizzle and served with a drunken Sweet Potato 18

### SHRIMP BOWL

Large Shrimp Sauteed with Broccoli Rabe, White Navy Beans in a delicious Garlic White Wine Broth 15

## LAND

### NY STRIP ROMANO

12 oz hand cut choice Black Angus Steak Grilled and topped with Parmesan Garlic Crust, served with Asparagus and Garlic Mashed Potatoes 24

### ZUCCHINI BOLOGNESE

Spiralized Zucchini Noodles with our House made Bolognese Sauce 22

## GLUTEN FREE PASTA

### SHRIMP SCAMPI PENNE

Large Gulf Shrimp Sauteed with Garlic Butter and White Wine, served with Gluten Free Penne Pasta 19

### PENNE VONGOLE

Fresh Middle Neck Clams sauteed traditional style and served over Gluten Free Penne Pasta & Clam Sauce 19

### CORFU SEAFOOD PENNE

Jumbo Shrimp, Clams, Calamari, Mussels, Artichoke, Eggplant, Tomato, Kalamata Olives, roasted Red Peppers, in a Marinara Seafood broth with Gluten Free Penne Pasta 24

### PENNE ALLA VODKA

Gluten Free Penne Pasta in our Pink Alla Vodka Sauce 15

### BROCCOLI RABE & SAUSAGE PENNE

Mild Sausage with Broccoli Rabe sauteed in a Cream Sauce 17

### PENNE BOLOGNESE

Served with our Bolognese Meat Sauce over Gluten Free Penne Pasta 16

### FRUTTI DI MARE PENNE

Jumbo Shrimp, Clams, Calamari, Mussels, sauteed with our Marinara Sauce over Gluten Free Penne Pasta 21

## FRESH SIDES \$5

FIRE ROASTED BROCCOLI RABE

ROSEMARY ROASTED BEETS

ASPARAGUS

POACHED MAINE LOBSTER TAIL

SD HOUSE SALAD

HONEY PISTACHIO SWEET POTATO MASH

DRUNKEN SWEET POTATO WITH RUM SAUCE

GARLIC MASHED POTATOES

STEAMED BROCCOLINI