

the shore today

starters

chilled salad of maine lobster, rock shrimp and little-neck clams tossed with ruby grapefruit and shaved fennel on an avocado marble	19
pinot gris steamed prince edward island mussels with oven roasted tomatoes, leeks, garlic and grilled baguette	15
duo of ahi tuna and fluke sashimi with seaweed salad, soy, ginger, and wasabi	16
maine lobster ravioli with a garlic-parsley sauce	15
spicy ahi tuna wrapped in savoy cabbage and tempura fried over wasabi-edamame purée with a sweet ginger soy sauce	15
oysters rockefeller, doris & ed's style, with pancetta, spinach, and crème fraîche	15
♦ colossal lump crab cake over baby greens with doris & ed's tartar sauce and crisp root vegetables	14

soup

♦ lobster bisque	cup 9	bowl 15
creole shrimp soup with tasso ham and shrimp hash	cup 8	bowl 12

salad

caesar with herb roasted croutons and shaved parmigiano reggiano	10
mixed greens with shaved apples, carrots, goats' cheese, crisp parsnips and red wine vinaigrette	9
arugula with roasted exotic mushrooms, port poached pears, hazelnuts, and a brie cheese vinaigrette	10
salad of mixed herbs with shaved prosciutto, nectarines and a lemon-crème fraîche dressing	10

oysters

served with a champagne mignonette
price is per oyster

to add to your oyster enjoyment, we recommend
2008 chateau ste. michelle pinot gris glass 8

atlantic coast

beau soleil (new brunswick, canada)	3
fisher island (new york)	3
malpeque (prince edward island, canada)	3
martha's vineyard (massachusetts)	3
quonset point (massachusetts)	3
wellfleet (massachusetts)	3

pacific coast

kumomoto (washington state)	3
bloody mary oyster shooter	4

entrees

pan seared diver scallops with fava beans, rhubarb, marcona almonds and a yuzu beurre blanc	32
cast iron seared ahi tuna with a chive spiked-potato cake, grilled scallions, pistachio puree and romesco sauce	34
crisp softshell crabs over creamed corn with pea shoots and fennel top sauce	33
mint and basil grilled head-on maya shrimp over creamy anson mills polenta with sautéed asparagus and wild mushrooms	34
butter poached maine lobster with truffle honey-glazed sunchokes, celery root, thumbelina carrots, red ribbon sorrel and english cucumbers	36
whole roasted mediterranean branzino over caramelized broccoli and cauliflower with salsa verde	32
slow roasted scottish salmon over potato gnocchi with soy beans, mushrooms and chive-horseradish beurre fondue	33
olive oil poached alaskan halibut over crisp fingerling potatoes and pearl onions with custelvetrano olives	32
coconut braised mahi mahi with green bean and carrot salad, greek yogurt and natural aromatics	30
grilled swordfish with smoke-house bacon, parsnips and brussels sprouts finished with a balsamic-syrah reduction	33
♦ sautéed red snapper over rock shrimp and fresh tomatoes with a warm herb vinaigrette	34

♦ our signature dishes



Classic & Contemporary
Seafood Oasis

executive chef:
tom donohoe