

## COLD PLATES / STARTERS

### Housemade Guacamole (v)

avocado | red onion | lime | hint of cilantro | pomegranate seeds | corn tortilla chips 13

### Fresh Burrata with Watermelon, Pineapple, and Balsamic Reduction (v)

fresh mozzarella shell, luscious creamy center | panko bread crumbs | lightly fried | basil | black lava salt 16

### Shrimp Cocktail (gf) 15

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## MEAT, SHRIMP & THINGS

### Filet Mignon\* Martini (gf)

shaved truffle | bleu cheese cream sauce 21

### Korean Style “Shaking” Beef on Napa Cabbage ^

soy sauce | sesame | ginger | wee bit of spice | green onions | kimchi 15

### Shrimp and Vegetable Spring Rolls

ginger-pineapple dipping sauce 14

### Thai Sausage and Shrimp in Wonton “Saucers”

crunchy wontons | garlic | cilantro | basil | ginger 14

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## MUSSELS, CLAM & OYSTERS

### Belgian Inspired Waterzooi Style Mussels

apple cider | lager | cream | shallots | fennel | crostini 16

### Steamed Hard Clams (gf)

garlic-white wine broth or marinara 18

### New Orleans Style Baked Stuffed Clams

chopped clams | chorizo | garlic | parmigiano-reggiano | hint of spice 13

### “The Big Easy’s” Oysters LeBrig

broiled oysters | stuffed with shrimp | crabmeat | cream | breadcrumbs | parmigiano-reggiano 18

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## LUMP CRAB, OCTOPUS & CALAMARI

### Classic Maryland Crab Cake

“jumbo lump” (size of lump) | lemon wedge 22

### Sautéed Octopus (gf)

tender octopus | lemon | garlic | parsley 17

### Mike’s Calamari

fried | tossed with garlic | pepperoncini | butter 16

### Fried Calamari 15

## RAW BAR

### Clams or Oysters on The Half Shell\* (gf)

cucumber mignonette | cocktail sauce m.p.

### Shrimp and Calamari Ceviche\* (gf)

grape tomatoes | red onion | cilantro | jalapeño | extra virgin olive oil | lime 14

### Tuna\* Poke Bowl

cubed raw tuna | soy, ginger, sesame oil marinated | red onion | scallions | layered mango and avocado | watermelon radish | toasted macadamia nuts 20

### Tuna Napoleon\* ^

raw tuna | miso-ginger dressing | seaweed salad | crispy wontons m.p.

### Sesame-Crusted Tuna Sashimi\* ^

seared | pickled ginger | wasabi | seaweed salad m.p.

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## SOUP / SALADS

### New Suffolk Clam Chowder (gf)

spicy | tomato based | clams | crabmeat 9/14

### Hawaiian Chicken Salad

grilled chicken | crispy egg roll wrapper | romaine | sweet red and yellow peppers | green beans | cucumber | red onion | mango | sesame seeds | carrots | scallions | macadamia nuts | lemon miso dressing 20

### Rocket Salad with Tricolor Beets and Goat Cheese (gf) (v)

arugula | avocado | walnuts | dried cranberries | honey-shallot balsamic dressing 15

### Caesar Salad ^ (v)

romaine | house made croutons | parmesan crostini | caesar dressing 12

### Legends Salad (gf) (vg)

baby lettuce | tomato | red onion | cucumber | carrots 9

Add:

chicken 7 | shrimp 10 | skirt steak 13 | lobster tail 16

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## CASUAL FARE

Buffalo Wings 14

Chicken Fingers 11

Mozzarella Sticks 9

Onion Rings 8

## Sides

pan-fried fingerling potatoes 8 | asparagus 9 | haricots verts 7  
spinach 9 | mixed veggies 7 | onion rings 8 | french fries 4  
sweet potato fries 5 | mashed potatoes 6 | basmati rice 4

\* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

^ - can be made gluten free upon request (gf) - gluten free (v) - vegetarian (vg) - vegan

Before placing your order, please inform your server if a person in your party has a food allergy.