

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

COLD PLATES / STARTERS

Housemade Guacamole (v)

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

Shrimp Cocktail (gf) 15

MEAT, SHRIMP & THINGS

Seared and Roasted Baby Lamb Chops (2) (gf)

frizzled leeks | haricots verts | demi-glace 15

Korean Style “Shaking” Beef ^

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

Shrimp and Vegetable Spring Rolls

ginger-pineapple dipping sauce 14

Shrimp Mozambique

garlic | lager | aromatic spices | cumin | oregano | coriander lemon wedge | crostini | 14

MUSSELS, CLAM & OYSTERS

Steamed Mussels with Chorizo and Dos Equis

chorizo sausage | butter | tomatoes | garlic 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

LUMP CRAB & CALAMARI

Classic Maryland Crab Cake

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

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.

Tuna* Poke Bowl (gf)

cubed raw tuna | soy, ginger, sesame oil marinated | red onion | scallion | diced mango | avocado | plum tomato watermelon radish | toasted macadamia nuts m.p.

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.

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 ^

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

Legends Salad (gf)

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

Add:

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

CASUAL FARE

Buffalo Wings 14

Chicken Fingers 11

Mozzarella Sticks 9

Onion Rings 8

Sides

cauliflower au gratin 10 | pan-fried fingerling potatoes 8 | asparagus 9 | haricots verts 7

brussels sprouts 8 | 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