

OYSTERS & CLAMS

- MALPEQUE *prince edward island* 2.5
BLUEPOINT *long island* 2.5
WELLFLEET *cape cod* 2.5
FANNY BAY *british columbia* 2.75
KUMOMOTO *washington* 3.0
LITTLENECK CLAMS *long island* 1.5

JEWELS OF THE SEA

- SHRIMP COCKTAIL 15
COLOSSAL CRAB COCKTAIL 15
SEAFOOD SALAD 15
CHILLED 1/2 LOBSTER 16

SHELLFISH PLATEAUS

- SMALL 2 oysters, 2 shrimp, 2 clams, crabmeat 25
MEDIUM 6 oysters, 4 shrimp, 4 clams, crabmeat, seafood salad 58
LARGE 12 oysters, 8 shrimp, 8 clams, crabmeat, seafood salad & 1 lb. lobster 110

APPETIZERS

- SALT & PEPPER CALAMARI 11
sweet chili sauce
CRAB CAKE 13
corn, peas, bacon, spicy mayo
GRILLED CALAMARI 13
chick peas, roasted pepper, lemon olive oil
PEI MUSSELS 11
grain mustard, cream
FRIED CLAMS 11
three sauces
TUNA TACOS 14
avocado, crème fraiche, red onion
"MOZZARELLA & TOMATO" 13
basil, balsamic, frescobaldi olive oil
GRILLED OCTOPUS 12
peruvian lima beans, frisee, spicy tangerine
FRIED OYSTERS 13
caper-tarragon aioli
TUNA "SASHIMI" 13
sesame seeds, miso vinaigrette
SPICY ROCK SHRIMP 13
baby lettuce, sriracha mayo
MEAT & CHEESE PLATE 16
house cured meats, artisanal cheeses

CRUDO

- STRIPED BASS 12
hawaiian sea salt
TORO 14
fried sage
COHO SALMON 13
grape tomato
RED SNAPPER 12
black lava salt
YELLOWFIN TUNA CARPACCIO 13
nicoise style

SOUPS & SALADS

- CLAM CHOWDER 3.5 CUP 7 BOWL
oyster crackers
LOBSTER BISQUE 4 CUP 8 BOWL
CAESAR SALAD 7
ICEBERG WEDGE 8
LOCAL BEET SALAD 9
goat cheese, wild arugula
LOCAL LETTUCE 6
cucumber, tomato, balsamic
HEIRLOOM TOMATO SALAD 10
cucumber, arugula, 100yr old balsamic, black lava salt

PASTA & FLATBREAD

- HOUSE MADE CAVATELLI 17
clams, mussels, cannellini beans, arugula
JALAPEÑO GNOCCHI 17
rock shrimp, wild mushrooms, chives
HOUSE MADE FETTUCCINE 17
taylor bay scallops, peas, pancetta, mint
HOUSE MADE PAPPARDELLE 17
tuna meatballs, tomato, mascarpone
HOUSE MADE SHRIMP RAVIOLI 17
chick peas, asparagus, baby tomatoes, pancetta, herbs
LINGUINE 17
mahogany clams, pancetta, red pepper
WILD MUSHROOM FLATBREAD 14
truffle oil, crotonese cheese
PROSCIUTTO DI SAN DANIELE FLATBREAD 14
sheep's milk ricotta, figs

FISH

- BLACK COD 25
asparagus, sugar snap peas, morels, pancetta, mint
SWORDFISH 26
sardinian couscous, mixed olives, citrus salad
HALIBUT 26
polenta cake, spinach, "puttanesca"
ALASKAN KING SALMON 23
roasted fingerlings, mixed peppers, onion, smoked tomato
WILD STRIPED BASS 26
"en papillote", artichokes, cockles, tomatoes
YELLOWFIN TUNA 27
stewed broccoli rabe, cranberry beans, preserved lemon
TILEFISH 24
sungold tomatoes, cool cucumber gazpacho
RED SNAPPER 25
grilled watermelon, string beans, cilantro
WHOLE MAINE LOBSTER 27
whipped potatoes, drawn butter, cauliflower gratin
SEA SCALLOPS 25
panzanella salad

MEATS

- SWG BURGER 14
wagyu beef, caramelized red onion, gouda, fries
STEAK FRITES 21
arugula, house cut fries, béarnaise sauce
FILET MIGNON 28
potato croquette, grilled asparagus, onion rings

SIDES

- ROASTED MUSHROOMS 5
GRILLED ASPARAGUS 5
AMERICAN FRIES 5
TRUFFLE FRIES 5
SAUTÉED SPINACH AND GARLIC 5
MASHED POTATO 5
ONION RINGS 5

~ EXECUTIVE CHEF PASQUALE PASCARELLA ~