

# RAW BAR

(Served w/ Lemon, Horseradish & Cocktail Sauce)

## Jumbo Shrimp Cocktail

Min. of (3) \$11.99  
1/2 Dozen - \$22.99  
Dozen - \$42.99

## Littlenecks

1/2 Dozen \$11.99  
Dozen \$20.99

## Edgartown Spearpoint Oysters

Min of (3) \$11.99  
1/2 Dozen \$21.99



# CHOWDER & BISQUE

## New England Clam Chowder

Cup - \$9.99 Bowl - \$10.99

## Lobster Bisque w/ fresh Lobster Meat

Cup - \$13.99 Bowl - \$14.99

# APPETIZERS

## Fried Calamari 17.99

Served w/ a mild Banana Pepper Aioli & Lemon

## Fresh Whole Belly Fried Clams App Market Price

Served w/ Tartar Sauce & Lemon

## Popcorn Shrimp 16.99

Baby Shrimp battered & fried served w/ Tartar Sauce & Lemon  
Buffalo Style w/ Blue Cheese - 17.99

## Fried Coconut Shrimp 17.99

House Made w/ side Orange Marmalade

## Blackened Sesame Tuna 20.99

Seared Sesame Tuna served over an Asian Noodle Slaw w/ a Soy Glaze

## Tuna Tartare Tower 23.99

Fresh Ahi Tuna, Avocado, Cucumber & Sweet Soy Glaze served w/ toast points

## Beer Battered Fish Bites 13.99

Fried & served w/ Tartar Sauce & Lemon

## Mussels 19.99

w/ White Wine sauteed w/ garlic, butter & thyme

## Curry Coconut Mussels 22.99

Sauteed in a Coconut Curry Broth w/ Shallots & Garlic

## Crab Cakes 20.99

(2) House Made w/ Lump Crab served w/ Chipotle Tartar & Lemon

## Stuffed Quahog 10.99

Served w/ Drawn Butter & Lemon

## "Ceviche of the Day"

Ask your server for todays' Special!

## Chicken Fingers 15.99

House Made from fresh Chicken Tenderloins breaded & fried  
Buffalo Style w/ Blue Cheese - 17.99  
Jerk Style - 16.99

## Buffalo Fried Cauliflower 14.99

Fresh Cauliflower battered & fried served w/ side Blue Cheese

## Hummus Plate 14.99

Naan Bread, Celery & Carrot Sticks, Roasted Red Peppers

## Chicken Wings 16.99

Fresh Whole Wings Baked & Grilled

Jerk Style 17.99

Buffalo Style w/ Celery, Carrots & Blue Cheese 18.99

## Curly French Fries 13.99

Our own style

Cajun Style w/ Ranch Dressing - 14.99

## Sweet Potato Fries 14.99

Served w/ Honey Mustard Dipping Sauce

# SALADS

*Dressings: Cilantro Vinaigrette, Balsamic, Oil & Vinegar Ranch, Blue Cheese, Honey Mustard & Parmesan Peppercorn*

## Cobb Salad 17.99

Mixed Greens w/ Avocado, Tomato, Bacon, Egg, Sliced Black Olives & Blue Cheese Crumbles w/ choice of dressing

## Caesar Salad 15.99

Romaine Hearts w/ fresh grated Parmesan, House Made Dressing & Garlic Croutons

## Summer Salad 17.99

Mixed Greens, Blueberries, Strawberries, Cucumber, Tomato & Feta w/ a Balsamic Glaze

## Garden Salad 13.99

Mixed Greens, Cucumbers, Tomato, Red Onions, Shredded Carrots & Green Peppers w/ your choice of dressing

## SALAD ADD-ONS

Grilled Tuna \$12  
Grilled Chicken \$9  
Grilled Salmon \$12  
Grilled Steak Tips \$14

Cran-Walnut Chicken Salad \$10  
Grilled Jumbo Shrimp (4) \$14  
Lobster Salad \$20  
Crab Cake \$10

Tuna Salad \$9  
Shrimp Salad \$12  
Jerk Chicken \$10  
Add Cajun \$2

# SANDWICHES

Sandwiches served on Brioche Rolls (unless otherwise stated)  
w/ Lettuce, Tomato, Onion & Pickle w/side Coleslaw (Add Gluten Free Roll-\$2)

(SEE ADD-ONS ON BACK SIDE OF MENU \$\$)

## Crab Cake 20.99

Served w/ a side of Chipotle Tartar

## Tuna Salad 16.99

Mixed w/ celery served in a wheat wrap with Lettuce & Tomato

## Roasted Red Pepper Hummus

Cucumbers, Red Onion & Mixed Greens in a wheat wrap - 14.99  
Add Grilled Chicken 17.99

## Jerk Chicken 17.99

Jerk seasoned Fresh Chicken Breast, Grilled Pineapple, slice of Ham, Pepper Jack Cheese served w/ a side of Honey Mustard

## Cranberry Walnut Chicken Salad 16.99

w/ Cranberries, Walnuts & Mayo

## Grilled Swordfish Sandwich 20.99

Served w/ Lettuce, Tomato & Lemon Aioli

## Shrimp Salad Roll 17.99

Homemade Shrimp Salad served w/ a touch of Mayo & Taragon on a buttered & grilled Brioche Hot Dog Roll

## Chicken Sandwich 15.99

Grilled & served w/ a side of Mayo  
Buffalo Style w/ side of Blue Cheese 16.99

## Tuna Melt

Panini pressed Ciabatta w/ Tomato, Swiss, Bacon & Banana Peppers 18.99

## Fried Fish Sandwich 15.99

Wash Ashore Summer Ale Battered & Fried Cod served w/ American Cheese & side of Tartar Sauce

## Cuban 18.99

Panini pressed Ciabatta w/ fresh Roasted Pork Tenderloin, Ham, Swiss Cheese, Pickles w/ a Siracha Mayo Mustard Sauce

## Jumbo Hot Dog 13.99

All Beef 1/4 lb. Dietz & Watson Hotdog served on a grilled & buttered Brioche Hot Dog Roll

*Manager - Michael Sopp  
Chef - Diogo Schneider*

fishbonesmv.com

Dockside Marina next to Hy-Line Ferry

12 Circuit Ave. Ext. - Oak Bluffs  
(508)696-8227



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# LOBSTER ROLLS

Lobster Rolls served w/ side Coleslaw (Add Gluten Free Roll - \$2)

(SEE ADD-ONS ON BOTTOM OF MENU \$\$)

## Lobster Roll 27.99

Claw & Knuckle Meat w/ a touch of mayo served on a Buttered & Grilled Brioche Hot Dog Roll

## Sauteed Lobster Roll 28.99

Sweet Lobster Meat Sautéed in Butter & Served Warm on a Buttered & Grilled Brioche Hot Dog Roll

## Lobster BLT 29.99

Claw & Knuckle Meat w/ a touch of mayo w/ Bacon, Lettuce, Tomato & Avocado in a wheat wrap

# TACOS

(2) Tacos Served on Soft Corn or Flour Tortillas w/ side Coleslaw

(SEE ADD-ONS ON BOTTOM OF MENU \$\$)

## Fish Tacos 16.99

Wash Ashore Summer Ale Battered & Fried Cod, Black Bean Roasted Corn Salsa, Lettuce w/ a Smoked Poblano Aioli

## Grilled Chicken Taco 17.99

w/ Sauteed Onions & Peppers, Jack Cheese, Cabbage & Spicy Mayo

## Tuna Taco 19.99

Grilled & served w/ Asian Rice Noodle Slaw w/ a Soy Ginger Glaze

## Veggie Taco 17.99

Plant based "Beyond Burger" w/ Roasted Corn Salsa, Cabbage, sliced Avocado & Smoked Poblano Aioli

## Steak Taco 20.99

Grilled Marinated Steak, Sauteed Onions & Peppers, Jack Cheese, Cabbage & Spicy Mayo

## Lobster Taco 22.99

Sauteed in Butter Claw & Knuckle Meat w/ Roasted Corn, Cabbage & Smoked Poblano Aioli

## Cajun Shrimp Tacos 18.99

w/ Roasted Corn, Cabbage & Smoked Poblano Aioli

# SEAFOOD PLATTERS

Served w/ House Curly Fires, Coleslaw & Tartar Sauce

## Fish & Chips 24.99

Wash Ashore Summer Ale beer battered Cod fried

## Whole Belly Clam Platter Market

## Scallop Platter 32.99

## Shrimp Platter 28.99

## Fishbones Platter - Market -

Whole Belly Clams, Cod, Scallops & Shrimp

# BURGERS

1/2 lb fresh lean Angus Beef served on a grilled Brioche Roll w/ Lettuce, Tomato, Onion, Pickle & Curly Fries

(SEE ADD-ONS ON BOTTOM OF MENU \$\$)

## Caribbean Burger 18.99

Topped w/ Grilled Pineapple, Pepper Jack Cheese, Ham & Banana Peppers

## Veggie Burger 19.99

Plant based "Beyond Burger" grilled & Served w/ sliced Avocado & Ranch Dressing

## BBQ Burger 19.99

Applewood Smoked Bacon, Cheddar, Sauteed Onions w/ our own Habanero Mango BBQ Sauce

## Hamburger 15.99

## Cheeseburger 17.99

Topped w/ your choice of American, Swiss, Cheddar or Pepper Jack Cheese

## Blue Cheese Burger 19.99

Topped w/ Blue Cheese Crumbles & Applewood Smoked Bacon

## Mike’s Burger 22.99

Owner's Favorite! w/ Applewood Smoked Bacon, sliced Ham, Provolone Cheese & a Fried Egg

## Honey Mustard Burger 18.99

w/ Applewood Bacon, Honey Mustard & Provolone

# CHEF’S SPECIALS

Choice of (2) Sides from Add-On list below w/ each Entree except where noted\*

## Fresh Catch of the Day

From our own Fish Market - Net Result  
Ask Your Server for today's Special!

## Fresh Tuna Filet 32.99

Wasabi & Black Sesame Encrusted Seared Tuna served w/ your choice of (2) sides

## Curry Chicken or Shrimp\* 25.99 / 27.99

Sauteed & served over Jasmine Rice w/ Vegetable of The Day

## Fresh Faroe Salmon 32.99

Grilled & Topped w/ a Citrus Dill Butter served w/ your choice of (2) sides

## Sirloin Steak Tips 32.99

House Marinated & Grilled served with your choice of (2) sides

## Chicken Kabobs\* 25.99

Two (2) Marinated Chicken Kabobs grilled & served w/ Peppers & Onions over Coconut Rice\*

## Braised Short Rib\* 34.99

Served w/ a Demi-glaze sauce w/ Jasmine Rice & Vegetable of the Day

## Mac-n-Cheese\*

Baked w/ Buttered Crumb Topping & served w/ Garlic Bread\* - 22.99

\*Lobster Mac-n-Cheese 34.99

\*Buffalo Chicken Mac-n-Cheese 26.99

## ADD-ONS \*MUST ACCOMPANY AN ENTREE\*

White Jasmine Rice \$4

Coconut Jasmine Rice \$4

Curly Fries \$5

Vegetable of The Day \$6

Coleslaw \$4

Sweet Potato Fries \$5

Side Salad \$4



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