

APPETIZERS

CURLY FRENCH FRIES 12

Our own style

Cajun Style w/ Ranch Dressing - 13

SWEET POTATO FRIES 13

Add Honey Mustard 14

CHICKEN FINGERS 17

House Made from fresh Chicken Tenderloins
breaded & fried

Buffalo Style w/ Blue Cheese - 19

Jerk Style - 18

BUFFALO FRIED CAULIFLOWER 15

Fresh Cauliflower battered & fried served w/
side Blue Cheese

CHICKEN WINGS 18

Fresh Whole Wings Baked & Grilled

Jerk Style 19

*Buffalo Style w/ Celery, Carrots & Blue
Cheese 20*

FRIED CALAMARI 18

Served w/ a mild Banana Pepper Aioli &
Lemon

BEER BATTERED FISH BITES 14

Fried & served w/ Tartar Sauce & Lemon

FRESH WHOLE BELLY FRIED CLAMS

APPETIZER ~MARKET PRICE~

Served w/ Tartar Sauce & Lemon

POPCORN SHRIMP 17

Baby Shrimp battered & fried served w/
Tartar Sauce & Lemon

Buffalo Style w/ Blue Cheese - 18

FRIED COCONUT SHRIMP 18

House Made w/ side Orange Marmalade
Sauce

BLACKENED SESAME TUNA 21

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

MUSSELS 20

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

CURRY COCONUT MUSSELS 23

Sautéed in a Coconut Curry Broth w/
Shallots & Garlic

STUFFED QUAHOG 12

Served w/ Drawn Butter & Lemon

TUNA TARTARE TOWER 24

Fresh Ahi Tuna, Avocado, Cucumber, Bean
Sprouts & Sweet Soy Glaze served w/
Wontons

CONCH FRITTERS 16

Served w/ Chipotle Tartar Sauce

CRAB CAKES 21

(2) House Made w/ Lump Crab served w/
Chipotle Tartar Sauce, Lemon & Drawn
Butter

RAW BAR

SERVED W/ LEMON, HORSERADISH, COCKTAIL SAUCE & MIGNONETTE

JUMBO SHRIMP COCKTAIL

(3) \$12 / 1/2 DOZEN \$23 / DOZEN \$43

LITTLENECKS

1/2 DOZEN \$12 / DOZEN \$21

EDGARTOWN SPEARPOINT OYSTERS

(3) \$12 / 1/2 DOZEN \$23 / DOZEN \$43

CHOWDER & BISQUE

NEW ENGLAND CLAM CHOWDER

CUP - 10 BOWL - 12

LOBSTER BISQUE W/ FRESH LOBSTER MEAT

CUP - 14 BOWL - 16

SALADS

GARDEN SALAD 14

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

CAESAR SALAD 16

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

SUMMER SALAD 18

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

COBB SALAD 18

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

DRESSINGS

CILANTRO VINAIGRETTE, BALSAMIC, OIL & VINEGAR, RANCH
BLUE CHEESE, HONEY MUSTARD

SALAD ADD-ONS

LOBSTER SALAD 20

CRAB CAKE 12

GRILLED SALMON 12

GRILLED TUNA 12

GRILLED CHICKEN 9

JERK CHICKEN 10

GRILLED STEAK 14

TUNA SALAD 9

CRAN-WALNUT
CHICKEN SALAD 10

(4) GRILLED JUMBO
SHRIMP 14

LOBSTER ROLLS

SERVED W/ SIDE COLESLAW (SUBSTITUTE CURLY FRIES \$4 /
SWEET FRIES \$5 / GLUTEN FREE BUN \$2)

Lobster Roll 30

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

Sauteed Lobster Roll 31

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

Lobster BLT 32

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



SEAFOOD PLATTERS

ALL PLATTERS SERVED W/ CURLY FRIES, TARTAR SAUCE, COLESLAW & LEMON

FISH & CHIPS 25

Wash Ashore Summer Ale beer battered
Haddock fried

WHOLE BELLY CLAM PLATTER MARKET

SCALLOP PLATTER 33

SHRIMP PLATTER 29

FISHBONES PLATTER MARKET
Whole Belly Clams, Haddock, Scallops &
Shrimp

SANDWICHES

SERVED ON A BRIOCHE BUN (UNLESS OTHERWISE STATED)
W/ LETTUCE, TOMATO, ONION & PICKLES W/ SIDE COLESLAW
(SUBSTITUTE CURLY FRIES \$4 / SWEET POTATO FRIES \$5 /
GLUTEN FREE ROLL \$2)

JERK CHICKEN 18

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

CRANBERRY WALNUT CHICKEN SALAD WRAP 17

w/ Cranberries, Walnuts & Mayo

GRILLED SWORDFISH SANDWICH 21

Served w/ Lettuce, Tomato & Lemon Aioli

CRAB CAKE SANDWICH 21

House made w/ Lump Crab served w/ a side of
Chipotle Tartar

CHICKEN SANDWICH 16

Grilled & served w/ a side of Mayo
Buffalo Style w/ side of Blue Cheese 17

FRIED FISH SANDWICH 16

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

JUMBO HOT DOG 14

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

TUNA SALAD WRAP 17

Mixed w/ Celery served in a Wheat Wrap w/ Lettuce
& Tomato

PANINIS

CUBAN 19

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

TUNA MELT 19

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

BURGERS

SERVED ON A BRIOCHE BUN W/ LETTUCE, TOMATO,
ONION & PICKLES W/ CURLY FRIES
(SUBSTITUTE SWEET POTATO FRIES \$2 / GLUTEN FREE ROLL \$2)

HAMBURGER 16

CHEESEBURGER 18

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

CARIBBEAN BURGER 20

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

VEGGIE BURGER 20

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

BBQ BURGER 20

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

BLUE CHEESE BURGER 20

Topped w/ Blue Cheese Crumbles & Applewood
Smoked Bacon

TOMATO BACON JAM BURGER 21

Homemade Tomato & Bacon Jam w/ Cheddar
Cheese, Garlic Aioli & Mixed Greens

MIKE'S BURGER 23

Owner's Favorite! w/ Capers, Boursin Cheese & a Fried
Egg

TACOS

TWO (2) SERVED ON SOFT CORN OR SOFT FLOUR TORTILLAS W/ SIDE OF COLESLAW.
(SUBSTITUTE CURLY FRIES \$4 / SWEET POTATO FRIES \$5)

GRILLED CHICKEN TACO 18

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

STEAK TACO 21

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

VEGGIE TACO 18

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

TUNA TACO 20

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

LOBSTER TACO 23

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

CAJUN SHRIMP TACOS 19

w/ Roasted Corn, Cabbage & Smoked Poblano Aioli

FISH TACO 17

Fried Haddock, Black Bean Roasted Corn Salsa,
Lettuce w/ a Smoked Poblano Aioli

CHEF'S SPECIALS

FRESH CATCH OF THE DAY

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



TUNA POKE BOWL 25

Jasmine Rice, Pickled Vegetables,
Sesame Seeds, Sliced Avocado &
Chopped Tuna w/ a Spicy Aioli

SALMON RISOTTO 33

Pan Seared Salmon over Asparagus,
Mushroom & Roasted Red Pepper
Risotto w/ Lemon Beurre Blanc
Sauce

STEAK FRITES 33

Sliced Tenderloin w/ Chimichurri &
House Curry Fries

SEAFOOD PAELLA 36

Arborio Rice, Saffron, Green Peas,
Roasted Tomatoes, Chorizo,
Mussels, Shrimp, Littlenecks &
Haddock

MAC-N-CHEESE 23

Baked w/ Buttered Crumb Topping
& served w/ Garlic Bread
*Lobster Mac-n-Cheese 35
*Buffalo Chicken Mac-n-Cheese 27

HALIBUT 36

Pan Seared, topped w/ a Citrus
Compound Butter served w/
Fingerling Potatoes & Roasted
Rainbow Baby Carrots

CURRY CHICKEN 26

Sauteed & served over Jasmine Rice
w/ Vegetable of The Day
*Shrimp 28

GRILLED PORK CHOP 39

12 oz Espresso Rub Bone In Center
Cut Chop w/ a Port Wine Demi
Glaze, Fingerling Potatoes &
Asparagus