CLASSICS

CLAM CHOWDER / 6 CUP / 11 BOWL
clams, bacon, potato, celery, oyster crackers

CODDIES / 9
salt cod, yukon gold potato, house yellow mustard, crackers

STUFFIES / 11
three baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce

WATERMAN’S PLATTER / 34
fried fish, oysters, shrimp & scallops served with fries & coleslaw

CLARK HOUSE ROLLS / 5
fresh baked, served with Chesapeake butter

APPETIZERS

BAKED PIMENTO CRAB DIP / 18
Maryland jumbo lump crab, Tillamook cheddar, green tabasco, Old Bay crab chips, scallions
Crab dip will be refrigerated and heating instructions will be included.

TSL CHOPPED SALAD / 15
whipped feta, crispy chickpeas, pickled pepperoncini peppers, kalamata olives, red wine vinaigrette

ENTRÉES

HOUSEMADE CAMPANELLE / 30
baby shrimp, confit cherry tomatoes, basil bread crumbs, black pepper chevre • vegetarian modification available upon request*

MISO HONEY GLAZED MAHI MAHI* / 34
confit oyster mushrooms, grilled asparagus, caramelized onion puree, orange and sesame relish

SEARED SCALLOPS* / 36
aji romesco, smoked sweet baby yams, bok choy, oregano persillade

CRISPY SKIN ROCKFISH / 35
toasted farro, maple brown butter artichokes, butternut squash puree, Calabrian chili crisp

SANDWICHES

MAINE PEKEYTOE CRAB ROLL / 32
dressed with lemon, mayo, celery, & chives
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS+$3

NEW ENGLAND SMASH BURGER* / 19
2 ground chuck patties, american cheese, lettuce, tomato, pickle, mayo, potato bun
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS+$3

NORTH SHORE ROAST BEEF* / 18
horseradish cream, bbq sauce, american cheese, onion roll
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS+$3

CRISPY FISH SANDWICH / 18
lettuces, pickled shallot, tartar sauce, chile
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS+$3

SIDES

CRISPY FRIED BRUSSELS SPROUTS / 10
Frank’s aioli, blue cheese crumbs, pickled carrots

ROASTED CAULIFLOWER / 11
tahini, cucumber, fried pita, pomegranate molasses

FRIES / 9

DESSERTS

KEY LIME ICEBOX PIE / 12
key lime curd, toasted meringle, graham cracker crust, lime zest

BOSTON CREAM MILLE FEUILLE / 14
puff pastry, vanilla cream, chocolate sauce, raspberries

DOCK-TO-DISH

Every day we feature local catch from fishermen focused on providing the freshest, healthiest and most sustainable wild seafood harvests in our region. Dock-to-Dish connects small scale fishermen to our community through sustainable seafood sourcing cooperatives.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**STARTERS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>PARKER HOUSE ROLLS</td>
<td>$5</td>
</tr>
<tr>
<td>CLAM CHOWDER / 6 CUP / 11 BOWL</td>
<td></td>
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<tr>
<td>clams, bacon, potato, celery, oyster crackers</td>
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<tr>
<td>STUFFIES / 11</td>
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<tr>
<td>3 baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce</td>
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<tr>
<td>CODDIES / 9</td>
<td></td>
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<tr>
<td>salt cod, yukon gold potato, house yellow mustard, crackers</td>
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<tr>
<td>BAKED PIMENTO CRAB DIP / 18</td>
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<tr>
<td>jumbo lump crab, Tillamook cheddar, green tabasco, Old Bay crab chips, scallions Crab dip will be refrigerated and heating instructions will be included.</td>
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<tr>
<td>WATERMAN’S PLATTER / 34</td>
<td>$34</td>
</tr>
<tr>
<td>fried fish, oysters, shrimp &amp; scallops served with fries &amp; coleslaw</td>
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**SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>TSL CHOPPED SALAD</td>
<td>$15</td>
</tr>
<tr>
<td>whipped feta, crispy chickpeas, pickled pepperoncini peppers, kalamata olives, red wine vinaigrette</td>
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<tr>
<td>GRILLED ALBACORE TUNA NICOISE* / 23</td>
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<tr>
<td>bibb lettuce, olives, hard boiled egg, whole grain mustard vinaigrette</td>
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<tr>
<td>GRILLED GULF SHRIMP WEDGE* / 26</td>
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<tr>
<td>bacon lardons, iceberg lettuce, cherry tomatoes, pickled shallots, crushed almonds, green goddess dressing</td>
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<tr>
<td>GRILLED ROMAINE STEAK SALAD* / 27</td>
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<tr>
<td>smoked cherry tomatoes, parmesan cheese, avocado, fried garlic bread crumbs, buttermilk caesar dressing</td>
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</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED CAULIFLOWER</td>
<td>$11</td>
</tr>
<tr>
<td>tahina, cucumber, fried pita, pomegranate molasses</td>
<td></td>
</tr>
<tr>
<td>FRIES</td>
<td>$9</td>
</tr>
</tbody>
</table>

**DESSERT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KEY LIME ICEBOX PIE</td>
<td>$12</td>
</tr>
<tr>
<td>key lime curd, toasted meringue, graham cracker crust, lime zest</td>
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</table>

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STARTERS

PARKER HOUSE ROLLS / 5
fresh baked daily, served with Chesapeake butter

CLAM CHOWDER / 6 CUP / 11 BOWL
clams, bacon, potato, celery, oyster crackers

CODODDIES / 9
salt cod, yukon gold potato, house yellow mustard, crackers

STUFFIES / 11
three baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce

WATERMAN'S PLATTER / 24
fried fish, oysters, shrimp & scallops - served with fries & coleslaw

BAKED PIMENTO CRAB DIP / 18
lump crab, tillamook cheddar, old bay crab chips, scallions
Crab dip will be refrigerated and baking instructions will be included.

TSL CHOPPED SALAD / 15
whipped feta, crispy chickpeas, pickled pepperoncini peppers, kalamata olives, red wine vinaigrette

SIDES

CRISPY POTATOES / 9
aleppo oil, salsa rosada, herbs

CRISPY FRIED BRUSSELS SPROUTS / 10
Frank's aioli, blue cheese crumbles, pickled carrots

BACON / 8

FRIES / 9

16oz DRAFT COCKTAILS serves 2–3

FISH HOUSE PUNCH / 42
aged rum, spiced rum, cognac, peach brandy, oleo, lemon, assam tea

LYCHEE PALOMA / 38
Altos tequila blanco, Soho lychee liqueur, grapefruit, lime

CAPE CODDER G&T / 34
Beefeater gin, lime, house cranberry tonic

ROSE SPRITZ / 38
Lillet rose, Absolut vodka, strawberry-lemon soda

ESPRESSO MARTINI / 42
Absolut vodka, Mexican coffee liqueur, chicory, cold brew

SALTIER DOG / 42
Absolut vodka, Aperol, Strega, sea salt, grapefruit

SANDIA COBBLER / 42
Altos tequila, Manzanilla sherry, watermelon, lime, mint

BRUNCH

KING CRAB BENEDICT* / 25
garlicky spinach, old bay hollandaise, english muffin
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

MARINATED AVOCADO BENEDICT* / 18
grilled tomato, hollandaise sauce, english muffin
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

MUSHROOM OMELETTE / 18
spinach, spicy feta, chives
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

RICOTTA TOAST* / 16
sunny side up eggs, broccoli pesto, basil, pickled shallots
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

SAUSAGE, EGG & CHEESE SANDWICH* / 17
homemade maple sausage, fried egg, american cheese, mixed berry jam
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

CINNAMON VANILLA FRENCH TOAST / 16
bacon, strawberry compote, spiced maple syrup

GRILLED ALBACORE TUNA NICOISE* / 23
bibb lettuce, olives, hard boiled egg, whole grain mustard vinaigrette

SANDWICHES

MAINE PEEKYTOE CRAB ROLL / 32
dressed with lemon, mayo, celery, & chives
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

NEW ENGLAND SMASH BURGER* / 19
2 ground chuck patties, american cheese, lettuce, tomato, pickle, mayo, potato bun
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

NORTH SHORE ROAST BEEF* / 18
horseradish cream, bbq sauce, american cheese, onion roll
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

SPICY FRIED SHRIMP ROLL / 19
lemon aioli, shredded lettuce, pickled red onion
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

CRISPY FISH SANDWICH / 18
lettuces, pickled shallot, tartar sauce, chile
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +$4

DESSERT

KEY LIME ICEBOX PIE / 12
key lime curd, toasted merinque, graham cracker crust, lime zest

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