



# DINNER MENU



## STARTERS

### CRAB + ARTICHOKE DIP 12

parmesan panko crust, grilled sourdough bread.

### FRIED CALAMARI 12

arrabiata sauce.

### HUSH PUPPIES 7

whipped honey butter.

### PERUVIAN CEVICHE 12

mahi mahi, red onion, cilantro, fresh lime juice, sea salt, blue corn tortilla chips.

### GRILLED JUMBO SHRIMP 14

## SALADS

### CALIFORNIA COBB 17

mixed greens, applewood bacon, grilled blackened shrimp, avocado, egg, cherry tomato, feta, balsamic vinaigrette.

### KALE CAESAR 10

shave parmesan, croutons, creamy dressing.

### WINTER FARMERS MARKET 14

arugula, kale, cabbage, blood orange, rainbow carrots, preserved kumquat, avocado, lemon vinaigrette.

### ADD PROTEIN

Salmon	Chicken	Shrimp
9	5	6

## SOUPS

### BRAZILIAN MOQUECA STEW 19

shrimp, crab legs, squid, coconut milk, peppers, onions, tomato stew, jasmine rice.

### CLAM CHOWDER 12 | CUP 7

new england style clam chowder, sourdough bread bowl.

## SIDES

### GRILLED SEASONAL VEGGIES. 4

### COLESLAW 3

### PAPPY'S FRENCH FRIES 4

### BASKET OF CHIPS 3

### STEAMED RICE 3

## FRESH SEAFOOD

### SWORDFISH MP

lemon caper sauce, glazed rainbow carrots, mixed greens salad with balsamic dressing

### SEA BASS MP

bacon-tomato cream sauce, forbidden rice, glazed rainbow carrots, mixed green salad with honey mustard dressing

### SALMON MP

herbed crusted, grilled garlic asparagus, arugula salad with lemon vinaigrette

### YELLOWFIN TUNA MP

blackened, forbidden rice, mixed greens salad with sesame dressing

### MAHI MAHI MP

tropical salsa, charred broccolini, arugula salad with lemon vinaigrette

### SURF & TURF 40

creekstone ranch grass fed steak, grilled lobster tail, herbed butter, broccolini, loaded baked potato, garlic spread

### MUSSELS & FRITES 15

garlic butter wine sauce, fries, herbs

### CLAM BAKE

whole red shrimp, mussels, clams, red potato, sausage, corn, lemons, garlic, herb butter, bread rolls

1-2 people 30

4-6 people 89

### SEAFOOD TOWER

raw kumiai oysters, raw minterbrook oysters, mussels, clams, cocktail shrimp, king crab legs, snow crab claws, cocktail sauce, mignonette, horseradish, lemons, hot sauce

Small 38

Large 79

## FRESH OYSTERS

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1/2 dozen MP  
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served with cocktail sauce, horseradish, mignonette, lemon

KUMIAI - Baja

SANCTUARY - Baja

MINTERBROOK - Washington

WESTCOTT BAY - Washington

MALPEQUA - P.E.I

EASTERN - Chesapeake Bay

### ALA CARTE

truffle baked | rockerfeller | bloody mary shot | grilled

## FRIED SEAFOOD

### FISH & CHIPS 15

beer battered, fries, coleslaw, tarta sauce, ketchup, lemon

### SHRIMP & CHIPS 15

beer battered, fries, coleslaw, cocktail sauce, ketchup, lemon.

### OYSTERS AND CHIPS 16

beer battered, fries, cocktail sauce, ketchup, lemon.

### FRIED FISH MENU SAMPLER 24

beer battered cod, shrimp, oysters and clam strips, pappy's fries, tartar sauce, cocktail sauce, chipotle mayo, ketchup, lemons

## BURGERS & ROLLS

ALL SANDWICHES ARE SERVED WITH PAPPY'S FRIES

### MAINE LOBSTER ROLL 22

chilled knuckle and claw, seasoned aioli, toasted roll.

### CONNECTICUT LOBSTER ROLL 22

warm knuckle and claw, garlic herb butter, toasted roll.

### SHRIMP PO' BOY 13

fried shrimp, lettuce, tomato, red onion, chipotle mayo.

### PAPPY'S CHEESEBURGER 15

fried onions, tomato, cheddar, parmesan, pickles, garlic aioli, ketchup

### VEGGIE BURGER 13

tomato, onion, lettuce, garlic aioli, ketchup.

## KIDS

MAC N CHEESE 6 add lobster 16

KIDS FISH & CHIPS 7

CHICKEN TENDERS & Pappy's Fries. 7

MINI CORN DOG BITES & Pappy's Fries. 6

CHEESE QUESADILLA 6

## BEVERAGES

FOUNTAIN SODA 3.25

PELLEGRINO 3.5

### HOUSE-MADE SPECIALTY DRINKS

WATERMELON MINT LIMEADE 4.25

PASSION FRUIT ICED TEA 4.25

HIBISCUS ARNOLD PALMER 4.25

\*Eating raw or uncooked menu items such as meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.



## SIGNATURE COCKTAILS

**THE ROYAL PALM** Kikori Japanese Whiskey, Cucumber, Lime

**6TH & CENTER** Vodka, Passionfruit, Lemon, Ginger, Strawberries

**GIN & JUICE** Gin, Watermelon, St. Germain, Lime, Agave

**THE RED TROLLEY** Tequila, Passionfruit, Lime, Agave

**THREE EYED FISH** Whiskey, Lemon, Honey Syrup, Blackberries

**LOU'S OLD FASHION** Bourbon, Bitters, Orange, Sugar

**AMA LA TIERRA** Mezcal, Lime, Orange, Agave, Bitters

**MULES** Moscow Mule, Irish Mule, Local Mule, Mexican Mule, Smokey Mule, Kentucky Mule

**MARGARITA** choose between: Watermelon Mint Limeade, Jalapeno, or Classic

## BEER ON TAP

**NORTH COAST SCRIMSHAW** german style pilsner, crisp, light, refreshing 4.4% **8**

**ALLAGASH WHITE** belgian style witbier brewed w/ coriander and curacao orange peel 5.1% **8**

**FLYING DOG PALE ALE** medium body, citrus notes, grassy hops **8**

**PAPPY'S PRIVATE AMBER ALE** balanced, caramel, grainy malts, mild hops 5.0% **6**

**PIRAAT BELGIAN TRIPEL** fruity, spicy, with complex flavors and armomas 10.8% **10**

**PAPPY'S WEST COAST IPA** tropical fruit notes, sweet malts, balanced hops 6.5% **7**

**ROTATING IPA HANDLE** ask us what's on tap today **9**

## CAN & BOTTLE BEER

**WEIHENSTEPHANER HEFEWEIZEN** 5.4% **8**

**GOLDEN ROAD MANGO CART** 4% **6**

## BUBBLES

	glass	bottle
<b>PROSECCO</b> montellini treviso brut	<b>8</b>	<b>34</b>

## WHITE

<b>ALBARINO TERRA MUNDI</b> rias biexas (spain)	<b>10</b>	<b>40</b>
<b>VERMENTINO</b> "aragosta" santa maria la palma (sardina, italy)	<b>8</b>	<b>32</b>
<b>CHARDONNAY</b> catalina view winery (rancho palos verdes, ca)	<b>14</b>	<b>56</b>
<b>CHARDONNAY</b> true myth (san luis obispo, ca)	<b>9</b>	<b>36</b>
<b>SAUVIGNON BLANC</b> tangent (edna valley, ca)	<b>9</b>	<b>36</b>
<b>SAUVIGNON BLANC</b> earl doucet (sancerre, ca)	<b>14</b>	<b>56</b>
<b>PINOT GRIGIO</b> produttori cormans (collio, italy)	<b>10</b>	<b>40</b>

## ROSÈ

<b>ROSÈ OF GRENACHE GRIS "CURRAN"</b> (santa barbara, ca)	<b>10</b>	<b>40</b>
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## RED

<b>MONTEPULCIANO D'ABRIZZO</b> tor del colle (abruzzo, italy)	<b>8</b>	<b>32</b>
<b>PINOT NOIR</b> catalina view winery (rancho palos verdes, ca)	<b>14</b>	<b>56</b>
<b>MALBEC</b> larrea (mendoza, ca)	<b>9</b>	<b>36</b>
<b>SANGIOVESE</b> toscolo chianti docgs (tuscan, italy)	<b>8</b>	<b>32</b>
<b>SYRAH</b> j. lohr (san luis obispo, ca)	<b>12</b>	<b>48</b>
<b>MERLOT</b> cannonball (healdsburg, ca)	<b>10</b>	<b>40</b>
<b>RED BLEND</b> vina robles (paso, robles, ca)	<b>10</b>	<b>40</b>
<b>CABERNET SAUVIGNON</b> old soul (lodi, ca)	<b>8</b>	<b>32</b>
<b>AMARONE DELLA VALPOLICELLA</b> "castaldi poggi" (venteto, italy)		<b>60</b>
<b>TEMPRANILLO</b> juan alzate "crianza" (rioja, spain)		<b>40</b>
<b>CABERNET</b> rabble (paso robles, ca)		<b>45</b>