

OYSTER & RAW BAR

*OYSTERS gf 3.75

cocktail sauce, mignonette

-Our oysters are delivered daily-

-We support our Northeast oyster farmers-

-Our oysters are hand selected from the -
cold waters of the US and Canada

*CLAMS gf 2.25

littlenecks from Maine and
Rhode Island, cocktail sauce

ATLANTIC SNOW CRAB gf 30

1/2 lb. chilled, cocktail sauce

LOBSTER COCKTAIL gf 20

1/2 chilled hardshell

Lobster from Maine,
seaweed salad, cocktail sauce

*LUCAS GRAND TOWER gf 125

12 oysters, 12 clams, 4 shrimp,
chilled lobster, shrimp Agua chile,
seafood salad, tuna poke

*THE CAPTAIN TOWER gf 60

6 oysters, 6 littleneck clams,
2 shrimp, 1/2 chilled lobster

*THE QUARTERMASTER gf 30

4 oysters, 4 littleneck clams, 2 shrimp
add Atlantic snow crab
to any tower 25

*OYSTER & SASHIMI gf 6

oyster, tuna sashimi, seaweed salad,
black lava salt, chipotle aioli

SEAFOOD SALAD gf 16

shrimp, smoked mussels, octopus,
shaved fennel, radish, caper, greens,
lemon dill vinaigrette

SHRIMP AGUACHILE gf 22

cucumber, red onion, radish,
cilantro, jalapeño, lime

SHRIMP COCKTAIL gf 20

jumbo red shrimp, cocktail sauce

OYSTER SHOOTERS

10 each or 28 for the flight

choice of:

classic lemon vodka,
bloody mary or
bourbon-pickle back

STARTERS

PORK BELLY gf 14

dulce de leche, maldon salt

FRITO MISTO of the SEA 20

fried calamari, shrimp, oysters
and seasonal vegetables
served with dipping sauces

QUAHOG CASINO 10

large Rhode Island hard shell clam
prepared casino style, bacon, shallot,
garlic, white wine, butter, red pepper
flake, lemon, bread crumbs

NEW ENGLAND CRAB CAKE 22

whole lump crab cake, aioli,

FARM SALAD gf 14, or for two 24

mixed greens, tomato, english
cucumber, kalamata olive,
pickled red onions, goat cheese,
white balsamic vinaigrette

*CAESAR SALAD 12, or for two 22

romaine hearts, garlic croutons,
Parmigiano Reggiano, anchovies,
caesar drssing

MAINS

*FIRECRACKER SALMON gf 30

responsibly farmed Hidden Fjord salmon,
firecracker glaze, togarashi seasoned fingerling
potato, broccolini

GULF OF MAINE HALIBUT 38

perfectly seared, gnocchi, sun dried tomato,
kalamata, capers, garlic, white wine

*TUNA POKE BOWL gf 24

tuna, ponzu, cucumber, avocado, pickled ginger,
fried shallots, cilantro, sticky rice, spicy mayo

SCALLOPS 34

kobocha squash, harissa, oyster mushroom, local
slab bacon from Nodine's Smokehouse

LINGUINE & CLAMS 28

fresh littleneck clams from Maine and R.I., fresh
herbs, garlic, red pepper flakes, white wine

OFF THE COAST 34

fresh picked lobster from Maine,
linguine, sherry cream sauce

CHEF'S RISOTTO 34

house made prawn stock cooked risotto,
Argentinean red shrimp, basil pesto, roasted
tomato, whipped ricotta, charred lime

*STEAK FRITES gf 40

grilled Allen Brothers N.Y. strip steak
with hand cut fries
add seasonal vegetables 6

*DRY AGED PORK CHOP 30

grilled, coffee molasses glaze,
pan fried apple and sweet potato

VENISON FRENCH RACK 40

espresso mocha granola, braised mustard seed,
polenta cake, roasted cipollini,
black fig demi-glace

STEAMED ATLANTIC SNOW CRAB gf h-32 f-64

steamed snow crab, lemon,
drawn butter and hand cut fries

IN HAND

*THE WOODY BURGER 18

our special blend burger, stout bacon jam, cheddar,
house pickles, greens, brioche bun, hand cut fries

FRESNO STEAK 20

roasted and sliced steak, cheddar, toum, pickled
fresno peppers, au jus, ciabatta roll, hand cut fries

CT STYLE LOBSTER ROLL 34

fresh picked lobster, warm herb butter, lemon,
brioche roll, hand cut fries

NASHVILLE HOT 18

wait for it..buttermilk fried free range chicken, spiced
chili oil house pickles, ciabatta roll, hand cut fries

-gluten free bread available for sandwiches

-A \$5 share charge will be added when splitting any Main or In Hand

-a 20% gratuity will be added to the check for all parties of 7 or more

-we respectfully ask that you keep your dining

experience to one hour and forty five minutes so we
may accommodate all our guests

SEASONAL COCKTAILS

CAPTAIN'S RUM PUNCH 14

aged rum punch, pomegranate, torched rosemary

*BARK NO BITE 14

bourbon, birch liquor, black walnut bitters, walnut soil rim

SMOKER 17

rye, Cocchi di Torino vermouth,
smoked chili bitters, smoked tableside

SEA LEVEL 12

silver tequila, prickly pear, lime

LIGHTHOUSE 11

cucumber vodka, rosemary simple, lime

ACADIA TRAIL 14

mint rum, dried mission fig, lime, mint

APPLES AWEIGH 14

gin or vodka, apple liquor, crème du mûre, apple
and shaved Parmesano Reggiano garnish

*contains, eggs or nuts

CLASSIC COCKTAILS

*MERMAID'S GARDEN 14

mezcal, elderflower, lime, lavender

DIRTY SUE 14

Tito's Vodka, olive brine...make it hot and dirty...

Add blue cheese olives +2

ANTIPASTO MARTINI 16

Tito's Vodka, selection of salumi, cheese, olives

BOURDAIN 12

Citadel gin, Aperol, sweet vermouth

SANGRIA 12

seasonal ingredients

*contains, eggs or nuts

ESPRESSO MARTINIS

CLASSIC 14

Tito's, espresso liquor, espresso
add Baileys to make it creamy

MINT MILKSHAKE 14

Vengeance vodka, espresso,
espresso liquor, Bailey's vanilla mint

MOCKTAILS

SEASONAL SPARKLING LEMONADE 8

MOJITO 8

blueberry, raspberry or classic

SANGRIA 8

seasonal ingredients

LOCAL DRAFTS

Please ask your amazing server for our
rotating list of local brews

BOTTLES AND CANS

GUINNESS dry stout 6

PBR lager 6

COUNTER WEIGHT, American IPA CT 10

NARRAGANSETT lager RI 6

DOWNEAST hard cider MA 6

WATSON BREWERY, Maple brown 8

WINES

RED

J

Pino Noir, Sonoma, CA 14/52

ANGELINE

Pinot noir reserve, Mendocino, CA 10/38

BODEGAS LAN

Reserve Rioja, Rioja, ES 14/52

THE WILD FIGHTER

Cabernet Sauvignon, Alexander Valley, CA 14/52

WHITE

GIESEN

Sauvignon blanc, Marlborough, NZ 12/43

DELLE VENEZIA

Pinot Grigio, Venezia, IT 12/43

BERNARD MAGREZ

White Bordeaux, Bordeaux, FR 13/47

VINO ROBLES

Chardonnay, Monterrey, CA 13/47

ROSE

COTE DE ROSE

Languedoc, FR 12/43

SPARKLING

VEUVE du VERNAY ROSE

Brut rose, FR 12

DA LUCA

Prosecco, Treviso, IT 11

VEUVE CLICQUOT 85

Brut, yellow label, Champagne, FR

PIPER-HEIDSIEK 55

Cuvee brut, Champagne, FR

If you have a special bottle of wine you
would like to pair with our menu,
we offer a cork fee of 35 per bottle



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Monty's
DOWNTOWN

AN AMERICAN PUB
COMING SOON TO
SOUTHBURY
montysdowntown.com

 **MISSION SALAD**
Fresh Eatery
SOUTHBURY &
COMING SOON TO DANBURY
missionsalad.com

HAPPY ENDINGS

with

OYSTERS



EVERY

Friday & Saturday
9 PM to Close

\$1.50 OYSTERS

\$1.25 CLAMS

(max one dozen per guest)

\$3 off COCKTAILS
at the bar



Wed-Fri

4PM-6PM

Sat & Sun 3PM-5PM

HAPPY HOUR

\$2 OFF ALL DRINKS

\$1.95 OYSTERS

\$1.50 CLAMS

(Max 18 per guest)

BAR ONLY