



## Raw Bar

**LOCAL OYSTERS** a rotating choice from choice local farms 3  
**LOCAL LITTLENECKS** 2  
**JUMBO COCKTAIL SHRIMP** wild gulf of mexico giants 3.5  
**WHALER'S PLATTER** 6 oysters, 4 jumbo shrimp, 6 littlenecks, tuna poke 50  
**TUNA POKE** with jalapeño, ginger, scallion, sesame, soy 14  
**SEAWEED SALAD** traditional wakame style 6

## Essential Sushi Rolls

**SPICY TUNA CRUNCH** scallion, jalapeno, cucumber, secret sauce, tempura crumbs 10  
**ESSENTIAL TUNA MAKI** avocado, sesame seeds 10  
**TEMPURA SHRIMP** avocado, cucumber, spicy mayo, eel sauce 10  
**SALMON** avocado, toasted sesame seeds 10  
**CALIFORNIA VEGGIE** cucumber, avocado, pickled carrots 8  
**CALIFORNIA CRAB ROLL** crab, cucumber, avocado 12  
**LOBSTER** cucumber, avocado, wasabi yuzu, tobiko 14

## Sushi Roll Creations

**RAINBOW ROLL** cucumber and avocado on the inside, tuna and salmon on the outside 12  
**CRABBY LOBSTER** lobster, scallion, sriracha and tobiko on the outside, crab, avocado and japanese mayo on the inside 14  
**TEMPURA SWEET POTATO** thai basil, sweet soy, spicy mayo 9  
**ELECTRIC EEL** eel and avocado on the inside, tuna, spicy mayo, tempura crunch, eel sauce and scallion on the outside 13  
**FULL BOAT** pink soy wrapped spicy tuna, salmon, shrimp tempura and avocado, topped with eel sauce, spicy mayo, tempura crunch 14  
**CHIRASHI SALAD** lump crab, tuna, salmon and octopus sashimi, with rice, avocado and seaweed salad 22

## Soup

**CLAM CHOWDER** traditional new england style cup 6.50, bowl 8  
**PORTUGUESE FISHERMEN'S STEW** shrimp, calamari and cod, in a tomato-saffron broth cup 6.50, bowl 8

## Appetizers

**BOOM BOOM SHRIMP** crispy shrimp with sweet and hot sriracha sauce and ginger-sesame dressed greens 13  
**PORTUGUESE CLAMS CASINO** cherrystones, linguica, red pepper and garlic butter 14  
**STEAMERS** maine beauties with white wine broth and drawn butter 17  
**RI CALAMARI** hot cherry peppers and sriracha aioli 13  
**PAN-SEARED CRAB CAKES** lump crab, scallion and red pepper, with tomato-bacon jam 15  
**MUSSELS MOZAMBIQUE** pei mussels in a chili butter broth with chouriço crumbles and grilled focaccia 15  
**SUMMER HARVEST FLATBREAD** pesto, peppadews, grilled veggies, mozzarella and creamy goat cheese 12  
**GRILLED CHICKEN THAI STICKS** peanut ginger glazed, with sweet and hot cucumbers 12

## Salads

**FANCY SIMPLE HOUSE** mixed greens, fresh corn, tomato, onion, balsamic 10  
**CAESAR** josh's recipe with pecorino romano and buttery house croutons 10  
**THAI SALAD** grilled sirloin or chicken over lo mein noodles, with cucumber, green beans, cherry tomatoes, thai basil and cilantro, with peanut sauce and ginger-soy dressing 17  
**PISTACHIO CRUSTED TUNA** local tuna seared rare with romaine, grilled onion, cauliflower, tabouleh, hummus and feta, with a citrus vinaigrette 18  
**ADD TO ANY SALAD** chicken 6, sirloin tips 12, salmon 12, grilled shrimp 10

## Sandwiches

on buttered brioche  
**LOBSTER ROLLS** with fries and cole slaw  
**TRADITIONAL** celery, chive, lemon and mayo 24  
**BROWN BUTTER** warmed in brown butter 24  
**FRIED COD SANDWICHES** with fries and cole slaw  
**THE WHALER** bacon, tomato, avocado, old bay tartar 15  
**PIER 3** lettuce and house tartar 14  
**NASHVILLE** hot pepper sauce, lemon aioli, sweet pickles 14  
**TBW BURGER** house blend of short rib, brisket and chuck, with fries and house pickles 13.50 add cheese .5 add bacon 1  
**VEGGIE BURGER** quinoa, sweet potato, black beans and mushrooms, topped with avocado and pickled carrots, with fries and house pickles 13.50  
**NBMA SCALLOP ROLL** lightly fried with choice of tartar 16  
**CRAB CAKE BLT** pan-seared lump crab with scallion and red pepper, old bay tartar, fries and cole slaw 15

## Entrées

**LATIN CRUSTED GRILLED SALMON** salsa verde, tomato, corn and avocado, glazed sweet potatoes 17.50  
**OLD SCHOOL ROASTED COD** with lemon and sherry, buttered bread crumbs, garlicky green beans and roasted fingerling potatoes 17.50  
**PIRI PIRI CHICKEN SCHNITZEL** breaded and pan-seared with a spicy chili sauce, garlicky kale and french fries 16  
**GRILLED ZA'ATAR SPICED SWORDFISH KEOBS** romesco sauce, artichokes, cauliflower, red onion and lemon, with heirloom tomato and quinoa salad 18  
**CHICKEN PESTO PASTA** grilled chicken over pappardelle tossed with basil pesto, cherry tomatoes and shaved pecorino 16.50  
**SHRIMP AND CALAMARI FRA DIAVOLO** crispy calamari and sauteed shrimp in a spicy tomato sauce over linguine, with toasted focaccia 17.50  
**SHRIMP CARBONARA** with bacon cream sauce, linguine and parmesan breadcrumbs 17.50  
**GRILLED SIRLOIN TIPS** bourbon bbq sauce, grilled red onion and dirty fries 17.50

## Simply Grilled

salt, pepper and olive oil, with choice of two sides  
chicken 16      shrimp 17      swordfish kebobs 18  
scallops 19      sirloin tips 17.50      salmon 17.50

## Sides

glazed sweet potatoes, roasted fingerling potatoes, fries, dirty fries, corn succotash, garlicky kale, green beans 5

## Lobster

**THERMIDOR** stuffed with scallops, shrimp and cod, with creamy gruyere cognac sauce, garlicky green beans and herb roasted fingerling potatoes 38  
**NAKED** steamed 1.25-1.5 lb, garlicky green beans, roasted fingerling potatoes 32  
**SHORE DINNER** lobster, steamers, mussels, linguica, onion, potato, corn 40

## Crispy Fried

with house pickles, fries, cole slaw and choice of house tartar, sriracha aioli or lemon aioli  
**FISH AND CHIPS** lightly fried cod, wet or dry 17  
**NBMA SCALLOPS** lightly breaded 19  
**WHOLE BELLY CLAMS** maine beauties 28

## Dessert

**CRÈME BRULÉE** rich custard topped with caramelized sugar 8  
**PNUT BUTTER THING** peanut butter and chocolate in vanilla ice cream, rolled in oreo crumbs, with whipped cream, caramel and chocolate sauces 10  
**CARROT CAKE** gluten free, cream cheese topping, pecans and caramel sauce 8  
**DARK CHOCOLATE GANACHE CAKE** topped with peanut crumble and whipped mascarpone 10  
**STRAWBERRY SHORTCAKE** warmed biscuit, with vanilla ice cream, marinated strawberries and whipped cream 10  
**KEY LIME PIE** cinnamon graham cracker crust, raspberry sauce and whipped cream 8

## Kids

**CHEESEBURGER** with american cheese, green beans or fries 8  
**GRILLED CHICKEN** with green beans or fries 8

**SIRLOIN TIPS** grilled and served with green beans and roasted fingerling potatoes 15  
**GRILLED SALMON** grilled and served with glazed sweet potatoes 14  
**FISH AND CHIPS** wet or dry, with cole slaw and tartar sauce 15