

RAW BAR

All Served with Spicy Cocktail Sauce, Mignonette & Lemon Wedges

À LA CARTE

1/2 DOZEN OYSTERS 26

Daily Selection

1/2 DOZEN LITTLE NECK CLAMS 20

JUMBO SHRIMP COCKTAIL 35

CHILLED HALF-LOBSTER 38

OSETRA CAVIAR 150

Traditional Accompaniments

WATCH HILL TOWER 135

1/2 DOZEN OYSTERS

1/2 DOZEN LITTLE NECK CLAMS

1/2 DOZEN JUMBO SHRIMP

1/2 MAINE LOBSTER

TUNA TARTARE

OCEAN HOUSE TOWER 170

8 DOZEN OYSTERS

8 DOZEN LITTLE NECK CLAMS

8 DOZEN JUMBO SHRIMP

WHOLE MAINE LOBSTER

TUNA TARTARE

APPETIZERS

FRENCH ONION DIP 20
Served with Cape Cod Chips
ADD CAVIAR +65

STUFFIES 24
Shrimp, Clams, Chorizo

SESAME TUNA TATAKI 26
Cucumber Sambal Chili Crisp,
Red Onion

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 19
Creamy Chowder with Bacon

CARROT GINGER SOUP VG / GF 18
Cilantro Vegan Crema

CAESAR SALAD 18
Parmesan Cheese, Crouton,
Marinated White Anchovies

SALT-ROASTED BEET SALAD V/ GF 24
Herb Goat Cheese, Candied Walnuts,
Orange Supremes, Salt-Roasted Beets,
Chives, Apple Vinaigrette

SALAD ADDITIONS:

CHICKEN BREAST* +14

SHRIMP* +17

SALMON* +16

ENTRÉES

LOBSTER ROLL* 48
Brioche, Fine Herbes

TRADITIONAL HOT LOBSTER ROLL 48
Vermont Butter, Brioche

SOELTL FARM BURGER* 29
Carmelized Onion, Vermont Cheddar,
Lettuce, Tomato, House Steak Sauce,
Sesame Roll

STEAK FRITES* GF 48
Grilled 8 oz. Hanger Steak, Frites,
Béarnaise Sauce

HOUSE-MADE RIGATONI
À LA VODKA 19 / 28
Basil, Garlic Breadcrumbs, Parmesan Cheese

KIDS

DINNER EACH 22

GRILLED CHICKEN BREAST

RITZ-CRUMB HALIBUT

PAN SEARED SALMON

PASTA MARINARA

CHEDDAR MAC N CHEESE

DESSERT EACH 16

CHOCOLATE CHIP COOKIES & MILK

ICE CREAM SUNDAE

V - VEGETARIAN / VG - VEGAN / GF - GLUTEN FREE

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk for food borne illness.
Please advise your server of any food allergies.*