



RAW BAR

Served with Herb Mignonette, Cocktail Sauce, Lemon, Tabasco

By The Piece

- Rotating Oyster Selection **3 each**
- Mystic Oysters **3 each**
- Connecticut Littleneck Clams **2 each**
- Grilled or Chilled Jumbo Shrimp **3.50 each**
- Chilled Maine Lobster Tail **MKT**

Oyster Flights

- Sampling of our current selection
- 1/2 Dozen **18**
- 1 Dozen **34**

Raw Bar Sampler

- Regular
- 1/2 Dozen Oysters, 1/2 Dozen Clams, 3 Chilled or Grilled Shrimp, 1/2 Maine Lobster Tail **48**
- Jumbo
- 1 Dozen Oysters, 1 Dozen Clams, 6 Chilled or Grilled Shrimp, 1 Maine Lobster Tail **95**

BETWEEN BREAD

Served with choice of House Cut Fries or Side Salad

Lobster Roll

- 6 oz. of Maine Lobster Hot Buttered or Cold Lobster Salad, Coleslaw and Lemon, Brioche Roll **25**

Esker Beach Burger

- 6 oz. Burger, Vermont Cheddar, Bacon, Red Onion Jam, Secret Sauce, Brioche Bun **15**

Beer-Battered Cod Sandwich

- Malt Vinegar Tartar Sauce, Romaine, Brioche Bun **14**

Chicken Sandwich

- Choice of Grilled or Buttermilk Fried, Roasted Garlic Aioli, Bacon, Tomato, Arugula, Red Onion, Vermont Cheddar, Brioche Bun **14**

Beyond Burger

- Vegan Patty, Avocado, Arugula, Red Onion, Roasted Red Pepper, Brioche Bun **18**

SIDES

Hand-Cut French Fries

- Old Bay or Sea Salt **5**
- White Truffle Oil and Parmesan **8**

Roasted Carrots

- Honey, Spiced Yogurt, Pesto, Dukkah Spice **8**

Duck Fat Popcorn

- Truffle Salt **5**

Seasonal Vegetables

- Steamed or Sautéed **7**

Seasonal Risotto

- Seasonal Vegetables, Parmesan **8**

SOUPS AND SALADS

Add Shrimp 3.5 each, Chicken 6, Crab Cake 7 each, Salmon 9, Tuna Steak 14, Lobster Tail 18

Lobster Bisque

- Maine Lobster, Sherry, Cream **7/9**

New England Clam Chowder

- Clams, Bacon, Potato, Cream **6/8**

Caesar Salad

- Romaine, Garlic Crouton, Parmesan, Black Pepper **11**

Fisherman Chopped Salad

- Farm Egg, Avocado, Grilled Chicken, Tomatoes, Roasted Squash, Pepita Seeds, Buttermilk Dressing **15**

Wild Arugula

- Lemon, Chili Flake, Extra Virgin Olive Oil, Grana Padano, Sea Salt, Black Pepper **10**

Beet Salad

- Roasted Beets, Warm Goat Cheese, Candied Walnuts, Mixed Greens, Strawberry Amaretto Vinaigrette **13**

House Salad

- Mixed Greens, Red Onion, Tomatoes, Carrot, English Cucumber, Croutons, Golden Balsamic Vinaigrette **9**

SMALL PLATES

PEI Mussels and Fries

- Leeks, White Wine, Butter, Fries, Malt Vinegar Aioli **15**

Oysters Rockefeller

- 3 Jumbo Mystic Oysters, Spinach, Bacon, Pernod, Panko, Parmesan Cheese, Herbed Butter **14**

Crab Cakes

- Lump Crab, Bread Crumb, Red Bell Pepper, Scallions, Lemon Dill Aioli **15**

Lobster Rangoons

- Sweet Chili Dipping Sauce **14**

Stuffed Clams

- Clam, Onions, Panko, Bread Crumb **10**

Fish Tacos (2)

- Grilled Seasoned Cod, Coleslaw, Guacamole, Pico De Gallo, Cilantro Lime Crema, Corn Tortilla **14**

Point Judith Calamari

- Semolina Encrusted, Cherry Peppers, Marinara, Roasted Garlic Aioli **15**

Veal Meatballs

- Romesco Sauce, Ricotta Cheese, Grana Padano **12**

Coconut Shrimp Shooters (3)

- Panko, Pineapple Chili Sauce **12**

Roasted Butternut & Goat

- Caramelized Fennel, Arugula, Truffle Honey **16**

MAINS

Dukkah Roasted Cod

- Mashed Cauliflower, Romesco Sauce, Roasted Carrots **23**

Statler Chicken Picatta

- Pan Roasted Statler Chicken, Garlic Whipped Potatoes, Lemon, Caper A La Minute **23**

Faroe Island

- Glazed Salmon
- Ginger-Soy Glazed, Herbed Jasmine Rice, Stir Fry Vegetables, Sesame Seeds **25**

Fish 'n' Chips

- Beer Battered Fried Cod, Hand Cut Fries, Malt Vinegar Tartar Sauce **19**

Ahi Tuna

- Sesame Crusted Yellowfin Tuna, Bean Sprouts, Carrots, Edamame, Fried Rice, Pickled Cucumber, Ponzu Vinaigrette **26**

Steamed Maine

- Lobster
- 1 1/2 Pound Lobster, Drawn Butter, Herb Roasted Potatoes, Seasonal Vegetables **31**
- Lazy Man Style **5**

NY Strip

- 14 oz. Prime Grade, Oyster Mushroom, Cream, Seasonal Vegetables, Garlic Whipped Potatoes **34**

Grilled Swordfish

- Puttanesca
- Herbed Jasmine Rice, Tomato, Capers, Kalamata Olives, Garlic, Shallots, Arugula **25**

George's Bank

- Scallops
- Bacon Onion Jam, Chives, Seasonal Risotto **28**

PASTA

Lobster Madeira & Linguine

- Maine Lobster Meat, Wild Mushrooms, Arugula, Madeira Cream, Linguine, Grana Padano Cheese **34**

Linguine & Clams

- Choice of Red or White **24**

Parpadelle Bolognese

- Veal, Pork, Ground Beef, San Marzano Tomato Sauce, Cream, Ricotta **23**

Zuppa Di Pesce

- PEI Mussels, Clams, Lobster, Shrimp, Calamari, Scungilli, Fresh Tomato Sauce, Linguine Pasta **36**

Connecticut's Premier Waterfront Dining Destination

18% Gratuity added to parties of 6 or more

*Consumption of raw or undercooked foods of animal origin may increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat food from animals thoroughly cooked. Please inform your server of any food allergies.

WHITES

Seaglass
Sauvignon Blanc
Santa Barbara, CA 10/38

Echo Bay
Sauvignon Blanc
New Zealand 12/46

Hayes Ranch
Chardonnay
California 9/34

Kendall-Jackson
Chardonnay
California 11/42

**Tenuta di Corte
Giacobbe**
Soave
Italy 11/42

Danzante
Pinot Grigio
Italy 9/34

Clean Slate
Riesling
Germany 9/34

**Domaine
Andre Neveu**
Sancerre
France 14/54

**Rodney Strong
Chalk Hill**
Chardonnay
California 48

Domaine Bachelier
Chablis
France 55

REDS

Carmanet
Merlot
California 9/34

**Robert Mondavi
Private Select**
Pinot Noir
California 9/34

**Angeline Russian
River**
Pinot Noir
California 13/50

Josh Cellars
Cabernet Sauvignon
California 11/42

Salentein
Malbec
Argentina 9/34

**E. Guigal Cotes
du Rhone**
Red Blend
France 12/46

Jonathan Edwards
Stone Table Red
North Stonington, CT
12/46

**Martin Ray
Reserve**
Cabernet Sauvignon
California 13/50

Monte Antico
Red Blend
Italy 40

**David Bruce
Russian River**
Pinot Noir
California 79

**Chappellet
Mountain Cuvee**
Proprietor's Blend
Napa, California 68

**Stag's Leap
Artemis**
Cabernet Sauvignon
California 120

**Damilano
Lecinqevigne**
Barolo
Italy 88

ROSE

Sunseeker
California 9/34

The Palm
France 12/44

**Whispering
Angel**
France 16/60

SPARKLING

Prima Perla Prosecco
Italy (187ml) 10

William Wycliff Brut
California 9/34

Gooseneck Vineyards Sparkling Rose
Italy 11/42

Perrier-Jouet Champagne Grand Brut
France (350 ml) 60 (750 ml) 115

SPECIALTY COCKTAILS \$12

Mad Mojito
Skyy Raspberry, Skyy Blueberry, Raspberries, Mint, Simple Syrup

Red Sangria
Cabernet, Blackberry Brandy, Fresh Fruit, Prosecco

Spiced Apple Smash
Muddled Mint, Cinnamon Simple Syrup, Mount Gay Rum, Apple
Cider, Lime Juice, Brown Sugar Rlm

Twisted Angel
Bombay Sapphire, St. Germaine, Prosecco, Lemon Twist

Ginger Spice
Absolut Pear, Domaine de Canton Ginger, Prosecco, Lemon Twist

Fisherman's Gold Rush
Redemption Rye, Honey Sage Simple Syrup, Fresh Lemon & Orange

Hibiscus Mule
Tito's Vodka, Ginger Beer, 1821 Hibiscus Syrup, Fresh Lime

Hot Apple Cider Toddy
Maker's Mark, Apple Brandy, Warm Apple Cider, Cinnamon, Lemon

Mango Margarita
Cabo Wabo Blanco, Mango Puree, Cointreau, Orange Juice, Fresh
Lime

Upper East Side
Michter's Bourbon, Grand Marnier, Cherry Heering, Orange Bitters

Pusser's Painkiller
Pusser's Rum, Pineapple Juice, Orange Juice, Cream of Coconut,
Nutmeg

Fisher's Island Lemonade (\$11)

BOTTLED BEER

Budweiser 5

Bud Light 5

Coors Light 5

Corona 6

Guinness 7

Heineken 5

Kona Long Board

Lager 6

Truly Seltzer 6

Michelob Ultra 6

Outer Light

Lonesome

Boatman Amber

Ale
16 oz 7

**Two Roads Road to
Ruin IPA 6.5**

Sam Lager 6

St. Pauli Girl
Non-Alcoholic 5

Stella Artois 6

DRAFT BEER

Bud Light 5

Blue Moon 6

**Outer Light
Subduction IPA**
6.50

**Grey Sail Flying
Jenny 6.50**

Whalers Rise APA
7

**Two Roads Lil'
Heaven IPA 6.50**

