



LUNCH MENU

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

SIDES

Hand-Cut French Fries

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

Duck Fat Popcorn

Truffle Salt 5

Seasonal Risotto

Seasonal Vegetables, Parmesan 8

Roasted Carrots

Honey, Spiced Yogurt, Pesto, Dukkah Spice 8

Seasonal Vegetables

Steamed or Sautéed 7

MAINS & PASTA

Fish 'n' Chips

Beer Battered Fried Cod,
 Hand Cut Fries, Malt Vinegar Aioli 19

Steamed Lobster

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

Linguine & Clams

Choice of Red or White 17

George's Bank Scallops

Bacon Onion Jam, Chives, Seasonal Risotto 28

Parpadelle Bolognese

Veal, Pork, Ground Beef, San Marzano
 Tomato Sauce, Cream, Ricotta 16

SOUP & SALAD

*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, Chive 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, Black
 Pepper, Grana Padano, Sea
 Salt 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

Lobster Rangoons

Sweet Chili Dipping Sauce 14

Oysters Rockefeller

3 Jumbo Mystic Oysters, Spinach, Bacon,
 Pernod, Parmesan, Herbed Butter 20

Point Judith Calamari

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

Crab Cakes

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

Roasted Butternut & Goat Cheese

Flatbread
 Caramelized Fennel, Arugula, Truffle Honey 15

Stuffed Clams

Clams, Onions, Panko, Breadcrumbs 10

PEI Mussels and Fries

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

Maryland BLT Sliders (3)

Mini Crab Cake, Bacon, Lettuce, Tomato, Old
 Bay Aioli 16

Veal Meatballs

Romesco Sauce, Ricotta Cheese, Grana
 Padana 12

Coconut Shrimp Shooters (3)

Panko, Pineapple Chili Sauce 12

SANDWICHES

Served with choice of House Cut Fries or Side Salad

Beer-Battered Cod Sandwich

Malt Vinegar Tartar Sauce,
 Romaine, Brioche Bun 14

Lobster Roll

Choice of Hot Buttered or Cold Lobster Salad,
 Coleslaw, Lemon, Brioche Roll MKT

Lobster Grilled Cheese

Maine Lobster, Vermont Cheddar Cheese,
 Texas Toast 26

Fish Tacos (2)

Grilled Seasoned Cod, Coleslaw, Guacamole,
 Pico De Gallo, Lime Crema, Corn Tortilla 17

Chicken Sandwich

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

Chicken Caesar Wrap

Grilled Chicken, Romaine, Garlic Crouton,
 Grana Padano 13

Beyond Burger

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

Esker Beach Burger

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

Steak & Cheese

Sesame Seed Grinder Roll, Shaved Steak,
 Roasted Red Peppers, Sautéed Onions,
 American and Yellow Cheddar Cheese 15

Grilled Ahi Tuna Burger

Sesame Seared Ahi Tuna, Arugula, Cucumber
 Wasabi Dressing, Picked Shallots 17

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 @price: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
Lecinquevigne**
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
(375 ml) 60
(750 ml) 115

SPECIALTY COCKTAILS \$14

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 Rim

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

Ginger Spice
Absolute 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 5

Michelob Ultra 5

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**

Stell 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**

