

## SNACKS

### Fathom Fries

lump crab, spiced crab gravy, cheese curd  
7.

### Garlic Shrimp

tomato, paprika, toast  
9.

### Blue Bay Mussels

coconut, panang curry, lemongrass  
10.

### Wild Littleneck Clams

chorizo, piperade, espelette  
12.

### Potted Peekytoe Crab

bacon marmalade, whole grain, rye  
12.

### Calamari

golden raisin, caper, olive, pine nut, arugula, rouille  
10.

### Chopped Salad

chickpea, cucumber, corn, radish, tomato, red onion,  
black olive, feta, oregano vinaigrette  
8.



## RAW BAR

### East Coast Oyster

2.5/pc.

### West Coast Oyster

2.75/pc.

### Wild Littleneck Clam

1/pc.

### Roasted We-Peel Shrimp

2.5/pc.

### Chilled Blue Crab

4/pc.

### Lobster Louie

10.

### Big Ocean Sampler

1 blue crab, 12 mixed oysters, 4 shrimp,  
6 littleneck clams, lobster louie  
60.

## SIDES

4.

### Creamed Corn

### Three Bean Salad

### Buttered Broccoli

### Cauliflower Tempura w/Chilè Mayo

### Roasted Garlic New Potatoes

### Old Bay Fries

### Clam Bake

½ lobster, shrimp, clams, andouille sausage, new  
potato, corn, onion, garlic, old bay  
25/person

## SANDWICHES

w/house cut fries

### Peekytoe Crab Cake Sandwich

oven dried tomato, frisee, remoulade  
13.

### Lobster Grilled Cheese

sourdough, fontina, green tomato, truffle aioli  
15.

### Shrimp Tacos

chipotle, pickled cabbage, cilantro  
12.

### BBQ Marlin Sandwich

housemade bbq, coleslaw  
12.

### Lamb Burger

onion jam, spicy pickled fennel, manchego  
14.

## PLATES

### Crab Gnudi

curry, peas, mint  
16.

### Clams & Orzo

garlic, fresno chilè, shallot, lemon  
16.

### Scallops

cauliflower puree, country ham, parsley butter  
17.

### Chicken Fried Monkfish

creamed corn, pickled cherry tomato  
15.

### Blackened Red Fish

three bean salad, tasso vinaigrette  
16.

### Marinated Tri Tip

new potato, watercress, maytag  
15.