

FAMILY OWNED & OPERATED, WE FEATURE THE FRESHEST SEAFOOD DELICACIES FROM BOTH OUR LOCAL WATERS AND THOSE OF THE COLD NORTH ATLANTIC ...PLEASE ENJOY!

CLAMS CASINO DIP

BACON, ONION & BELL PEPPERS BAKED IN A CREAMY DIP FOR SHARING WITH TOAST POINTS, CRACKERS & VEGGIES...\$12

MUSSELS MARINARA^{GF}

P.E.I. MUSSELS & GORGONZOLA MARINARA WITH TOAST POINTS...\$14

CARNITAS "WINGS"^{GF}

SLOW COOKED, BONE-IN PORK SHANKS, FRIED & SERVED IN HOUSE MADE BUFFALO-BBQ SAUCE...\$14

CLAW FRIES

QUESO, CHEDDAR, GREEN ONIONS & BACON...\$8 ADD LOBSTER +\$11

FRIED CLAM STRIPS

HAND BREADED TO ORDER, SERVED WITH TARTAR SAUCE & LEMON...\$12



STARTERS

CALAMARI "FRIES"^{GF}

HAND BREADED STRIPS, SERVED WITH HOME MADE MARINARA SAUCE FOR DIPPING...\$12

OYSTERS ROCK

CLASSICALLY PREPARED WITH CREAMED SPINACH, BACON, GARLIC & PARMESAN CHEESE...\$16

SHRIMP & ARTICHOKE BRUSCHETTA

ROASTED TOMATO AND PARMESAN SAUCE WITH SPINACH, GARLIC & MUSHROOMS OVER TOAST POINTS...\$14

NIGHTLY SPECIALS

MON ALL YOU CAN EAT CRAB LEGS
TUE TWIN TAIL TUESDAYS
WED FAMILY NIGHT
THU SHRIMP NIGHT

CRAB NACHOS

WONTON CHIPS, MANGO SALSA, GREEN ONIONS, AVOCADO & OUR HOUSE-MADE QUESO...\$16

PRETZEL BITES

LOCALLY ROLLED & SERVED WITH QUESO & MUSTARD...\$8

SURF & TURF SKEWERS

GRILLED SCALLOPS, SHRIMP & BEEF TENDERLOIN WITH ONIONS, BELL PEPPERS & MUSHROOMS OVER RICE PILAF WITH TWO SAUCES...\$17

STUFFED SHROOMS

WITH HOUSE MADE CRAB STUFFING & REMOULADE SAUCE...\$11

FISH FRY BITES

FRESH COD, LIGHTLY BREADED & SERVED WITH TARTAR SAUCE & LEMON...\$11

HOUSE OYSTERS

PREMIUM SELECTS...\$2 EA/\$22 DOZ

SEASONAL OYSTERS

ALWAYS ROTATING...\$MKT

LITTLENECK CLAMS

SWEET & FRESHLY SHUCKED (6)...\$9

TUNA CEVICHE

TRADITIONALLY PREPARED WITH AVOCADO & LIME, SERVED WITH WONTON CHIPS...\$14

RAW BAR^{GF}

SERVED WITH ALL THE CONDIMENTS

SHRIMP COCKTAIL

U-15 COLOSSALS (6)...\$13
 PEEL & EAT...\$2 EA/\$22 DOZ

LOBSTER COCKTAIL

FRESH PICKED MEAT & AIOLI...\$21

CRAB COCKTAIL

JUMBO LUMP, AIOLI & COCKTAIL...\$18

THE CRAB STACK

AVOCADO, MANGO SALSA, CILANTRO OIL & SRIRACHA...\$17

RAW BAR SAMPLER

A FRESH MIX OF OYSTERS, SHRIMP, MUSSELS, CLAMS, CEVICHE, CRAB & LOBSTER...\$55

SEAFOOD TOWERS

DOUBLE DECK SAMPLER...\$85

TRIPLE DECKER...\$105

CUSTOM CREATE YOUR OWN...\$A LA CARTE

SOUPS & SALADS

CLAM CHOWDER THE CLASSIC CHOWDAH...\$6 CUP...\$8 BOWL

LOBSTER BISQUE CREAMY LOBSTER STOCK & FRESHLY PICKED MEAT...\$7 CUP...\$9 BOWL

CAESAR SALAD^{GF} CLASSICALLY PREPARED WITH ROMAINE, HOME MADE CRUTONS & PARMESAN...\$10

STRAWBERRY FIELDS^{GF} BABY SPINACH, ARUGULA, STRAWBERRIES, FETA CHEESE CRUMBLES, TOASTED ALMONDS & POPPYSEED DRESSING...\$12

CLASSIC WEDGE^{GF} ICEBERG, BACON, TOMATO, CANDIED PECANS, BLUE CHEESE DRESSING & BALSAMIC DRIZZLE...\$10

SALAD ADD ONS: CHICKEN \$4 SHRIMP \$6 STEAK \$7 SCALLOPS \$10

SANDWICHES

SERVED WITH FRIES, CHIPS OR SLAW

LOBSTER ROLLS HAND PICKED, CHILLED MEAT IN A GRILLED SPLIT TOP BUN SERVED YOUR WAY: TOSSED WITH WARM BUTTER OR WITH OUR HOUSE MIX OF MAYO, CELERY & SPICES...\$25

PO BOYS FRIED SEAFOOD STUFFED IN OUR GRILLED SPLIT TOP BUN WITH LETTUCE & TOMATO:
 OYSTERS...\$14 CLAM STRIPS...\$18 SHRIMP...\$14

CRAB CAKE SANDWICH OUR MARYLAND STYLE CRAB CAKE WITH LETTUCE, TOMATO & ONION ON A TOASTED BUN WITH LEMON & TARTAR SAUCE...\$16

CHICKEN BLT GRILLED ON TOASTED SOURDOUGH WITH BACON, LETTUCE & TOMATO...\$12

CLAW HOUSE BURGER^{*} AMERICAN CHEESE, LETTUCE, TOMATO & ONION...\$12 +TOPPINGS FOR .75EA: BACON, AVOCADO, GRILLED MUSHROOMS, CARMELIZED ONIONS (VEGGIE BLACK BEAN PATTY AVAILABLE)

FISH SANDWICH AMERICAN CHEESE, LETTUCE, TOMATO & ONION ON A TOASTED HOAGIE...\$12

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES - PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES - GF= GLUTEN FREE AVAILABLE

CLAW HOUSE MAC & CHEESE

LOBSTER, SHRIMP & SCALLOPS IN OUR HOMEMADE

LOBSTER CHEESE SAUCE WITH BACON & GREEN

ONIONS...\$29

LINGUINE PARMESAN

PASTA & A CREAMY HOMEMADE ALFREDO SAUCE...\$17

ADD CHICKEN +4 OR SHRIMP +6 (AVAILABLE BLACKENED)

STUFFED FLOUNDER

STUFFED WITH OUR IMPERIAL CRAB MIX, TOPPED WITH ALFREDO

& BAKED WITH PARMESAN ENCRUSTED ASPARAGUS...\$27

ENTRÉES

SERVED WITH HOMEMADE BISCUITS AFTER 4PM
HOUSE SALAD ADD ON AVAILABLE FOR \$3

CRAB CAKES

A TRADITIONAL PREPARATION OF THIS NEW ENGLAND CLASSIC,

SERVED WITH FRIES & SLAW...\$33

SHRIMP & GRITS

A SOUTHERN STAPLE WITH ANDOUILLE SAUSAGE, PEPPERS, GREEN

ONIONS & LOWCOUNTRY GRAVY...\$29

STUFFED SALMON

BELL PEPPER & CRAB STUFFING WITH WHITE WINE CREAM

SAUCE WITH YOUR CHOICE OF TWO SIDES...\$25

BAKED SHRIMP

STUFFED WITH OUR HOUSE CRAB CAKE MIX, TOPPED WITH

LOBSTER SAUCE & SERVED WITH TWO SIDES...\$24

CLAW HOUSE RISOTTOS

ARBORRIO RICE & PARMESAN CREAM SAUCE:

WITH CRAB & GROUPE (AVAILABLE BLACKENED)...\$30

VEGETABLE MEDLEY RISOTTO...\$20

FRIED

WITH FRIES, COLE SLAW & CONDIMENTS

SIGNATURE FRIED LOBSTER TAILS...\$MKT

FLOUNDER...\$22

CLAM STRIPS...\$21

SHRIMP...\$24

SCALLOPS...\$32

OYSTERS...\$25

FISH & CHIPS...\$19

CHICKEN & WAFFLES...\$19

FISHERMAN'S PLATTER...\$31

COD, SHRIMP, OYSTERS & CLAM STRIPS

HOUSE SPECIALS

BROILED TWIN LOBSTER TAILS...\$MKT

SERVED WITH CHOICE OF TWO SIDES

BAKED STUFFED WHOLE LOBSTER...\$MKT

SERVED WITH CHOICE OF TWO SIDES

STEAMED

WITH CORN ON THE COB, RED POTATOES, DRAWN BUTTER & LEMON

SNOW CRAB LEGS

TWO CLUSTERS...\$31 THREE CLUSTERS...\$38

KING CRAB LEGS

ONE POUND...\$MKT

LITTLENECK CLAMS

ONE DOZEN...\$15 TWO DOZEN...\$25

WHOLE N. ATLANTIC LOBSTER



PEEL & EAT SHRIMP

BOILED IN OUR HOUSE SEASONINGS 1/2 LB...\$16 1 LB...\$31

KING & QUEEN'S PLATTER

TWO WHOLE LOBSTERS, SNOW CRAB LEGS, KING CRAB LEGS &

LITTLENECK CLAMS WITH SIDES FOR TWO...\$MKT

GRILLED

WITH CHOICE OF TWO SIDES

SIRLOIN STEAK*

A 10oz FILET STYLE CUT...\$22

HERB BUTTER RIBEYE*

A CHOICE 12oz CENTER CUT...\$29

FILET MIGNON*

CENTER CUT 8oz TENDERLOIN...\$31

SURF & TURF*

8oz FILET MIGNON & 6oz LOBSTER TAIL...\$44

GRILLED SALMON

AN 8oz N. ATLANTIC FILET...\$23

SEARED SCALLOPS

NEW BEDFORD SEA SCALLOPS...\$32

GRILLED PLATTER

COD, SHRIMP & SCALLOPS...\$31

FRESH CATCH

OUR DAILY GRILLED FISH...\$MKT



CLAW HOUSE CLUB

SHRIMP SALAD, BACON, ARUGULA & TOMATO, ON TOASTED SOURDOUGH...\$12

FRENCH DIP

SHAVED PRIME RIB, MELTED PROVOLONE & AU JUS...\$11

MAHI TACOS

GRILLED, BLACKENED OR FRIED WITH MANGO SALSA & SRIRACHA MAYO...\$13

GRILLED FLATBREADS

TOMATO, BASIL & MOZZARELLA...\$10
BBQ CHICKEN, CILANTRO & RED ONION...\$12

LUNCH TIME

SERVED FROM 11AM - 4PM WITH FRIES, CHIPS OR SLAW

SURF & TURF TACOS

SHRIMP, CHORIZO, AVOCADO, ONIONS & COTIJA CHEESE...\$12

SHRIMP & GRITS

ANDOUILLE SAUSAGE, PEPPERS, GREEN ONION & LOWCOUNTRY GRAVY...\$13

SOUP & SANDWICH

A CUP OF CHOWDER & 1/2 OF OUR CLUB SANDWICH, FRENCH DIP, ROAST BEEF OR 1 TACO...\$12

FRIED LUNCH PLATTERS

SHRIMP...\$12 FLOUNDER...\$14 CLAMS...\$12
OYSTERS...\$12 COMBO (CHOOSE 2)...\$14

GROUPE SANDWICH

GRILLED, BLACKENED OR FRIED...\$13

BANG BANG TACOS

FRIED SHRIMP, COTIJA CHEESE, BANG BANG SAUCE & SHREDDED LETTUCE...\$11

GRILLED ROAST BEEF

ON SOURDOUGH WITH PROVOLONE, GRILLED ONIONS, LETTUCE, TOMATO & BALSAMIC AIOLI...\$12

DESSERTS...\$7

RED VELVET CAKE

KEY LIME PIE

CHOCOLATE LAYER CAKE

NY STYLE CHEESECAKE

SIDES

FRIES - GARLIC MASHED POTATOES

COLE SLAW - MAC & CHEESE - RICE PILAF

SEASONAL GREEN VEGGIES - RED POTATOES

CORN ON THE COB - HOUSE SALAD

SALAD DRESSINGS:

RANCH, BLUE CHEESE, BALSAMIC, POPPYSEED, CAESAR, ITALIAN, HONEY MUSTARD