

# LUNCH MENU

## **From The Raw Bar**

Oysters Fresh Daily (Ask Your Server)\*, ½ Dozen

14

Wild Wellfleet Clams\*

7

Iced Jumbo Shrimp Cocktail\*, ½ Dozen

Homemade Cocktail Sauce

11

Poached Chilled Lobster\*, ½ Lobster

AQ

Jumbo Lump Crab Cocktail

Key Lime Mustard Sauce

14

The Big Daddy

69

## **Makimono / Sushi**

California Roll\*

Jumbo Lump Crab Meat, Avocado, Cucumber, Masago Roe

9

Spicy Tuna Roll\*

#1 Bigeye Tuna, Avocado, Cucumber, Spicy Sauce

11

Rock “n” Roll\*

Spicy Tuna, Jumbo Lump Crab, Cream Cheese, Eel,

Avocado, Dynamite Sauce

13

Kamikaze Roll\*

Tempura Prawns, Avocado, Spicy Ahi Tuna

15

PassionFish Roll\*

Our Version Of The Rainbow Roll, Masago Roe, Mustard Soy Dressing

13

Sea Spider Roll\*

Crispy Soft Shell Crab, Crabmeat, Cucumber, Sesame Seeds,

Masago Roe

13

Captain Crunch Roll\*

Tempura Shrimp + Tiger Shrimp, Cucumber, Avocado, Kabiyaki

14

### **Pair Your Sushi With A Flight Of Sake**

**Any Three Sakes For \$10**

Sho Chiku Bai Hot Sake

Hakkaisan Honjozo

Tomio Junmai Dai-Ginjo

Momokawa Pearl Unfiltered/Uncut

Momokawa Asian Pear Sake

Momokawa Raspberry Sake

## **Cold**

Classic Peruvian Style Ceviche\*

Fresh Lime Juice, Red Onion, Habañero

9

Yucatan Shrimp “Cocktail”\*

Pico de Gallo, Avocado, Crisp Corn Tortillas

10

Spicy Ahi Tuna Tartare\*

Pickled Ginger, Sesame, Crisp Wonton, Ponzu

11

## **Hot**

Fried Chesapeake Bay Oysters

Chipotle Coleslaw, New Orleans Remoulade

9

Grilled Baby Octopus

Greek Salad, Warm Halloumi Cheese, Tzatsiki

12

Baked Clam Casino

Pancetta, Vidalia Onions, Red Bell Peppers, Parmesan Crust

11

Crispy Vietnamese Crab + Shrimp Springrolls

Bibb Lettuce, Nuoc Cham Dipping Sauce

10

“Bucket Of Clams” Crispy Fried Ipswich Clams

Butter Pickle Tartar Sauce

12

## **Soups**

Blue Crab + Corn Chowder

Crabmeat, Green Onions

Cup Bowl

5 9

Louisiana Seafood Gumbo

Mahatma Long Grain Rice

Cup Bowl

5 9

Vine Ripe Tomato Gazpacho + Lobster

10

## **Salads**

Simple Green Salad

Champagne Vinaigrette

8

Beet Salad

Farm Fresh Goat Cheese, Greens, Spiced Pecan Vinaigrette

9

Baby Blue Caesar

Baby Romaine Lettuce, "Great Hill" Blue Cheese

9

Herb Marinated Grilled Half Chicken Caesar

14

## **Entrées**

Tuna Niçoise Salad\*

Seared Yellowfin Tuna, Asparagus, Fingerling Potatoes,

Meyer Lemon Vinaigrette

16

Seafood Cobb Salad

Chilled Seafood, Benton Smoked Bacon, Avocado,

Louie Dressing

15

Thai Steak Salad

Grilled Prime Steak, Green Papaya, Baby Greens,

Chili-Lime Vinaigrette

16

Baja Style Crispy Fish Tacos

Warm Corn Tortillas, Traditional Accompaniments

11

Louisiana Fried Oyster PoBoy

Leidenheimer Bread, Dressed, Zapp's Potato Chips

12

Maine Style Lobster Roll

Fresh Poached Lobster, Celery, House Made Bun

AQ

Jumbo Lump Crabcake Sandwich

Old Bay Tartar Sauce, Sweet Potato Fries

14

Blackened Tilapia

Louisiana Crawfish Maque Choux, Smoked Bacon Collards,

Pecan-Lemon Butter

16

Shrimp + Grits

Sautéed Gulf Shrimp, Tasso, Creamy Hopping John Grits

15

Miso Glazed Scottish Salmon

Szechuan Eggplant, Sesame Soy Vinaigrette

15

Louisiana Crawfish Etouffée

Mahatma Rice

14

Today's Catch, Simply Grilled

Olive Oil, Lemon, Green Salad

AQ

## **Sides (All Sides 6)**

Boardwalk Bucket of French Fries

Creamy Hopping John Grits

Sautéed Baby Carrots

Mac 'n' Jack

Szechuan Eggplant

Smoked Bacon Collards

Sweet Potato Fries

Grilled Asparagus

## **We Are Proud Supporters Of Smart Markets Local Farmers**

*\*Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Shellfish May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.*

***A Gratuity Of 20% Will Be Added To Parties of Six or More***

**Chef Owner – Jeff Tunks  
Executive Chef – Christopher Clime**