

CHOWDA DAYS 2026

OYSTERS *

EAST POINTS 1.90

(Delaware Bay)

Mild flavor, lite salt content

MILL POINT 2.95

(PEI, Canada)

Starts off briny & finishes sweet & clean

UMAMI 3.00

(Rhode Island)

Sweet, creamy, and very salty

KATAMA 2.50

(Massachusetts)

*Mixes intense brine with
a sweet-cream roundness*

FORTUNE 3.10

(Nova Scotia)

*Sharp brine, crunchy meats, sweet
vegetal finish*

ROUNABOUT

2 OF EACH OYSTER 24

ENTREES

AHI TUNA POKE BOWL* 19

*Soy marinated raw Ahi tuna with
rice, seaweed salad, & crispy
wontons*

ALBACORE TUNA 24

*Sesame Seared, Rare, with soy
sauce, wasabi, and pickled ginger.
Served with sushi rice and green
beans*

GRILLED ARCTIC CHAR 24

Served with house rice and veggies

PETRALE SOLE 24

*with a lemon dill bechamel sauce,
served with brown rice with quinoa
and sauteed veggies.*

CRISPY GROUPER

SANDWICH 20

*Crispy Grouper on toasted ciabatta
with lettuce and remoulade. With
chips & pickle*

OYSTER WEDNESDAY

TWELVE PEEL & EAT SHRIMP

\$6

Dine-in only

**SAVE \$2 OFF ANY REGULAR
MENU OYSTER ITEM**

STARTERS



SOFT SHELL CRAB

1/8 2/14 3/19

Served with remoulade



CRISPY PORTOBELLO MUSHROOMS 12

with Ranch



CHICKEN WINGS 12

*Order of 6 wings. Buffalo,
Char-Butt
BBQ, Char BBQ*

FEATURED DRINKS

RED SANGRIA - 9

RAZZLE DAZZLE PUNCH - 8

DESSERT

BLUEBERRY COBBLER 6

KEY LIME PIE 6



CHOCOLATE BROWNIE 6

FEATURED ON TAP

KONA BREWING -- BIG WAVE GOLDEN ALE -- 7

ALASKAN -- AMBER -- 6

FEATURED CANS & BOTTLES

**ESTRELLA DAMM 12oz -- MEDITERRANEAN LA-
GER -- 6**

**BELCHING BEAVER BREWING 12oz --PEANUT BUT-
TER MILK STOUT -- 6**

**ANDERSON VALLEY BREWING 16oz -- SALTED
CAMEL PORTER - 7**

CLAM CHOWDAS

CUPS -- 6 | BOWLS -- 9

TASING FLIGHT OF ALL THREE CHOWDAS 10

NEW ENGLAND CLAM CHOWDA

*A rich and creamy classic, this
chowder is made with tender
clams, bacon, hearty potatoes,
onions and celery, all simmered in
cream. Thick and comforting*



MANHATTAN CLAM CHOWDA

*A tomato-based broth infused with
the briny essence of fresh clams.
Packed with bacon, potatoes,
celery, onions, and a
medley of herbs*



RHODE ISLAND CLAM CHOWDA

*A clam-broth based variety lets the
natural sweetness of the clams
shine. Built from a delicious
broth, tender potatoes, bacon and
aromatic vegetable, this chowder is
light yet deeply flavorful*

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness