

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

DUXBURY 2.50

(Massachusetts)

Slightly sweet with a hint of seaweed

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

FEATURED ON TAP

KONA BREWING -- BIG WAVE GOLDEN ALE -- 7
ALASKAN -- AMBER -- 6

FEATURED CANS & BOTTLES

ESTRELLA DAMM 12oz -- MEDITERRANEAN LAGER -- 6
BELCHING BEAVER BREWING 12oz -- PEANUT BUTTER MILK STOUT -- 6
ANDERSON VALLEY BREWING 16oz -- SALTED Caramel Porter - 7

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-Buff, BBQ, Char BBQ

FEATURED DRINKS

RED SANGRIA - 9

RAZZLE DAZZLE PUNCH - 8

DESSERT

BLUEBERRY COBBLER 6

KEY LIME PIE 6

 CHOCOLATE BROWNIE 6

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