

## ◆ VEGAN MENU ◆

### STARTERS

PRETZEL TWISTS 9  
sea salt, spicy brown mustard

CRISPY OYSTER MUSHROOMS\* 10  
sambal dip, basil veganaise

JERK TEMPURA TOFU\* 8  
habanero-pineapple rum glaze

EGGLESS EGG SALAD 9  
“everything”-crusted sourdough

AVOCADO TOAST 9  
lemon veganaise, avocado,  
pistachios, ciabatta

### SALADS

HOUSE SALAD 6  
tossed greens, radish, cucumber,  
lemon, sea bean vinaigrette

PALM LOUIE 12  
hearts of palm, avocado, asparagus,  
crispy chickpeas, red onion, tomato,  
tossed greens, lemon vinaigrette

AVOCADO CLIPPER 12  
chopped arugula, avocado,  
israeli couscous, roma tomato,  
dried sweet corn, toasted pepitas,  
black currants, basil veganaise

### SAND-WICHES

served with mini house salad OR vegan  
wedge fries\*

VEGAN PALM ROLL 11  
shredded hearts of palm, avocado,  
lemon veganaise, celery, fennel,  
toasted white roll

VEGAN FAUX FISH\* 12  
tempura tofu, cucumber salad,  
pickled red onion, lemon veganaise,  
shrettuce, toasted white roll

OYSTER MUSHROOM PO’BOY\* 12  
crispy mushrooms, tomato, shrettuce,  
pickled red onion, cajun veganaise,  
toasted white roll

### VEGAN SPUDS

WEDGE FRIES\* + LEMON VEGANAISE 5  
SWEET POTATO FRIES\* + CAJUN VEGANAISE 5  
OLD BAY SPUDS\* + BASIL VEGANAISE 6

### VEGAN SIDES

VEGAN GREEN BEANS 4  
VEGAN CORN ON THE COB 4  
SUMMER MELON SALAD 5

\*These items may have come in contact with other fried non-vegan foods.

## ◆ GLUTEN-FREE MENU ◆

### STARTERS

FRESH SHUCKED OYSTERS\*\* 3.5 ea.  
a rotating daily selection,  
minimum order of 3, please

CRAB + AVOCADO TOAST 14.5  
dungeness crab, avocado, romano,  
stracciatella, pistachios  
SUB G-FREE BREAD†

YELLOWFIN TARTARE\*\* 13  
kalamata, jalapeño, pickled fennel,  
tarragon aioli  
NO CRACKERS

### SIDES

KATSUOBUSHI GREEN BEANS 5  
\* COASTAL CABBAGE SLAW 4  
\* SPICY CORN ON THE COB 5  
\* SUMMER MELON SALAD 5

### SALADS

\* HOUSE SALAD 6  
tossed greens, radish, cucumber,  
lemon, sea bean vinaigrette

CRAB LOUIE\*\* 15  
dungeness crab, avocado, asparagus,  
hearts of palm, soft-poached egg,  
red onion, tomato, tossed greens,  
lemon vinaigrette  
NO CHICKPEAS

HIGH TIDE SALAD 12  
sambal chicken, bacon, avocado,  
red onion, roasted red pepper,  
iceberg, buttermilk queso fresco,  
roasted grape-guajillo vinaigrette,  
NO MASA CROUTONS

WESTPORT CLIPPER\*\* 14  
chopped arugula, smoked salmon,  
avocado, basil, roma tomato,  
dried sweet corn, belovitano  
cheese, toasted pepitas, black  
currants, basil buttermilk  
NO COUSCOUS

### SANDWICHES

CLASSIC MAINE LOBSTER ROLL 20.5  
chilled wild-caught maine lobster  
chunks, celery, lemon-chive mayo  
SUB G-FREE BREAD†

BROWN BUTTER LOBSTER ROLL 20.5  
brown butter-dipped maine lobster  
chunks, champagne-butter sauce  
SUB G-FREE BREAD†

GULF-STYLE SHRIMP ROLL 15.5  
peeled + chilled gulf shrimp,  
creole mayo, avocado, tomato  
SUB G-FREE BREAD†

\* HEARTS OF PALM ROLL 12.5  
shredded hearts of palm, lemon  
veganaise, celery, fennel, avocado  
SUB G-FREE BREAD†

DOUBLE D BURGER\*\* 12.5  
hand-smashed, american cheese,  
onions, hot pickles, secret sauce,  
SUB G-FREE BREAD†

### ENTREES

WILD-CAUGHT FISH + CHIPS MKT.  
malt tartar, curry mayo; served  
with mini house salad  
NO BREADING / SUB BROILED

LOBSTER CORN BAKE 22  
broiled cold-water lobster tail,  
champagne butter sauce,  
pea shoots, seasonal vegetables  
NO CORN STUFFING

ALASKAN SALMON\*\* 21  
seared skin-on salmon,  
rotating seasonal summer  
vegetables, dill crème fraîche  
NO CRISPY POTATOES

LOW COUNTRY SHRIMP BOIL 21.5  
pail of shell-on gulf shrimp,  
hand-cranked andouille sausage,  
red potatoes, fennel, sweet corn  
(add a lobster tail +15)  
SUB G-FREE BREAD†

### SWEETS

\* PANNA-COBLER 6  
lemon vanilla panna cotta,  
berry compote  
NO BRIOCHE STREUSEL



We have prepared this menu based on the most current ingredient information from our food suppliers & their stated absence of wheat/ gluten within these items. Please be aware that during normal kitchen operations involving shared cooking & preparation areas, the possibility exists for food items to come in contact with other food product. Due to this circumstance, we are unable to guarantee that any menu item can be completely free of allergens.

PRIOR TO PLACING YOUR ORDER, PLEASE ALERT OUR MANAGER TO ANY FOOD ALLERGIES.

\* Vegetarian. † This item includes a \$1.50 upcharge for the substitution of gluten-free bread. \*\*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.