

BAIT & HOOK

SEAFOOD AND GRILL

Getting Started...

Blue Point Oysters \$3 Each or Oyster Rockefeller \$4 Each (minimum 6)

Seafood Tower 49

Lobster Tail, 5 Jumbo Shrimp, 6 Blue Point Oysters, Pickles, Orange, Baby Radish,
House Made Cocktail Sauce, Horseradish, Pomegranate Mignonette

Tropical Ceviche & Wonton Chips 26

Fresh Lobster and Shrimp, Mango Salsa

Old School Caesar Salad 10

Romaine, Bacon, Rosemary Croutons,
Parmesan Cheese

Lobster Bisque 9

Served with Fresh Lobster & Green Onion

New England Clam Chowder 9

Small Plates...

Seared Tuna 16

Sesame Seared Encrusted Tuna
with Pickled Ginger, Sweet Soy

Clothesline Candied (4) Shrimp (Shareable) 16

Wrapped with Bacon, Marinated with Brown Sugar,
Dijon Mustard, Garlic Chili

Roasted Vegetables with Honey Sriracha 14

Sweet Potato, Cauliflower, Brussel Sprouts, Crispy
Bacon, Garlic, Shallots, Parmesan

Thai Basil Wings 14

Crispy Fried Basil and Jalapeno

Entrée...

Fresh Catch of the Day

TBD

Seafood Scamp with Parmesan Crisp 46

Lobster, Shrimp, Cherry Tomato, Shallots, Garlic.
Tossed with Angel Hair Pasta

16oz Rib Eye with Herbed Butter \$48

Served with Potato Croquette and Veg
Add Lobster Tail \$25 Add Grilled Shrimp \$7

Airline Chicken with Lemon Butter Sauce 24

Served with Potato Croquette and Veg

Pinot Noir Braised Lamb Shank with Red Wine Reduction 46

Yukon Gold Potato Puree and Veg

The Sweet Stuff...

Raspberry Cheesecake 10

white Chocolate Ganache

Warm Sticky Toffee Pudding Cake

& Vanilla Gelato 10

Chocolate Cake with fresh dates, espresso
and vanilla in a buttery toffee sauce

Pistachio Gelato 7

