

APPETIZERS

soups

miso soup 4

lobster bisque with sherry cream foam 9

clam chowder, new England style 6

from the sea

crab cake

baby mixed greens and key lime aioli 13

fish ruben tacos

steamed buns, grilled "day boat" fish, cole slaw and thousand island 13

bazinga calamari

crispy calamari, sweet tangy chili sauce and scallions 12

bacon wrapped scallops

maple and horseradish rubbed with lettuce mix 12

conch fritters

house made fritters and key lime aioli 12

stuffed mushrooms

crab, rock shrimp, spinach and fontina cheese 10

grilled oysters rockefeller

1/2 dozen 12

rock shrimp tempura

cellophane noodles, key lime aioli and siracha BBQ sauce 11

chicken spring rolls

wood fired marinated chicken and vegetables 8

bang bang shrimp

sweet and spicy chili aioli 15

lobster roll

cold water lobster salad, celery and spices 16

from the land on Robata grill

ko-be beef sliders

house made pickles and dijon aioli 10

baby back ribs

grilled, house made BBQ sauce and cole slaw
1/2 slab 8 *whole slab* 14

pork buns

house made BBQ sauce, duroc pork belly and cole slaw 11

Carmine's short ribs

sous vide short ribs, roasted fingerlings 15

from the gardens

tomato stack 12

local tomatoes, fresh mozzarella, mixed greens

nantucket salad

red onion, toasted pine nuts, blue cheese, raspberry maple dressing 9

the wedge

blue cheese, pecan smoked bacon, chopped tomatoes balsamic vinaigrette 9

asian pear salad

sake poached asian pear, lettuce mix, crumbled blue cheese, candied spiced walnuts, tequila lime vinaigrette 9

the goat

lettuce mix, panko herb fried goat cheese, sun-dried cranberries, chopped red onion, blood orange balsamic dressing 9

caesar salad

romaine, parmesan cheese, croutons and Caesar dressing 9

flat breads

fungi

mixed mushrooms, fontina cheese, leeks, white truffle oil 12

cajun shrimp

blackened shrimp, roasted peppers, avocado aioli, roasted corn and cilantro 13

buffalo chicken

red peppers, fontina cheese, jalapeños, red onion, creamy parmesan dressing 11

Margarita

tomatoes, mozzarella and basil 10

raw bar

	<i>piece</i>	<i>½ dz</i>	<i>dz</i>
<i>blue point oysters</i>	2	11	22
<i>malpeque bay oysters</i>	3	17	34
<i>chef choice oyster</i>	<i>mp</i>	<i>m.p</i>	<i>m.p</i>
<i>white water clam</i>	1.5	8	16

king crab leg / Bering sea / M.P.

shellfish platter / 6 oysters/ 7 shrimp/ 4 clams/ m.p

ENTREES

from the sea

stuffed whole Maine lobster

Maine lobster stuffed with crab meat and rock shrimp, served with mash potatoes, and sautéed spinach escarole m.p

whole Maine lobster

steamed, served with mashed potatoes, wilted spinach escarole and drawn butter m.p

“day boat” sea scallops

pan seared, served with mashed potatoes, spinach escarole and saffron pecan smoked bacon cream reduction 28

pan seared Dover Sole Meuniere

deboned table side with lemon butter sauce and fresh herbs m.p

sesame seared Ahi tuna

wok style vegetables, pickled ginger, wasabi and ponzu sauce 27

orange wasabi glazed Atlantic salmon

wok style vegetables, jasmine rice and California roll 27

the O.G sampler(for 2)

grilled sea bass, grouper, salmon, scallops and asparagus 45

sea bass miso glazed

fingerling potatoes, shiitake mushrooms, roasted corn, green beans, caramelized onions and miso chili glaze 33

nantucket bouillabaisse

lobster, shrimp, seasonal scallops, clams and day boat fish 29

macadamia nut crusted mahi mahi

served with roasted garlic mash potatoes, mango salsa and lemongrass beurre blanc 24

florida snapper francese

lightly sautéed, served with roasted garlic mash potatoes, grilled asparagus, lemon butter sauce and herbs 28

the crunchy grouper

panko encrusted grouper, served with garlic mash potatoes, mango salsa and lemongrass beurre blanc 29

chorizo panko crusted grouper

roasted garlic mash potatoes, wilted spinach and escarole 29

from the land on Robata grill

Carmine’s butcher shop favorite cut (prime top sirloin 7oz)

Au poivre style, served with wilted spinach escarole and garlic mash potatoes 14.95

beef tenderloin

grilled, served with fingerling potatoes, shitake mushroom, roasted corn, green beans and caramelized onions 33

New York strip steak

grilled, served with fingerling potatoes, shitake mushroom, roasted corn, green beans and caramelized onions 31

florentine pork chop

grilled, served with spinach, shiitake mushrooms, mixed vegetables, fingerling potatoes and demi glace 18

Daffy for duck

oven roasted crispy duck served with vegetables, garlic mashed potatoes, balsamic glaze and yuzu marmalade 26

chicken and shrimp francese

lightly sautéed served with roasted garlic mash potatoes, grilled asparagus, lemon butter sauce and herbs 26

surf & turf

7 oz grilled Carmine’s butcher shop favorite cut prime top sirloin and 1 lb steamed live Maine lobster 22

pasta

pumpkin ravioli

“burnt butter” sage and roasted pine nuts 23

lobster ravioli

brandy blush sauce 26

seafood pasta

shrimp, scallops and clams with linguini in a tomato saffron broth 28

SIDES:

Roasted garlic mashed Potatoes 5
roasted fingerling potatoes 5

spinach and escarole 5
Asian vegetables 5

grilled asparagus 7
jasmine rice 5