

APPETIZERS

CURLY FRENCH FRIES 12

Cajun Style w/ Ranch Dressing - 13

SWEET POTATO FRIES 13

Add Honey Mustard 14

BUFFALO FRIED CAULIFLOWER 16

Fresh Cauliflower battered & fried served w/ side Blue Cheese

CHICKEN FINGERS 18

House Made from Chicken Tenderloins breaded & fried

Jerk Style - 19

Buffalo Style w/ Blue Cheese - 20

CHICKEN WINGS 20

Fresh Whole Wings Baked & Grilled

Jerk Style 21

Buffalo Style w/ Celery, Carrots & Blue Cheese 22

FRIED CALAMARI 18

Served w/ a mild Banana Pepper Aioli & Lemon

BATTERED FISH BITES 17

Fresh Cod Fried & served w/ Tartar Sauce & Lemon

FRESH WHOLE BELLY

FRIED CLAMS APPETIZER ~MARKET \$ ~

Served w/ Tartar Sauce & Lemon

FRIED CLAM STRIPS ~ MARKET \$ ~

Served w/ Tartar Sauce & Lemon

POPCORN SHRIMP 18

Baby Shrimp battered & fried served w/ Tartar Sauce & Lemon

Buffalo Style w/ Blue Cheese - 20

FRIED COCONUT SHRIMP 19

House Made w/ side Orange Marmalade Sauce

BLACKENED SESAME TUNA 22

Seared Sesame Tuna served over an Asian Noodle Slaw w/ a Soy Glaze

MUSSELS 20

w/ White Wine sautéed w/ garlic, butter & thyme served w/ garlic bread

CURRY COCONUT MUSSELS 23

Sautéed in a Coconut Curry Broth w/ Shallots & Garlic served w/ garlic bread

STUFFED QUAHOG 12

Served w/ Drawn Butter & Lemon

CONCH FRITTERS 18

Served w/ Chipotle Tartar Sauce

CRAB CAKES 24

(2) House Made w/ Lump Crab served w/ Chipotle Tartar Sauce

LOBSTER QUESADILLA 27

Fresh Lobster Meat, Pepper Jack Cheese, Pineapple Salsa finished w/ a Cilantro Lime Crema-Served w/ Avocado Puree

Add Bacon \$2

RAW BAR

SERVED W/ LEMON, HORSERADISH, COCKTAIL SAUCE & MIGNONETTE

JUMBO SHRIMP COCKTAIL

(3) \$12 / 1/2 DOZEN \$23 / DOZEN \$43

LITTLENECKS

1/2 DOZEN \$12 / DOZEN \$22

SPEARPOINT OYSTERS

(3) \$12 / 1/2 DOZEN \$23 / DOZEN \$43

CHOWDER & BISQUE

NEW ENGLAND CLAM CHOWDER

CUP - 10 BOWL - 12

LOBSTER BISQUE W/ FRESH LOBSTER MEAT

CUP - 14 BOWL - 16

SALADS

GARDEN SALAD 14

Mixed Greens, Cucumbers, Tomato, Red Onions, Shredded Carrots & Green Peppers w/ your choice of dressing

CAESAR SALAD 16

Romaine Hearts w/ fresh grated Parmesan, House Made Dressing & Garlic Croutons

COBB SALAD 18

Mixed Greens w/ Avocado, Tomato, Bacon, Egg, Sliced Black Olives & Blue Cheese Crumbles w/ choice of dressing

STRAWBERRY & ARUGULA SALAD 18

Arugula tossed w/ House Strawberry Poppy Seed Vinaigrette w/ Sliced Strawberries, Bacon, Golden Raisins, Candied Pecans & Goat Cheese

DRESSINGS

BALSAMIC, HOUSE STRAWBERRY POPPY SEED VINAIGRETTE, OIL & VINEGAR, RANCH, BLUE CHEESE, HONEY MUSTARD

SALAD ADD-ONS

LOBSTER SALAD 20

GRILLED STEAK 18

JERK CHICKEN 13

GRILLED SALMON 14

GRILLED CHICKEN 12

TUNA SALAD 12

GRILLED TUNA 14

CRAN-WALNUT

(4) GRILLED JUMBO

CRAB CAKE 14

CHICKEN SALAD 12

SHRIMP 15

LOBSTER ROLLS

SERVED W/ SIDE COLESLAW (SUBSTITUTE CURLY FRIES \$4 / SWEET FRIES \$5 / GLUTEN FREE BUN \$2)

Lobster Roll 30

Claw & Knuckle Meat w/ a touch of mayo served on a Buttered & Grilled Brioche Hot Dog Roll

Sauteed Lobster Roll 32

Sweet Lobster Meat Sautéed in Butter & Served Warm on a Buttered & Grilled Brioche Hot Dog Roll

Lobster BLT 35

Claw & Knuckle Meat w/ a touch of mayo w/ Bacon, Lettuce, Tomato & Avocado in a wheat wrap



SEAFOOD PLATTERS

ALL PLATTERS SERVED W/ CURLY FRIES, TARTAR SAUCE, COLESLAW & LEMON

FISH & CHIPS 25

Wash Ashore Summer Ale beer battered Haddock fried

WHOLE BELLY CLAM PLATTER ~MARKET \$~

SCALLOP PLATTER 33

SHRIMP PLATTER 29

FISHBONES PLATTER MARKET
Whole Belly Clams, Haddock, Scallops & Shrimp

CLAM STRIP PLATTER ~MARKET \$~

6-18-2024

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

SANDWICHES

SERVED ON A BRIOCHE BUN (UNLESS OTHERWISE STATED)
W/ LETTUCE, TOMATO, ONION & PICKLES W/ SIDE COLESLAW
(SUBSTITUTE CURLY FRIES \$4 / SWEET POTATO FRIES \$5 /
GLUTEN FREE ROLL \$2)

JERK CHICKEN 20

Sauced Jerk Chicken Breast, Grilled Pineapple, slice
of Ham, Pepper Jack Cheese served w/ a side of
Honey Mustard

CRANBERRY WALNUT CHICKEN SALAD WRAP 18

w/ Lettuce & Tomato

CRAB CAKE SANDWICH 24

House made w/ Lump Crab served w/ a side of
Chipotle Tartar

CHICKEN SANDWICH 18

Grilled & served w/ a side of Mayo

Buffalo Style w/ side of Blue Cheese 20

FRIED FISH SANDWICH 18

Wash Ashore Summer Ale Battered & Fried
Haddock served w/ American Cheese & side of
Tartar Sauce

JUMBO HOT DOG 16

All Beef 1/4 lb. Dietz & Watson Hotdog served on a
grilled & buttered Brioche Hot Dog Roll & Curly Fries

TUNA SALAD WRAP 17

w/ Celery & Onion In a Wheat Wrap w/ Lettuce &
Tomato

FRESH GRILLED SWORDFISH SANDWICH 22

w/ Lemon Aioli

BURGERS

SERVED ON A BRIOCHE BUN W/ LETTUCE, TOMATO,
ONION & PICKLES W/ CURLY FRIES
(SUBSTITUTE SWEET POTATO FRIES \$2 / GLUTEN FREE ROLL \$2)

HAMBURGER 18

CHEESEBURGER 20

Topped w/ your choice of American, Swiss, Cheddar,
Provolone or Pepper Jack Cheese

BLUE CHEESE BURGER 22

Topped w/ Blue Cheese Crumbles & Applewood Smoked
Bacon

BBQ BURGER 22

Applewood Smoked Bacon, Cheddar, Sauteed Onions w/
Habanero Mango BBQ Sauce

CARIBBEAN BURGER 22

Topped w/ Grilled Pineapple, Pepper Jack Cheese, Ham &
Banana Peppers

GODFATHER 25

Topped w/ Mortadella, Salami, Provolone & Hot Pepper
Relish

SURF & TURF BURGER 28

Topped w/ Cold Lobster Salad, Arugula & Avocado Spread

"THE MONSTER" 30

w/ Bacon, Ham, Egg, American & Avocado spread served
w/ a side of Mayo

PANINIS

ITALIAN 22

Panini pressed Ciabatta, Oregano Infused
Olive Oil, Genoa Salami, Ham, Mortadella,
Capicola, Provolone & Hot Pepper Relish

TUNA MELT 20

Panini pressed Ciabatta w/ Tomato, Swiss,
Bacon & Banana Peppers

TACOS

TWO (2) SERVED ON SOFT CORN OR SOFT FLOUR TORTILLAS W/ SIDE OF COLESLAW.
(SUBSTITUTE CURLY FRIES \$4 / SWEET POTATO FRIES \$5)

GRILLED CHICKEN TACO 19

w/ Cabbage, Sauteed Onions & Peppers, Jack Cheese
w/ Sriracha Aioli

VEGGIE TACO 18

Sauteed Cauliflower w/ Roasted Corn & Black Bean
Salsa, Cabbage, sliced Avocado & Smoked Poblano
Aioli

TUNA TACO 22

Fresh Tuna grilled & served w/ Asian Rice Noodle
Slaw, Seaweed Salad and a Soy Ginger Glaze

LOBSTER TACO 25

Sauteed in Butter Claw & Knuckle Meat w/ Pineapple
Salsa, Cabbage & Cilantro Lime Crema

CAJUN SHRIMP TACOS 20

Sauteed in Butter w/ Pineapple Salsa, Cabbage &
Cilantro Lime Crema

FISH TACO 18

Fried Haddock w/ Cabbage, Roasted Corn & Black
Bean Salsa w/ a Poblano Aioli

STEAK TACO 25

w/ Cabbage, Sauteed Onions & Peppers, Jack Cheese
w/ Sriracha Aioli



PROPRIETOR ~ MICHAEL J. SANTORO

GENERAL MANAGER

Michael Sopp

EXECUTIVE CHEF

Justin Stenuis

FISHBONES ~ PART OF THE
SANTORO HOSPITALITY GROUP



CHEF'S DAILY SPECIALS

Available Lunch & Dinner

TUNA POKE BOWL 25

Basmati Rice, Pickled Vegetables,
Seaweed Salad, Sesame Seeds,
Sliced Avocado & Chopped Tuna w/ a
Sriracha Aioli

Options:

Chicken \$25/Shrimp \$25/Steak \$32

MAC-N-CHEESE 23

Baked w/ Buttered Crumb Topping
& served w/ Garlic Bread

***Buffalo Chicken Mac-n-Cheese 27**

***Lobster Mac-n-Cheese 35**

BAKED COD 35

Topped w/ Pineapple Salsa served w/
Rice & Vegetables

CHEF'S DINNER SPECIALS

Available @ 5pm

CEDAR PLANK SALMON 35

Grilled w/ Jerk Sauce served w/ Rice &
Vegetables

CURRY CHICKEN 28

Sauteed & served over Jasmine Rice w/
Vegetable of The Day

***Shrimp 30**

VEGGIE STIR FRY 25

w/ Linguine tossed in Hoisin Sauce

***Chicken 28**

***Shrimp 30**

***Steak 32**

SWORDFISH KABOBS 32

Swordfish marinated in Teriyaki,
Peppers, Onions & Pineapple over Rice
w/ Pineapple Glaze & Jasmine Rice