

## Raw Bar

### **Oysters Fresh Daily\***

½ Dozen 16 / Dozen 28

### **Wild Wellfleet Clams\*, ½ Dozen**

9

### **Iced Jumbo Prawns**

Spicy Atomic Horseradish

17

### **Crab Cocktail**

Key Lime Mustard Sauce

16

### **Chilled Maine ½ Lobster**

AQ

### **The Big Daddy\***

8 Oysters, 8 Clams, 8 Prawns, Crab Cocktail, Whole Lobster

79

### **Mini-Me\***

### **Half order of A Big Daddy**

42

### **Charbroiled Oysters\* - 16**

Garlic Butter, Parmesan Cheese, Warm French Bread

## Sushi

### **Sushi Tower\***

Chef's Selection of Sashimi, Nigiri, Tuna Maki

Guest's choice of Signature Sushi Roll

45

### **Tuna Lovers\***

Nigiri, Sashimi, Tuna Cucumber Roll

28

### **Salmon Lovers\***

Nigiri, Sashimi, Salmon Avocado Roll

24

### **The Rock\***

Spicy Tuna, Mango, Avocado, Dynamite Tempura Rock Shrimp

16

### **PassionFish\***

California Roll Topped with Assorted Sashimi

14

### **Lava Roll\***

Shrimp Tempura, Avocado, Dynamite, Flame Seared Spicy Tuna

16

### **Wicked Tuna\***

Ahi Tuna + Seared Tuna Tataki, Red Onion, Cilantro, Jalapeño

14

### **Salmon Sunrise\***

Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha

13

### **Yoshi Roll\***

Salmon, Cream Cheese, Cucumber, BBQ Eel, Avocado, Tobiko

16

### **Firecracker**

Tempura Shrimp, Spicy Crab, Seaweed Salad,

Dynamite Tobiko Crunch

15

### **Bar Harbor**

Maine Lobster, Romaine Lettuce, Avocado, Honey Lime Aioli

15

### **California Roll 9 / Spicy Tuna\* 9 / Vegetable Roll 7**

### **Nigiri Sushi Assortment (6 pc)\* / Sashimi Assortment (6 pc)\***

15

### **\*The Pink Panther**

Tuna, Yellowtail, Salmon & Avocado, Pink Soy Paper, Tiger Sauce

16

**\* Portion of proceeds donated to the American Cancer Society in support of Breast Cancer Awareness Month**

## Sandwiches

### **Twelve Buck Chuck**

BTS Custom Ground Beef Burger, LTOP, American Cheese, AP Sauce

12

### **Blackened Fish Sandwich**

House-Made Bun, LTO, Key Lime Mustard Sauce

16

### **Jumbo Crab Cake Sandwich**

House-Made Bun, Old Bay Rémoûlade

17

## Salads

### **Classic Caesar Salad**

Parmigiano-Reggiano, Fresh Boquerones

(Add Salmon, Shrimp or Chicken + 8)

11

### **Roasted Beet Salad**

Pipe Dream Farms Goat Cheese, Spiced Pecan Vinaigrette

10

## Soups

### **Crab & Corn Chowder**

Jumbo Lump Crab Meat, Green Onions

9

### **Lobster & Butternut Squash Bisque**

Fresh Lobster Meat, Toasted Pumpkin Seeds

11

## HAPPY HOUR MENU

*Happy Hour Food M-F 3-6:30, Sat 4-6:30, Sun 4-9  
Drinks M-F 3-7, Sat 4-6:30, Sun 4-9*

### Bar Bites

**Chili- Garlic or Plain Edamame 5**

**Sunomono Salad 5**

Cucumber, Carrot, Nam Plam, Serrano Chili

**Smoked Whitefish Rangoon 5**

Cream Cheese, Horseradish, Ponzu Dipping Sauce

**Sweet Corn Empanadas 5**

Red Bell Pepper, Avocado Mojo

**Chesapeake "Fish Fry" 5**

Malt Vinegar Tartar Sauce

**Spicy Salmon Maki Roll 5**

Scallions, Dynamite Sauce

**Crab & Rock Shrimp Nachos 5**

Pepper Jack Cheese, Pickled Jalapeños

**Yucatan Style Shrimp "Cocktail" Salsa 6**

Pico de Gallo, Avocado, Crisp Corn Tortillas

**Classic Peruvian Style Ceviche\* 6**

Habanero, Red Onion, Fresh Lime, Cancha Corn

**Hamachi Crudo "Spoons" 6**

Roasted Garlic, Serrano Chili Ponzu

**Trio of Oyster Bloody Mary Shooters\* 6**

Ketel One Vodka, Spiced Celery Salt

**Crispy Pork Belly Sliders 6**

Asian Slaw, Boom-Boom Sauce, Sesame Seeds

**Crab Cake Sliders 7**

Pickled Slaw, Old Bay Rémoûlade

**BTS Cheeseburger Sliders\* 7**

L.T.O.P., AP Sauce

**Crispy Fried Oysters 7**

Jicama Slaw, Cholula Aioli

**Blackened Fish Tacos 7**

Jicama Slaw, Traditional Accompaniments

*Available for \$10 before or after Happy Hour*

### Specialty Cocktails 6

**Hurricane**

Our Version of the Infamous New Orleans Cocktail with  
Light + Gosling's Dark Rum

**Margaritas De Casa**

Traditional, Spicy-Lime or Pomegranate

**Potomac Mule**

Vodka, House Sweetened Lime Juice, Gosling's Ginger Beer

**Dark & Stormy**

Gosling's Dark Rum, Gosling's Ginger Beer, Fresh Lime Wedge

**Kentucky Sunset**

Bourbon, House-Made Lemonade, Crème de Cassis

*Available for \$10 before or after Happy Hour*

### Draft Beers

**Allagash White Ale - ME 5.1% ABV - 5**

**Corona Light - MX 4.1% ABV - 5**

**Pacifico - MX 4.4% ABV - 5**

**Sam Adams Oktoberfest - MA 5.3% ABV - 5**

**DC Brau The Corruption IPA - DC 6.5% ABV - 5**

**Dogfish Head Seaquench Sour Ale - DE 4.9% ABV - 5**

**Evolution BrutAle Dry IPA - MD 6.0% ABV - 5**

**Guinness Blonde - MD 5.0% ABV - 5**

**Stella Artois - BEL 5.2% - 6**

**Denizens Big Red Norm Red Ale - MD 6.8% - 6**

**Jailbreak Infinite Amber Ale - 5.0% - 6**

**Charm City Meadworks Basil-Lemongrass - MD 6.9% ABV - 6**

**7 Locks Shattered Glass NEIPA - 6.6% - 6**

**Astro Labs Brewing No Mates NZ Pale Ale - MD 6.7% ABV - 6**

**Waredaca Huntmaster Irish Dry Stout - MD 4.9% ABV - 6**

**Brookeville Beer Farm Ridiculous English Stout - 6.6% - 7**

### Wine 5

**Piont Grigio Chardonnay**

**Pinot Noir Cabernet Sauvignon**

Guests With Food Related Allergies Should Inform Their Server Prior To Ordering  
\*Are Raw Or Undercooked and Consuming Meats, Poultry, Seafood Or Shellfish May Increase Your Risk  
Of Food Borne Illness, Especially If You Have Certain Medical Conditions