



•CRUDO & RAW BAR•

AHI TUNA & SCALLOP ON THE HALF SHELL 16
Citrus Caper Vinaigrette, Burnt Orange, Pickle Fresno

KING SALMON 15
Castelvetrano Salsa Verde, Crispy Caper

BLUEFIN TUNA 15
Marcona Almond Pistou, Crispy Pickled Onion, Citrus Oil

SEAFOOD TOWER 65
1/4 Lb Crab Cluster, 1/2 Dozen Oysters,
Shrimp Cocktail, 1/2 Maine Lobster, Assorted Crudo

**OYSTERS BY THE
½ DOZ & FULL DOZ**
6ea | 20 12ea | 32

Choice of:
Classic or Yuzu Apple Mignonnette
Served with Horseradish, or Calabria Chili Cocktail Sauce

- Blue Point
- Kumamoto
- Seasonal Offerings Ask Your Server For Details

•STARTERS & SALADS•

LOBSTER ROLL 23
Butter Brioche, Chilled Maine Lobster
& Citrus Chive Aioli

CLASSIC SHRIMP COCKTAIL 23
Fresh Horseradish, Cocktail Sauce,
Mexican Shrimp, Lemon

POKE BOWL 18
Ahi Tuna, Steamed Rice,
Pickled Cucumber, Wakame Salad,
Avocado, Shrimp Chips, Crispy Garlic

OYSTERS ROCKEFELLER 22
Proper Creamed Spinach, Parmesan Cheese

CAESAR SALAD 11
Romaine Lettuce, Lemon Garlic Dressing,
Parmesan, Garlic Herb Croutons
Add Shrimp or Chicken - 19

CLAM CHOWDER 10
Crispy Bacon, Old Bay, Chive

STEAMERS
Choice of Garlic & White Wine Broth
or Tomato Basil
Littleneck Clams - 18
Prince Edward Island Mussels - 15

•KETTLE SIGNATURES•

Add-Ons
1/2 Main Lobster 25 | 1/2 Lb Crab Cluster 15 | Crab Jumbo Lump 10
Sausage 6 | Shrimp 6 | Clams 6 | Chicken 5 | Okra 4 | Rice 4

CIOPPINO 28
Hearty Tomato Stew, Rockfish, Littleneck Clams,
Mussels, Shrimp, Calamari

JAMBALAYA 26
Cajun Tomato Sauce, Jasmine Rice, Mexican Shrimp,
Andouille Sausage, Cajun Chicken, Okra

GUMBO
Creole Stew cooked with Andouille Sausage,
Okra, Cajun Chicken, and Jasmine Rice
Shrimp or Lump Crab | 31

NEW ENGLAND FISHERMAN STEW 23
Clam Chowder, Fingerling Potatoes, Littleneck Clams,
Potatoes, Prince Edward Island Mussels, Rock Fish

SEAFOOD BOIL 36
Roasted Corn, Fingerling Potatoes, Crab Cluster,
Littleneck Clams, Shrimp, Mussels, Market Fish,
Old Bay Seasoning, Carrot, Celery, Onions
(Choice of Garlic Butter, Cajun Butter, Diavolo Butter)

PAN ROASTS 26
Roasted Tomato & Brandy Cream Sauce,
Rock Fish, Shrimp, Jasmine Rice

SHRIMP SCAMPI 22
Fettucine, Cherry Tomatoes, Basil,
White Wine & Garlic Butter Sauce

FRUTTI DI MARE 29
Linguini, Clams, Mussels, Shrimp, Calamari,
Roasted Garlic, San Marzano Tomato Lobster Broth

No Takeout Available | One Entree Per Person | Split Charge +5

Consuming raw or undercooked meat, poultry,
seafood, shellstock, or eggs may increase your
risk of food borne illness



•WINE•

EXCLUSIVE
BARREL SELECTION

★
UNDISCLOSED CELLAR
by FDR

	G B
“INEDITO”, Prosecco Friuli, Italy	14 49
BIN N9: “THE” Pinot Grigio Friuli, Italy	13 46
BIN N5: “ORIGINAL”, Chardonnay California, USA	14 47
BIN N8: “EXCLUSIVE”, Cab Sauvignon California, USA	14 48
BIN N3, “BESPOKE” Red Blend (Fabio’s Favorite)	15 55

ROSE

G | B

Studio by Miraval Côtes de Provence, France	12 46
The Beach Méditerranée, France	14 54

RED

Fantini Montepulciano Abruzzo, Italy	12 46
Lyric Pinot Noir Santa Barbara County, California	14 49

WHITE

G | B

Pieropan Soave Veneto, Italy	15 58
Mohua SB Marlborough, New Zealand	14 54

SPARKLING

Moet Chandon Champagne, France 187 ml split 39	
Moet Chandon Brut Rosé Champagne, France 187 ml split 46	

•SIGNATURE COCKTAILS•

HALF SHELL SPRITZ

Yuzu Syrup, Prosecco, Soda Water

15

HONEY COVE

Oolong Tea Infused Bourbon,
Honey Syrup, Angostura Bitters

15

MOTHER OF PEARL MARTINI

Hendricks Gin, Dry Vermouth,
Rice Wine Vinegar, Cucumber Syrup,
Orange Bitters

15

BEND AND SNAP

Tequila, Ginger Syrup,
Grapefruit Juice, Soda Water

15

LIFE’S A BEECH

Lychee Liqueur, Simple Syrup,
Lemon Juice, Titos Vodka, Soda Water

15

•BEER•

DRAFT

8

Peroni
Big Dog’s Brown Ale
Lagunitas IPA
Modelo
Blue Moon
Leinenkugel Seasonal
Tenaya Creek
Atomic Duck IPA

IMPORTED

9

Corona
Heineken
Guinness
Stella Artois
Menabrea Ambrata (Italian)
Menabrea Blonda (Italian)

BOTTLE

8

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra