## S A L A D

**SUMMER TOMATO** 13
Local Heirloom Tomatoes & Peaches with French Feta and Honey Vinaigrette

**COASTAL CHOPPED** 9
Mixed Greens, English Cucumber, Fresh Corn, Grape Tomato, Brioche Crouton, and Herbed Buttermilk Dressing
Add bacon 1.00
Add Monterey Jack cheese 1.00

**CAESAR** 9
Romain Hearts, Grape Tomatoes, Reggiano Cheese
Add Grilled Shrimp 8
Add 4oz. Hanger Steak 10

## STARTERS

**OYSTERS ROCKEFELLER (3 PC)** 10
Broiled, Spinach, Parmesan, Bread Crumbs

**BOURBON STREET (3 PC)** 10
Broiled, Andouille Sausage, Red Pepper Corn Succotash, Parmesan, Corn Bread Crumble

**CALAMARI** 15
Fresh Rhode Island Squid, Grilled or Flash Fried

**CEVICHE** 15
Gulf Shrimp, Fresh Calamari, Fresh Catch Fish, Lime.
Served with Tortilla Chips

**CRISPY POPCORN SHRIMP** 14
Cornmeal Dusted Gulf Shrimp, Served with Lemon Aioli

**CRAB CAKE** 16
Sautéed Jumbo Lump Blue Crab with Remoulade Sauce

## STEAMERS

**OLD BAY SHRIMP** Half 12  Lb 24
Gulf Shrimp, Old Bay, Pickling Spice, Onion

**MUSSELS** Half 10  Full 18
PEI Mussels, Tomato, Garlic, Calabrian Chili, Basil

**LOW COUNTRY** 26
Gulf Shrimp, Mussels, Clams, Andouille Sausage, Sweet Corn, Cajun Spice

**CLAMS** Half 14  Full 25
Steamed, served with Garlic Drawn Butter

## SIDES

**SHOESTRING FRIES** 5

**COLESLAW** 3

**SEASONAL VEGETABLE** 5

**MASHED POTATO** 5

**STEAMER RUSSET HERBED POTATOES** 5

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**RAW BAR**

**OYSTER EAST COAST** 1/2 Dozen 14  Dozen 24
**OYSTERS WEST COAST** 1/2 Dozen 18  Dozen 32

**JUMBO SHRIMP COCKTAIL** 2.50 each

**PEEL ‘N’ EAT (COLD) ½ LB** 16

**BRINE SEAFOOD TOWER**

**SMALL 40**
3 Oyster, 6 Mussels, 3 Jumbo Shrimp Cocktail, Ceviche, ½ Lobster

**LARGE 75**
6 Oyster, 12 Muss, 6 Jumbo Shrimp Cocktail, Ceviche, Whole Lobster

**SANDWICHES**

*Served with Fries*

**BRINE BURGER** 14
Butchers Blend Certified Angus Beef, Lettuce, Tomato, Brioche Bun, House Pickle
Add Vermont Cheddar 2
Add Smoked Bacon 2.50

**NEW ENGLAND LOBSTER ROLL** 25
Lobster, Mayo, Scallion, Split Top Brioche Roll

**PO’BOY** 16
Choice of Oyster or Shrimp
French Baguette, Creole Remoulade, Shredded Lettuce, Tomato

**CRISPY FISH SANDWICH** 15
Beer Battered Fresh Cod , Lettuce, Tomato, Onion, Pickle, Tarter Sauce

## ENTREE

**SHRIMP LINGUINI** 24
Wild Gulf Shrimp, Blistered Tomato, Garlic, Calabrian Chili, White Wine

**PAN ROASTED WILD SALMON** 26
Baby Russet Herbed Potato with Citrus Vinaigrette.
Served with Seasonal Vegetable

**HANGER STEAKS** 26
Charbroiled with Herbed Compound Butter.
Served with Shoestring Fries

**BONE-IN PORK CHOP** 24
Grilled, Brined, Mashed Potatoes
Served with a Mango Corn Salsa

**CRAB CAKE PLATTER** 32
(2) Sautéed Jumbo Lump Blue Crab. Served with Shoe String Fries, House Coleslaw, Remoulade

**WHOLE MAINE LOBSTER** 32
1 ½ lb Lobster Served with Honey Butter Summer Corn Casserole. Served with Herbed Russet Potatoes

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Consuming raw or undercooked foods may increase your risk of food borne illness
A service charge of 20% will be added to parties of 6 or more
### WINE

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<thead>
<tr>
<th>Wine Name</th>
<th>GL</th>
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<tbody>
<tr>
<td>ZARDETTO CUVEE SPARKLING</td>
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<tr>
<td>BELLE JARDIN BLANC SPARKLING</td>
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<td>GRAHAM BECK BRUT SPARKLING</td>
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<td>NALS MARGEID</td>
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<td>BETTER HALF</td>
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<tr>
<td>CAMEL &amp; JOSEPH VILLA BLANCHE</td>
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<td>JAMES BRYANT HILL</td>
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<td>VINUM CELLARS</td>
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<td>FOUR SISTERS</td>
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<td>FELINO</td>
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### BEER DRAFT

- **BLUE POINT “TOASTED HEAD LAGER”**
  - Patchogue, NY, ABV: 5.5%
- **DOGFISH HEAD “60 MINUTE IPA”**
  - Milton, Delaware, ABV: 6%
- **ALLAGASH WHITE**
  - Portland, ME, ABV: 5.2%
- **STELLA ARTOIS**
  - Belgium, ABV: 4.8-5.2%

### COCKTAILS

- **HEMINGWAY DAIQUIRI**
  - Bacardi Rum, Grapefruit Juice, Lime Juice, Marachino Liqueur
- **MOSCOW MULE**
  - Titos Vodka, Ginger Beer, Fresh Lime
- **BRINE’ RITA**
  - Sauza Tequila, Cointreau, Fresh Lime
- **HAMMOCK**
  - Hendrick’s Gin, Lemon, Cucumber, Soda
- **DARK’ N STORMY**
  - Goslings Black Seal Rum, Fresh Ginger Beer
- **PIMM’S CUP**
  - Pimm’s #1 Liquor, Ginger, Cucumber, Fruit, Mint
- **INDIAN SUMMER**
  - Buffalo Trace Bourbon, Limoncello, Lemon Juice, Apricot Jam

*** Champagne List Available ***

### KIDS MENU

- **FISH STICKS 10**
- **HOT “DIGGITY” DOG 8**
- **CRISPY SHRIMP 10**
- **HAMBURGER 12**

(All Served with Shoestring Fries, Soda/ Juice)