

# First Courses



## SALADS

**SALAD ADD ON:** Grilled prawns 9.00

<b>MIXED FIELD GREENS</b> <b>GF</b> .....	<b>12.95</b>
With shaved fennel and a house made ginger Tamari vinaigrette	
<b>DAYLIGHT FARMS BEET SALAD</b> <b>GF</b> .....	<b>14.95</b>
Wild arugula, frisée, strawberries, toasted pistachios, feta cheese, house-made lemon vinaigrette	
<b>CAESAR SALAD</b> .....	<b>14.95</b>
House-made Caesar dressing, garlic-toasted croutons, Parmigiano cheese	
<b>SAM'S BLUE CRAB &amp; SHRIMP LOUIS</b> <b>GF</b> .....	<b>26.95</b>
Fuji apple, butter lettuce, cucumber, hard-cooked egg and our house-made Louis dressing	

## SAM'S Oyster Bar

**PLEASE ASK YOUR SERVER WHICH OYSTERS ARE AVAILABLE TODAY**

<b>CAPTAINS' PLATTER</b> .....	<b>74.95</b>
6 oysters, 6 chilled shrimp, Ahi tuna poke, lobster ceviche, blue crabmeat	
<b>PRAWN COCKTAIL</b> <b>GF</b> .....	<b>14.95</b>
With house-made cocktail sauce	
<b>MAINE LOBSTER CEVICHE</b> .....	<b>23.95</b>
In a tortilla shell with pineapple and passion fruit vinaigrette	
<b>AHI TUNA POKE</b> .....	<b>17.95</b>
Marinated with soy sauce, sesame oil, green onion	
<b>SEAFOOD CEVICHE</b> <b>GF</b> .....	<b>16.50</b>
Sweet shrimp, bay scallops, leche de tigre, avocado, watermelon, jalapeño and cilantro	

<b>FANNY BAY</b> .....	<b>4.00/EA</b>
British Columbia	
<b>MARIN MIYAGI</b> .....	<b>4.00/EA</b>
California	
<b>KUMAMOTO</b> .....	<b>4.50/EA</b>
California and Washington	
<b>BEAU SOLEIL</b> .....	<b>4.50/EA</b>
New Brunswick	

## APPETIZERS

<b>COLD SMOKED SALMON</b> .....	<b>14.00</b>
Pickled cucumber, herbed cream cheese, toast points	
<b>FRIED CALAMARI</b> .....	<b>15.95</b>
With cocktail and tartar sauces	
<b>CRISPY "MARYLAND STYLE" LUMP BLUE CRAB CAKE</b> ...	<b>15.25</b>
Shaved fennel, frisée, rémoulade sauce	
<b>BAKED OYSTERS ROCKEFELLER</b> .....	<b>18.95</b>
Parmigiano, spinach, bread crumbs in the traditional style	
<b>DAYBOAT SCALLOPS</b> <b>GF</b> .....	<b>17.95</b>
Melted leeks, sugar snap peas, and porcini mushroom sauce	
<b>ROASTED GARLIC CHILI PRAWNS</b> <b>GF</b> .....	<b>16.50</b>
Feta cheese, roasted cherry tomatoes, chili flake, basil pesto Add linguini 6.00	
<b>GNOCCHI</b> .....	<b>17.95</b>
English peas, sugar snap peas and basil pesto	
<b>SPICY POPCORN SHRIMP</b> .....	<b>14.95</b>
With cocktail sauce	
<b>GRILLED SPANISH OCTOPUS</b> <b>GF</b> .....	<b>18.50</b>
Iacopi butter beans, baby arugula and romesco sauce	
<b>GRANDMA FLORA'S SAVORY MEATBALLS</b> .....	<b>12.50</b>
Tomato sauce, Parmigiano, grilled sourdough	
<b>STEAMED MEDITERRANEAN MUSSELS</b> <b>GF</b> .....	<b>19.95</b>
In our delicious house-made marinara sauce Add linguini 6.00	
<b>STEAMED MANILA CLAMS</b> <b>GF</b> .....	<b>21.95</b>
Italian pancetta, leeks, chili flakes, fresh thyme Add linguini 6.00	

## SAVORY SIDES

<b>Old Bay Fries</b> .....	<b>7.50</b>
<b>Polenta Fries</b> .....	<b>7.50</b>
<b>Coleslaw</b> <b>GF</b> .....	<b>6.00</b>
<b>Roasted Garlic Mashed Potatoes</b> <b>GF</b> .....	<b>8.00</b>
<b>Sautéed Spinach with Almonds &amp; Golden Raisins</b> <b>GF</b> ..	<b>8.00</b>
<b>Creamy Jalapeño-Spiked Corn</b> <b>GF</b> .....	<b>9.00</b>
<b>Grilled Summer Squash with Romesco Sauce</b> <b>GF</b> ...	<b>9.00</b>

## CHOWDERS & GUMBO

Sam's traditional chowders are made New England style, with clam broth, cream, clams, potatoes, smoked bacon, onion and thyme. We don't thicken our chowders with a ton of flour – so you can enjoy the natural ingredients in a lighter, creamy broth – enjoy! (Note: New England Clam Chowder is not gluten free).

### NEW ENGLAND CHOWDER

Little Neck clams, Yukon Gold potatoes, smoked bacon, cream, bay leaf

### MANHATTAN CHOWDER **GF**

Tomato-based Little Neck clam chowder with herbs, potatoes, vegetables

### NEW ORLEANS STYLE GUMBO

Blue crab and Andouille sausage

**CUP 6.95 | SMALL BOWL 10.95 | LARGE BOWL 15.50**

**GF GLUTEN FREE?** | Some other items can be made gluten free. VEGETARIAN options are also available - just ask your server. There will be a charge of \$2.00 for substitutions. Look for the icon! | Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Main Courses

## DAILY FRESH CATCH

<b>PETRALE SOLE</b> GF .....	<b>31.00</b>
Crispy quinoa, potato cake, English peas, sugar snap peas, lemon butter sauce	
<b>LOCAL HALIBUT</b> GF .....	<b>37.00</b>
Roasted wild mushrooms, baby spinach, porcini mushroom sauce	
<b>KING SALMON</b> GF .....	<b>37.00</b>
Creamy jalapeño-spiked corn with roasted cherry tomatoes and basil oil	
<b>SWORDFISH</b> GF .....	<b>36.00</b>
Summer squash caponata with Sicilian olive tapenade and broccoli di ciccio	
<b>WHOLE 1 ¼ LB. MAINE LOBSTER</b> GF .....	<b>AQ</b>
Served in the shell with drawn butter and your choice of two delicious sides	

## HOUSE SPECIALTIES

<b>SEAFOOD SPAGHETTI</b> .....	<b>28.95</b>
Prawns, mussels, clams, fresh fish, octopus, spicy tomato sauce	
<b>SHRIMP SCAMPI AND LINGUINI</b> .....	<b>25.95</b>
White wine, garlic, butter & fresh herbs, served over linguine pasta	
<b>PRAWNS STUFFED WITH LUMP BLUE CRAB</b> .....	<b>34.95</b>
Wrapped in smoked bacon, and served with broccoli di Ciccio, garlic potato purée, horseradish cream sauce	
<b>CIOPPINO</b> GF .....	<b>37.95</b>
Savory shellfish stew with cracked Dungeness crab, prawns, mussels, clams, rock fish	
<b>SEAFOOD PAELLA</b> GF .....	<b>44.95</b>
Traditional Paella rice, with Dayboat scallops, prawns, mussels, clams	
<b>LOBSTER CLAMBAKE FOR TWO (1 ¼ LB MAINE LOBSTER)</b> .....	<b>AQ</b>
A taste of Cape Cod, with fresh Maine lobster, fresh corn-on-the-cob, mussels, clams, savory Andouille sausage and red potatoes. Served with clam chowder and coleslaw	
<b>LOBSTER SPAGHETTI FOR TWO</b> .....	<b>AQ</b>
A seafood feast of whole Maine lobster, prawns, mussels, octopus and clams in a spicy tomato sauce served over spaghetti	
<b>CRISPY FRIED SHRIMP ROLL</b> .....	<b>17.95</b>
Wild shrimp lightly battered and fried, with house-made lemon aioli. Served with spicy coleslaw and chips	
<b>NAKED LOBSTER ROLL</b> .....	<b>32.75</b>
Traditional Connecticut style, with delicious warmed lobster meat served "naked", lightly tossed with butter and celery	
<b>DRESSED LOBSTER ROLL</b> .....	<b>32.75</b>
Authentic Maine style, with delicious chilled lobster meat served "dressed", mixed with lemon aioli, celery and chives	

## FROM THE LAND

<b>½ LB. GRILLED HAMBURGER</b> .....	<b>16.95</b>
On an artisan bun with Old Bay fries. Add sharp cheddar 1.00	
<b>SPAGHETTI &amp; MEATBALLS</b> .....	<b>17.95</b>
Grandma Flora's house-made meatballs with Parmigiano cheese	
<b>ROASTED HALF CHICKEN</b> GF .....	<b>24.50</b>
Iacopi butter beans with herb-roasted tomatoes, arugula, and au jus	
<b>GRILLED NEW YORK STEAK</b> GF .....	<b>38.00</b>
With Old Bay fries & salsa verde	
<b>SLOW BRAISED BEEF SHORT RIB</b> GF .....	<b>27.95</b>
Roasted garlic potato purée, grilled summer squash and rosemary gremolata	

## FRIED PLATTERS

*Served with Old Bay fries & coleslaw*

<b>FRIED SHRIMP</b> .....	<b>25.95</b>
With Kona Big Wave beer batter	
<b>FRIED SEAFOOD COMBINATION</b> .....	<b>42.95</b>
Prawns, crab cake, calamari, pollock	
<b>"MARYLAND STYLE" LUMP BLUE CRAB CAKES</b> .....	<b>31.95</b>
Crispy fried, with coleslaw, Old Bay fries, rémoulade sauce	

### *Family Packs To-Go*

<b>CHILLED BLUE CRAB CAKES</b> .....	6 FOR \$48 12 FOR \$96
<b>GRANDMA FLORA'S MEATBALLS</b> .....	6 FOR \$12 12 FOR \$24
<b>COLD CHOWDER QUART</b> .....	\$15 FOR RED OR WHITE