

# First Courses



## STARTER SALADS

SALAD ADD ON: Grilled prawns 9.00

- MIXED FIELD GREENS** **GF** ..... 12.95  
With shaved fennel and a house made ginger Tamari vinaigrette
- DAYLIGHT FARMS BEET SALAD** **GF** ..... 14.95  
Wild arugula, frisée, strawberries, toasted pistachios, feta cheese, house-made lemon vinaigrette
- CAESAR SALAD** ..... 14.95  
House-made Caesar dressing, garlic-toasted croutons, Parmigiano cheese

## SAM'S Oyster Bar

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

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

- FANNY BAY** ..... 4.00/EA  
British Columbia
- MARIN MIYAGI** ..... 4.00/EA  
California
- KUMAMOTO** ..... 4.50/EA  
California and Washington
- BEAU SOLEIL** ..... 4.50/EA  
New Brunswick

## APPETIZERS

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

## SAVORY SIDES

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

## 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 15.95**

**GF GLUTEN FREE?**  
Look for the icon!

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. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Main Courses



## ENTRÉE SALADS

- HOUSE-SMOKED KING SALMON SALAD GF** ..... 21.00  
Little gem lettuce, golden beets, shaved fennel, quinoa and creamy lemon herb dressing
- SAM'S BLUE CRAB & SHRIMP LOUIS GF** ..... 26.95  
Fuji apple, butter lettuce, cucumber, hard-cooked egg, house-made Louis dressing
- GRILLED PRAWN SALAD GF** ..... 18.50  
Baby kale, grilled corn, piquillo cotija cheese, roasted tomato vinaigrette

## SANDWICHES *Served with potato chips & cucumber pickle*

- PORTOBELLO MUSHROOM SANDWICH** ..... 14.95  
Roasted tomato jam, balsamic onions, wild arugula, basil aioli
- BLACKENED FISH SANDWICH** ..... 15.95  
Pepperonata, baby spinach and spicy rémoulade on a brioche bun
- SALMON BURGER** ..... 16.95  
Caramelized onions, baby field greens, house-made spicy rémoulade on a brioche bun
- BLUE CRAB SANDWICH** ..... 21.95  
Fresh blue crab with a tomato, cucumber salsa, spicy rémoulade on a brioche bun

### **CRISPY FRIED SHRIMP ROLL** ..... 17.95

*Wild shrimp lightly battered and fried, with house-made lemon aioli. Served with spicy coleslaw and chips.*

### **NAKED LOBSTER ROLL** ..... 32.75

Traditional Connecticut style, with delicious warmed lobster meat served "naked", lightly tossed with butter & celery on a toasted specialty bun

### **DRESSED LOBSTER ROLL** ..... 32.75

Authentic Maine style, with delicious chilled lobster meat served "dressed", mixed with lemon aioli, celery and chives.

## HOUSE SPECIALTIES

### **SEAFOOD SPAGHETTI** ..... 28.95

Prawns, mussels, clams, fresh fish, octopus, spicy tomato sauce

### **SHRIMP SCAMPI AND LINGUINI** ..... 25.95

White wine, garlic, butter & fresh herbs, served over linguine pasta

### **PRAWNS STUFFED WITH LUMP BLUE CRAB** ..... 34.95

Wrapped in smoked bacon, and served with broccoli di Ciccio, garlic potato purée, horseradish cream sauce

### **CIOPPINO GF** ..... 37.95

Savory shellfish stew with cracked Dungeness crab, prawns, mussels, clams, rock fish

## Daily Fresh Catch

### **PETRALE SOLE GF** ..... 31.00

Crispy quinoa, potato cake, English peas, sugar snap peas, lemon butter sauce

### **LOCAL HALIBUT GF** ..... 37.00

Roasted wild mushrooms, baby spinach, porcini mushroom sauce

### **KING SALMON GF** ..... 37.00

Creamy jalapeño-spiked corn with roasted cherry tomatoes and basil oil

### **SWORDFISH GF** ..... 36.00

Summer squash caponata with Sicilian olive tapenade and broccoli di ciccio

### **WHOLE 1 ¼ LB. MAINE LOBSTER GF** ..... AQ

Served in the shell with drawn butter and your choice of two delicious sides

## FRIED PLATTERS *Served with Old Bay fries & coleslaw*

### **FISH & CHIPS** ..... 21.95

With Kona Big Wave beer batter

### **"MARYLAND STYLE" LUMP BLUE CRAB CAKES** ..... 31.95

Crispy fried, with coleslaw, Old Bay fries, rémoulade sauce

### **FRIED SEAFOOD COMBINATION** ..... 42.95

Prawns, crab cake, calamari, pollock

### **FRIED SHRIMP** ..... 25.95

With Kona Big Wave beer batter

## FROM THE LAND

### **SPAGHETTI & MEATBALLS** ..... 17.95

Grandma Flora's house-made meatballs with Parmigiano cheese

### **½ LB. GRILLED HAMBURGER** ..... 16.95

On an artisan bun with Old Bay fries. Add sharp cheddar 1.00

### **ROASTED HALF CHICKEN GF** ..... 24.50

Iacopi butter beans with herb-roasted tomatoes, arugula, and au jus

**EXECUTIVE CHEF LEWIS ROSSMAN**  
**CHEF DE CUISINE SIMON ARREOLA**