



RAW BAR

All Raw Bar Selections are Gluten Free

SEAFOOD TOWER *

Chilled Maine lobster, oysters, colossal shrimp, clams, King Crab legs served with lemon & a variety of sauces

serves 2-3 people | Mkt
serves 4-6 people | Mkt

New FIRE & ICE SHRIMP COCKTAIL | 15

Poached jumbo shrimp cocktail & our house spicy cocktail sauce, a unique presentation

LITTLENECK CLAMS | 13 *

12 Served on the half shell with lemon & classic mignonette

CHERRYSTONE CLAMS | 13 *

6 Served on the half shell with lemon & classic mignonette

OYSTERS ON THE HALF SHELL *

We carry an array of East Coast & West Coast oysters which change daily according to availability ask your server for details on today's selection | MKT

REEL OYSTER PACK | 24 *

8 chef selected oysters & 4 clams, served with cocktail sauce, fresh lemon & classic mignonette

REEL JUMBO OYSTER PACK | 42 *

14 chef selected oysters & 10 clams, served with cocktail sauce, fresh lemon & classic mignonette



GLUTEN FREE

Provided by Saratoga Gluten Free

Dinner Roll | 1 each

Penne Pasta | 3 upcharge

Cheesecake | 10

SMALL PLATES

COCONUT SHRIMP | 13

with mango chutney

GF LITTLENECK CLAM STEAMERS | 15

Bakers dozen, drawn butter & lemon

New ULTIMATE CLAM CASINO (6) | 13

House brioche bread crumbs, hints of garlic, bacon, spinach & Parmesan cheese

STRIPS & STICKS | 12

An all-time favorite, freshly breaded clam strips served with match stick fries & tarter

New REEL CRAB CAKE | 17

Crispy cracker crusted lump crab cake, spicy mayo, kale & broccoli slaw with miso vinaigrette

SESAME SEARED SCALLOP APPETIZER | 16

Paired with pineapple fried rice and sweet soy

CALAMARI FRITTI | 12

Crispy fried calamari & hot sliced banana peppers, served with roasted garlic aioli & marinara

OYSTERS ST CHARLES | 19

Crispy oysters, creamed spinach & lemon aioli

New GREEK STYLE BRUSCHETTA (6) | 11

Crostini topped with fresh tomato, cucumber & roasted yellow pepper salsa, finished with feta, capers & unfiltered olive oil

SIGNATURE MUSSELS | 19

Craft beer steamed mussels with fresh garlic, thyme & crushed red pepper flakes, finished with butter & fresh lemon, served with crostini

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER CUP | 5 BOWL | 7

Classic with bacon & chives

SOUP DU JOUR CUP | 4 BOWL | 6

Ask your server for today's soup special

GF CLASSIC WEDGE SALAD | 10 ADD CHICKEN | 14 ADD SHRIMP | 15

Iceberg lettuce, red onions, crispy bacon, grape tomatoes, blue cheese crumbs, topped with our housemade blue cheese dressing & a balsamic drizzle

CAESAR | 10 ADD CHICKEN | 14 ADD SHRIMP | 15

Crisp romaine, house-made croutons, white anchovies tossed in our classic Caesar dressing & topped with shaved Padano

GF HOUSE | 7 ADD CHICKEN | 10 ADD SHRIMP | 11

Mixed greens, cucumber, tomatoes, red onion, Gruyère cheese, & choice of dressing

SHELLFISH COBB | 25

Shrimp, lobster, lump crab, bacon, avocado, tomato, blue cheese, hard-boiled egg, lemon cream vinaigrette.

New WARM CHARRED OCTOPUS SALAD | 17

Sous vide octopus, roasted winter vegetables, baby arugula, fried feta & cilantro pistachio vinaigrette

GF BEET & SPINACH SALAD | 15 ADD CHICKEN | 19 ADD SHRIMP | 20

Tossed in a balsamic vinaigrette with toasted pecans, feta cheese & dried cranberries

ALMOND KALE SALAD | 15 ADD CHICKEN | 19 ADD SHRIMP | 20

Cabbage, kale, snap peas, roasted & salted almonds & drizzled with sesame miso vinaigrette



* Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Most dishes can be made gluten-free. Please inform your server of any food allergies. Vegan dishes also available, please ask your server. For parties of eight or more a 20% gratuity will be added.

CHEF'S SEAFOOD COMPOSITIONS

TUSCAN SALMON | 28 *

North Atlantic salmon pan seared atop wilted, garlic baby spinach & topped with a tomato mozzarella bruschetta

CIOPPINO | 35

1/2 Maine lobster, diver scallops, tender gulf shrimp, calamari, fish emince, P.E.I. mussels, clams, King crab legs in a tomato-fennel broth

NEW ENGLAND STYLE FISH-N-CHIPS | 21

Premium white fish beer battered & fried served with French fries & coleslaw

STUFFED HADDOCK | 23

Buttery herb bread stuffing with sweet crabmeat, & chef's seasonal selection

New ^{GF} WINTER SWORDFISH | MARKET

Char-grilled swordfish paired with lemon caper butter sauce & fresh tomato, cucumber & roasted yellow pepper salsa, set atop mashed potatoes & chef's vegetable

New DIVER SCALLOP | MARKET

Pan seared diver scallop, paired with cranberry Port wine reduction, set atop lobster & sweet pea risotto

New ISLAND STYLE COCONUT SHRIMP | 28

Our famous coconut shrimp paired with mango Melba, served atop pineapple fried rice, with grilled asparagus

SHICHIMI TOGARASHI SEARED AHI TUNA | MARKET *

Seared & sliced Japanese seven spice ahi tuna with miso soba noodles, green onions, shiitake mushrooms & dashi broth

ALMOND-ENCRUSTED WHITE FISH | 28

Fish selection changes based on market availability & sustainability recommendations, served with mashed potato & chef's vegetable, topped with leek cream sauce

^{GF} THE "LEGRANDE" BROILED FISHERMAN'S PLATTER | 35

Combination of broiled haddock, diver scallops & shrimp with white wine & garlic butter, served with choice of two sides

CHEF'S LAND COMPOSITIONS

^{GF} SIGNATURE NY STRIP | 33 *

Char-grilled center cut strip with our signature rub paired with roasted garlic butter, mashed potato & chef's vegetable selection

^{GF} CHAR-GRILLED FILET MIGNON | 34 *

Paired with brandy peppercorn sauce, Local wild mushroom & potato hash & chef's vegetable selection

New ^{GF} CRISPY HALF DUCK | 31

Cherry apricot sauce, mashed potatoes & roasted winter vegetables

CHEF'S RISOTTO & PASTA CREATIONS

GIOVANNI PASTA | 27

Sautéed shrimp & scallops, mushrooms, diced tomatoes, fresh spinach in a white wine, garlic basil sauce tossed with linguini

^{GF} REEL PAELLA | 31

Chicken, shrimp, clams, mussels & chorizo sausage in a saffron rice with peas & tomatoes

New UPSTATE GNOCCHI | 33

Butternut squash gnocchi sautéed with brown butter, fresh garlic, roasted wild mushrooms & spinach, topped with crispy pork belly tossed in NY maple syrup

MEDITERRANEAN ROASTED VEGETABLE VEGAN RAVIOLI | 27

Sautéed with olive oil, tomatoes, basil & spinach

New BUTTERNUT SQUASH RAVIOLI | 28

Simmered in Marsala Parmesan cream with NY maple bacon and crispy sage

RUSTIC CHICKEN GEMELLI | 28

Sautéed with chorizo, garlic, olive oil, broccoli & finished with light parmesan cream sauce

ADD TO ANY ENTREE

Sides

(Additional Sides \$6)

- ^{GF} Seasonal Vegetable
- ^{GF} Baked Potato
- ^{GF} Creamed Spinach
- ^{GF} Creamy Mashed Potatoes
- ^{GF} Jasmine Rice
- ^{GF} Local Wild Mushroom & Potato Hash

- ^{GF} Asparagus | 2
- ^{GF} Loaded Baked Potato | 2
- ^{GF} Lobster Mashed Potatoes | 4
- Parmesan Truffle Fries | 2
- ^{GF} Pineapple Fried Rice | 2
- ^{GF} Roasted Mushrooms | 3

Sauces

- ^{GF} Basil Pesto
- Brandy Peppercorn
- ^{GF} Horseradish Cream
- Leek Cream
- Mango Melba
- Orange Rum
- ^{GF} Remoulade

SERVED WITH LEMON, DRAWN BUTTER AND A CHOICE OF **ONE** SIDE

LIVE MAINE LOBSTER

^{GF} Variety of sizes available
Mkt | per pound

ALASKAN KING CRAB

^{GF} Mkt | per half pound

BROILED LOBSTER TAILS

Your choice of:

Mkt | 5oz

Mkt | 8oz

Mkt | twin 8oz



^{GF} Gluten-free Item

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