

SMALL PLATES

SURF CLAM CHOWDER

fresh clams, bacon, cream, butter 13

SURF SUSHI BAR MISO SOUP

homemade dashi broth, white miso, mirin glazed shiitake mushrooms, tofu, nori, togarashi, scallions 9

PROSCIUTTO WRAPPED BAKED OYSTERS

oven roasted tomato, garlic spinach, dill hollandaise 19

CRISPY DRAGON SHRIMP

shrimp, sweet & spicy dragon sauce, toasted peanuts, chopped cilantro 17

JALAPEÑO AND BACON WRAPPED SCALLOPS

sweet tamari, pineapple chili sauce 21

LOBSTER FRIES

crispy fries, garlic butter, Maine lobster, lobster bisque, queso fresco 24

CRISPY GREEN BEANS

togarashi spice, wasabi ranch dipping sauce 12

WARM CRAB RANGOON DIP

togarashi dusted wonton chips 20

CRAB CAKE

jumbo lump crab, coleslaw, Louis sauce 21

RHODE ISLAND STYLE CALAMARI

cherry-pepper vinaigrette, marinara, pepper rings, Parmesan cheese 19

WARM SHRIMP TOAST

grilled ciabatta, cottage cheese, cocktail tomatoes, poached shrimp, garlic oil, basil, balsamic reduction 18

SAUTÉED SEA SCALLOPS

pancetta, roasted red pepper, kalamata olive relish, cream, grilled ciabatta 21

CHOURICO BRAISED MUSSELS

tomato, garlic, onion, herbs, butter, grilled ciabatta 19

MEXICAN SHRIMP AND CRAB STACK

avocado, Mexican cocktail sauce, cilantro, red pepper, zucchini, lime yogurt, crisp tortilla chips 20

SEARED PORK GYOZAS

sweet chili slaw, black garlic vinaigrette, crispy garlic 18

EDAMAME

toasted sesame oil, black truffle salt 12

SALADS

SURF SALAD

local greens, red bell pepper, red onion, tomato, cucumber, radish, carrot, tamari-ginger vinaigrette 12

FRIED TOMATO & CRISPY BACON SALAD

local greens, parmesan cheese, creamy cracked pepper-parmesan dressing 14

SMOKED SALMON COTTAGE BOWL

crispy smoked salmon, avocado, mesclun green, hard-boiled egg, cocktail tomato, cottage cheese, herbed buttermilk dressing, toasted sourdough 23

CRISPY BRUSSELS SPROUTS CAESAR SALAD

arugula, parmesan cheese, toasted pistachios, toasted ciabatta crumbs, Caesar dressing 14

***Add to any salad**

grilled chicken 9 grilled shrimp 14
sesame tuna 18 seared miso salmon 16

SANDWICHES + TACOS

*Served with your choice of coleslaw or fries
Substitute sweet potato fries or side salad +2*

Staff Favorite!

GINGER SCALLION SHRIMP BURGER

spicy mayo, umami mayo, sweet chili napa slaw and brioche bun 18

FISH AND CHIPS SANDWICH

tempura fried haddock, bay sauce, pickles 18

THE LOBSTER ROLL

your choice

HOT BUTTERED

griddled brioche roll 34

TRADITIONAL COLD

mayo, celery, griddled brioche roll 34

SURF STYLE TACOS

choice of:

blackend shrimp, *or* crispy tempura haddock, *or* crispy fried tofu
sweet chili slaw, pickled jalapeno, guacamole, mango salsa, queso fresco, micro cilantro 19

SURF BACON CHEESEBURGER *

Buckley's Signature Blend, cheddar cheese, cherrywood smoked bacon, brioche bun, lettuce, pickles, tomato, red onion 19

 *Indicates dish can be prepared without gluten.*

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.

SUSHI*

UNAGI & HAMACHI MAKI

mango, jalapeno, garlic chips, umami crab, umami mayo, orange tobiko, sweet tamari 22

SMOKED PHILLY ROLL

wakame, cream cheese, scallions avocado, pastrami smoked salmon, umami mayo, sweet tamari 20

DYNAMITE ROLL

tempura shrimp, avocado, cucumber, sesame rice, spicy snow crab, orange tobiko, sweet tamari 22

PRESSED SPICY OSHI TUNA

garlic crunch, jalapeno, sweet tamari, spicy mayo, umami mayo, togarashi, shiso leaf 20

WICKED AWESOME TUNA

tuna loin, avocado, cucumber, spicy tuna, wasabi mayo, sweet tamari, orange tobiko, micro cilantro 21

CALIFORNIA ROLL

snow crab, avocado, cucumber, sesame rice, wasabi mayo, spicy mayo, yuzu tobiko 20

SPICY SALMON

sriracha, cucumber, salmon sashimi, avocado, tempura crunch, kosho mayo, orange tobiko 19

THE HULA DANCER *Staff Favorite!*

tempura shrimp, avocado, cream cheese, wakame, sweet tamari, spicy mayo 19

HOT HONEY SALMON

shrimp tempura, avocado, cucumber, torched cream cheese, umami crab, hot honey, sweet tamari, wonton chips 21

CRISPY GARLIC & TUNA

tuna loin, avocado, garlic chips, umami mayo, salmon sashimi, spicy mayo, yuzu tobiko, micro cilantro 21

RED DRAGON

spicy tuna, tempura crunch, cucumber, tuna sashimi, spicy mayo, sriracha 21

CRUNCHY SESAME YELLOWTAIL

spicy crab, garlic crunch, scallion, cucumber, avocado, yuzu aioli, sweet tamari, sesame seeds 19

UMAMI VEGGIE

cucumber, sweet potato, sesame rice, garlic chips, scallion, spicy mayo, avocado, umami mayo, micro cilantro 17

WARM BUTTERED LOBSTER (6 PCS)

tempura fried asparagus maki, scallion, warm buttered lobster, truffle mayo, yuzu tobiko 22

CHILI GARLIC RAINBOW ROLL

cucumber, snow crab, scallion, tuna, avocado, salmon, yellowtail, chili garlic sauce, wasabi mayo 20

CRISPY BACON & UNAGI

spicy tuna, pickled onion, crispy bacon, avocado, sweet tamari, sesame seeds, umami mayo 22

SASHIMI

Tuna 18

Salmon 14

Yellowtail 16

Unagi 20

NIGIRI

Tuna 16

Salmon 13

Yellowtail 15

Unagi 19

RAW BAR*

OYSTERS ON THE HALF SHELL // 4 each

SHRIMP COCKTAIL // 4.50 each

LOBSTER COCKTAIL // 36

ALASKAN KING CRAB COCKTAIL // 44

LOCAL CLAMS ON THE HALF SHELL // 3 each

SMOKED TROUT // 5 per oz

PASTRAMI SMOKED SALMON // 5 per oz

TEQUILA OYSTER SHOOTER

jalapeño salt rimmed shot glass, chilled silver tequila, fresh lime, cilantro 10

BLOODY MARY OYSTER SHOOTER

celery salt rimmed shot glass, minced celery, cherry pepper infused vodka, house bloody mary mix 10

TUNA POKE

Yellowfin tuna, sweet tamari, scallion, avocado, wasabi mayo, spicy mayo, sushi rice, seaweed salad, shrimp chips 23

WAKAME SEAWEED SALAD

carrot 9

RAW BAR SAMPLER // 31 PER PERSON

(1) oyster // (1) local clam

(1) shrimp cocktail, pastrami smoked salmon, smoked trout, sashimi tuna, sashimi salmon, Alaskan king crab, wakame seaweed salad, tuna poke

DELUXE SAMPLER // 100

(8) oysters // (4) local clams // (4) shrimp cocktail, pastrami smoked salmon, smoked trout, sashimi tuna, sashimi salmon, Alaskan king crab, wakame seaweed salad, tuna poke

ULTIMATE SAMPLER // 207

(24) oysters // (12) local clams // (12) shrimp cocktail 1^{1/4}lb lobster cocktail, pastrami smoked salmon, smoked trout, sashimi tuna, sashimi salmon, Alaskan king crab, wakame seaweed salad, tuna poke

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SURF CLASSICS

LOBSTER SPAGHETTI

Maine lobster, zucchini, white wine, tomato relish, garlic chips, lobster butter sauce 45

PEPPER CRUSTED TUNA NICOISE

grilled vegetables, potatoes, champagne vinaigrette, kalamata olives, hard-boiled egg, herbed buttermilk dressing, dill 37

SPA HADDOCK *Staff Favorite!*

sushi rice, mirin glazed shiitake mushrooms, tofu, broccoli, togarashi, nori, scallion, white miso broth 32

LOBSTER KRISTINA

1^{1/4} lb native lobster flambéed with cognac, lobster stock, chives, cream, butter, jasmine rice, grilled asparagus 44

OVEN ROASTED SALMON

roasted cauliflower, English peas, dill hollandaise 35

PORTUGUESE SEAFOOD STEW

haddock, mussels, clams, scallops, shrimp, chourico, aromatic tomato broth, potatoes, garlic, herbs, grilled ciabatta 36

GRILLED 8 OZ. FILET *

chive mashed potatoes, grilled asparagus, demi-glace 46

Make your 8 OZ. Filet a 'Surf & Turf'

warm buttered 1^{1/4} lb lobster +28

KOREAN BBQ SCALLOPS

seared scallops, wasabi mashed potatoes, sesame seared French green beans, sweet chili cream, Korean BBQ sauce 38

STEAMED LOBSTER

1^{1/4} lb steamed lobster, coleslaw, choice of potato, rice, or buttered broccoli 42

SURF STYLE FISH AND CHIPS

coleslaw, fries, tartar sauce 29

BUTTERMILK CHICKEN

pan-fried chicken, chive mashed potatoes, buttered broccoli, pan gravy 27

SHRIMP MARSALA

zucchini noodles, pan roasted shiitake mushroom, sweet onions, oven roasted tomatoes, marsala butter sauce 32

SESAME SEARED TUNA*

seared broccoli, wasabi mashed potatoes, ginger demi glace 39

ROAST ATLANTIC HADDOCK

lobster mashed potatoes, Nantucket pan sauce
(white wine butter sauce, cornichon, red onion, red peppers, crispy bacon) 39

FRIED FISHERMAN'S PLATTER

haddock, shrimp, scallops, sweet clams, house breading, coleslaw, fries, tartar sauce 36

BAKED NEW ENGLAND SEAFOOD TRIO

haddock, scallops, shrimp, seasoned crumbs, white wine, butter, chive mashed potatoes, buttered broccoli 33

MISO MARINATED SALMON

seared salmon, sesame-jasmine rice cake, seared asparagus, shiitake mushrooms, ponzu sauce 37

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