

SMALL PLATES

SURF CLAM CHOWDER

fresh clams, bacon, cream, butter 12

New!

SURF SUSHI BAR MISO SOUP

homemade dashi broth, white miso, mirin glazed shiitake mushrooms, tofu, nori, togarashi, scallions 8

ROASTED BRIE AND BACON OYSTERS

garlic crumbs 18

CRISPY DRAGON SHRIMP

shrimp, sweet & spicy dragon sauce, toasted peanuts, chopped cilantro 15

JALAPEÑO AND BACON WRAPPED SCALLOPS

sweet tamari, pineapple chili sauce 20

LOBSTER FRIES

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

CRISPY GREEN BEANS

togarashi spice, wasabi ranch dipping sauce 11

New!

WARM FRENCH ONION CRAB DIP

crisp potato chips 18

CRAB CAKE

jumbo lump crab, coleslaw, Louis sauce 19

RHODE ISLAND STYLE CALAMARI

cherry-pepper vinaigrette, marinara, Parmesan cheese 16

SAUTÉED SEA SCALLOPS

pancetta, roasted red pepper, kalamata olive relish, cream, grilled ciabatta 19

CHOURICO BRAISED MUSSELS

tomato, garlic, onion, herbs, butter, grilled ciabatta 17

New!

MEXICAN SHRIMP AND CRAB STACK

avocado, Mexican cocktail sauce, cilantro, red pepper, zucchini, lime yogurt, crisp tortilla chips 19

BEET AND AVOCADO POKE

scallion, garlic crunch, Korean BBQ sauce, sushi rice, seaweed salad, spicy mayo 14

New!

SURF WINGS

crispy wings, southern gold bbq sauce 16

EDAMAME

toasted sesame oil, black truffle salt 10

SALADS

SURF SALAD

local greens, red bell pepper, red onion, tomato, cucumber, radish, carrot, tamari-ginger vinaigrette 10

FRIED TOMATO & CRISPY BACON SALAD

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

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
seared 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

miso sriracha aioli, cucumber citrus slaw, brioche bun 17

FISH AND CHIPS SANDWICH

tempura fried haddock, bay sauce, pickles 17

THE LOBSTER ROLL

your choice

HOT BUTTERED

griddled brioche roll 34

TRADITIONAL COLD

mayo, celery, griddled brioche roll 34

New!

SURF STYLE TACOS

choice of:

blackend shrimp, *or* crispy tempura haddock, *or* crispy fried tofu
guacamole, creamy slaw, pickled jalapeno, queso fresco, salsa, mirco cilantro 18

SURF BACON CHEESEBURGER *

Buckley's Signature Blend, cheddar cheese, cherrywood smoked bacon, brioche bun, lettuce, pickles, tomato, red onion 18

PASTRAMI SMOKED SALMON BLT

cherrywood smoked bacon, bibb lettuce, tomato, cucumber, mayo, sourdough bread 17

 *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.

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SUSHI*

RED DRAGON 🌿

spicy tuna, tempura crunch, cucumber, tuna sashimi, spicy mayo, sriracha 20

SMOKED PHILLY ROLL 🌿

wakame, cream cheese, scallions avocado, pastrami smoked salmon, umami mayo, sweet tamari 18

DYNAMITE ROLL 🌿

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

New!

PRESSED SPICY OSHI TUNA 🌿

garlic crunch, jalapeno, sweet tamari, spicy mayo, umami mayo, togarashi, shiso leaf 19

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, kosho mayo, orange tobiko 18

THE HULA DANCER 🌿

tempura shrimp, avocado, cream cheese, wakame, sweet tamari, spicy mayo 16

CRISPY GARLIC & TUNA 🌿

tuna loin, avocado, garlic chips, umami mayo, salmon sashimi, spicy mayo, yuzu tobiko, micro cilantro 19

CRAB RANGOON MAKI (6 PCS) 🌿

cream cheese crab salad, scallions, cucumber, pineapple chili sauce, wonton crisps, furikake 20

New!

CRUNCHY SESAME YELLOWTAIL 🌿

spicy crab, garlic crunch, scallion, cucumber, avocado, yuzu aioli, sweet tamari, sesame seeds 18

UMAMI VEGGIE 🌿

cucumber, sweet potato, sesame rice, garlic chips, scallion, spicy mayo, avocado, umami mayo, micro cilantro 15

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 18

SASHIMI

Tuna 18 🌿

Salmon 14 🌿

Yellowtail 16 🌿

NIGIRI

Tuna 16 🌿

Salmon 13 🌿

Yellowtail 15 🌿

RAW BAR*

OYSTERS ON THE HALF SHELL // 4 each

SHRIMP COCKTAIL // 4.50 each

LOBSTER COCKTAIL // 36

ALASKAN KING CRAB COCKTAIL // 38

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 22

WAKAME SEAWEED SALAD 🌿

carrot 9

RAW BAR SAMPLER // 29 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 // 95

(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 // 195

(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

New!

JAMAICAN JERK SALMON

red beans and rice, mango slaw, fresh cilantro, lime yogurt 32

LOBSTER KRISTINA

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

SURF RAMEN

slow braised slab bacon, miso marinated salmon, pickled vegetables, aromatic broth, sunny side egg, noodles 29

PORTUGUESE SEAFOOD STEW

haddock, mussels, clams, scallops, shrimp, chourico, aromatic tomato broth, potatoes, garlic, herbs, grilled ciabatta 35

New!

SHRIMP TIKKA MASALA

coconut jasmine rice, pan roasted cauliflower, chickpeas, lime yogurt, cilantro 30

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 35

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 27

BUTTERMILK CHICKEN

pan-fried chicken, chive mashed potatoes, buttered broccoli, pan gravy 26

New!

AU POIVRE CRUSTED TUNA*

seared broccoli, wasabi mashed potatoes, ginger demi glace 36

ROAST ATLANTIC HADDOCK

lobster mashed potatoes, Nantucket pan sauce (white wine butter sauce, cornichon, red onion, red peppers, crispy bacon) 34

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 32

MISO MARINATED SALMON

seared salmon, sesame-jasmine rice cake, seared asparagus, shiitake mushrooms, ponzu sauce 32

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