

Tuesday-Thursday, Sunday
Dinner 3:00-9:00

Friday-Saturday
11:30-10:00



Saturday & Sunday
Brunch 11:30-2:30

Martin Food Group
Gretalia Hospitality

SHELLFISH BAR

COLOSSAL SHRIMP COCKTAIL 22
five colossal shrimp | cocktail sauce

PEEL N' EAT SHRIMP 24
one dozen shrimp from our boil pot

STARTERS

DEVILED EGGS 13
salmon roe *or* bacon lardon *or* plain

HUSH PUPPIES 12
corn & scallion fritters | honey butter

JUMBO PRETZEL BOARD 14
kirby pickles | dijonaise | cheese sauce

CATFISH NUGGETS 14
cajun seasoning | tartar sauce | lemon

BUFFALO SHRIMP 16
crispy jumbo shrimp | bleu cheese sauce

CHICKEN WINGS 14
buffalo *or* carolina q *or* alabama white

FRIED CALAMARI 16
lightly dredged calamari | banana peppers
marinara

DRUNKEN MUSSELS 18
thick-cut bacon | scotch kale greens | beer
grain mustard butter | grilled bread

CRAB DIP 18
lump crab meat | creamy spinach & artichoke
warmed flatbread pieces

CHEESY BAR NACHOS 14
bacon | corn | tomato | red onion | jalapeno

CRAB CAKES 21
red pepper aioli | dressed frisee | fine herbs

CLAM CHOWDER 14
new england style | potatoes | bacon lardons
oyster crackers

OYSTERS ON HALF SHELL 18
a variety of new jersey oysters
mignonette | cocktail sauce | lemon

WHITE WINE STEAMERS 18
manilla clams | drawn butter

SALADS

boiled egg - 2 | grilled chicken - 5 | grilled shrimp - 7

LITTLE GEM CAESAR 16
shaved parm | house croutons

KALE SALAD 17
watermelon radish | tomatoes | goat cheese
almond crumble | maple vinaigrette

FARMER'S 'WEDGE' 18
wedged butter lettuce | egg | bacon | bleu
tomatoes | radishes | herbed buttermilk

MAINS

GUMBO N' RICE 18
andouille sausage | jumbo shrimp | crawfish

LOBSTER MAC N' CHEESE 26
shells | smoked gouda | old bay breadcrumb

SHRIMP N' GRITS 22
andouille sausage | cheesy jalapeno grits

FISH N' CHIPS 22
norwegian cod | malt vinegar | tartar sauce

CHARRED OCTOPUS 24
butter bean 'stew' | andouille sausage
pickled fresnos | celery | cilantro

ISLAND GRILLED CHICKEN 20
pineapple salsa | red pepper rice

DOUBLE-CUT PORK CHOP 32
carolina q | red cabbage slaw | kirby pickles
french fries

SNOW CRAB LEGS 29
two clusters | chilled, or from our boil pot

SEAFOOD TOWER FOR TWO 70
oysters on half shell
poached colossal shrimp | snow crab legs
lobster salad | grilled bread | accoutrements

FLATBREADS

BUFFALO CHICKEN 19
pulled chicken | buffalo | mozzarella
bleu cheese | herbed buttermilk | celery

WHITE CLAM 22
clams | garlic | lemon | parsley
parm | mozzarella | sicilian oregano

CLASSIC RED 17
san marzano sauce | mozzarella | basil

SANDWICHES

served with shoestring fries - sub slaw or side caesar

LOBSTER ROLL 26
choice of style | brioche roll
chilled, maine style | warm, connecticut style

CATFISH PO' BOY 19
cajun aioli | butter lettuce | green tomato
red onion | kirby pickles | french bread

CRAB CAKE SANDO 22
dijonaise | butter lettuce | green tomato
brioche

YARDBIRD 18
buttermilk fried chicken | carolina q sauce
kirby pickles | red cabbage slaw | brioche

UNION CHEESEBURGER 19
eight-ounce, all-american burger
cipollini jam | bacon lardons | american
butter lettuce | green tomato | red onion
brioche

SIDE ORDERS 7

RED CABBAGE SLAW
CRISPY BRUSSELS SPROUTS
GRILLED BROCCOLINI
BUTTER BEAN STEW
SMALL MAC N' CHEESE
BOARDWALK FRIES

JUMBO SHRIMP - SNOW CRAB LEGS - CLAMS - MUSSELS

andouille sausage | corn | crispy fingerling potatoes | buffalo hot sauce | cocktail sauce



LIL' BOIL 32
for 1

UNION BOIL 80
feeds up to 3