There is a risk associated with consuming raw oysters or any raw or undercooked protein. If you have a chronic illness of the liver, stomach, or blood, or you have an immune disorder, you are at a greater risk of illness from raw or undercooked protein, and should eat these items fully cooked.

**starters**

- raw oysters/ horseradish mignonette/ lemon... six... 18
- soup of the day... 8
- mixed field greens/ red wine vinaigrette/ croutons... 7

**sandwiches**

- crabcake blt... 12
- fish sandwich/ american cheese/ tartar sauce... 12
- lobster roll/ chive/ butter... 19
- house-made pastrami/ rye bread/ russian dressing/ sauerkraut/ swiss cheese... 13
- grilled cheese/ smoked cheddar/ roasted tomato aioli... 8
- sea change burger*/ american cheese/ iceberg/ special sauce... 14
  - add fried egg... 2.00  add bacon... 3.00

**entrées**

- today’s omelet/ mixed greens... 12
- lobster salad/ ginger/ garlic/ avocado/ herbs... 21
- cobb salad/ smoked bacon/ egg/ chicken/ bleu cheese... 14
- shrimp caesar salad/ brioche/ egg/ lemon/ garlic... 15
- arctic char/ white bean purée/ artichoke giardiniera... 16
  - bouillabaisse... 16
- spaghetti carbonara/ bacon/ egg... 14

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