

Appetizers

CLAM CHOWDER Cup 5, Crock 7

LOBSTER BISQUE * Crock 12

SHRIMP COCKTAIL * Four 13, Half Dozen 19, Dozen 36

OYSTERS ON THE HALF SHELL *

Each 2.95, Half Dozen 17, Dozen 32
Wellfleet Oysters: Cape Cod, MA
Damariscotta Oysters: Maine

OVEN ROASTED CRAB CAKE 15
Spicy Old Bay aioli, and arugula with lemon vinaigrette

STEAMED MAINE CLAMS * 19

1 pound with butter and broth

STEAMED MAINE MUSSELS * 13

Fresh mussels, steamed with garlic and white wine

CRAB RANGOONS 12

BANG BANG SHRIMP 13

Lightly fried baby shrimp with a spicy sweet Thai chili sauce

FRIED WHOLE BELLY CLAMS 19

FRIED CLAM STRIPS 12

FRIED SQUID 13

Classic with marinara sauce, or with sliced cherry peppers & garlic lemon butter

Sole Classics

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6

TUNA STEAK BARCELONA * 29

Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 29

Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad. Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

BAKED STUFFED SHRIMP 27

Three Super Jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon butter sauce.

PAN SEARED ATLANTIC HALIBUT 29

Fresh Atlantic halibut served with butternut squash risotto, roasted asparagus, and pomegranate reduction.

SOLE MEUNIÈRE 26

Sautéed George's Bank Sole over fingerling potatoes and spinach with a brown butter lemon-caper sauce.

SEAFOOD SAUTÉ * 27

Lobster meat, shrimp, and scallops sautéed in garlic, leeks, and clam juice served over penne.

CAJUN SEARED BLACK & BLUE SWORDFISH * 32

Blackened swordfish served with Fontina and gorgonzola au gratin potatoes, roasted asparagus, finished with a balsamic reduction.

SALMON CRAB RANGOON * 25

Baked salmon fillet topped with crab-infused cream cheese, and Asian plum sauce. Served with jasmine rice and roasted asparagus.

BAKED STUFFED SHRIMP & FILET 37

Choice Black Angus filet and two jumbo baked, crab-stuffed shrimp, topped with lemon butter served with Yukon Gold mashed potatoes and roasted asparagus with demi glace.

HADDOCK WITH LOBSTER NEWBURG * 27

North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes, roasted asparagus.

Boat to Table

Served with a Wedge Salad, fingerling potatoes and roasted asparagus

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh **NORTH ATLANTIC HADDOCK** 25

Fresh **NORTH ATLANTIC SALMON** * 25

Fresh **NORTH ATLANTIC SOLE** * 26

Super **JUMBO SHRIMP** * 27

Fresh **ATLANTIC HALIBUT** 29

Fresh **SEA SCALLOPS** * 29

Fresh **SWORDFISH** * 29

Fresh **TUNA STEAK** * 29

Sides

ROASTED FINGERLING POTATOES 5

YUKON GOLD MASHED POTATO 5

ROASTED ASPARAGUS 8

SAUTÉED SPINACH 5

JASMINE RICE 5

FRENCH FRIES 5

Sushi

RAINBOW MAKI * 14

Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA ROLL 14

Tuna, cucumber, spicy mayo, wasabi sauce, scallions, brown butter panko, sesame seeds.

VEGETABLE ROLL 10

Avocado, cucumber, asparagus served inside-out with sesame seeds.

SOLE ROLL * 13

Smoked salmon, avocado, cucumber, asparagus, spicy mayo.

TIGER EYE 14

Tuna, salmon, asparagus, tempura fried, topped with scallions, spicy mayonnaise, eel sauce and masago

FIRECRACKER SUSHI 15

Lobster meat, avocado, fried sweet potato and homemade spicy mayonnaise. Served inside-out with sesame seeds

BUSTER ROLL 13

Jumbo lump crab meat, spicy mayo, crab stick, cucumber, and scallion, topped with wasabi sauce and toasted panko crumbs

TUNA CRUNCH 15

Tuna, fried sweet potato, avocado, spicy mayo.

CALIFORNIA SHRIMP ROLL 13

Shrimp, avocado, and cucumber

FRESH BLACKENED TUNA SASHIMI 16

Center cut, Yellowfin tuna blackened, slightly chilled and sliced

Lobster Dinners

Served with a Wedge Salad.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6

HALF POUND LOBSTER ROLL 29

Half pound of lobster meat in a toasted Brioche roll, served with French fries. Your choice of traditional (a touch of mayonnaise and lemon juice), or Rhode Island style (butter poached).

1.25 LB. LOBSTER * 26

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$8

2 LB. LOBSTER * 36

Steamed, served with French fries and coleslaw. Stuffed with Sea Scallops or Shrimp or Lobster Meat Add \$16

BUTTER POACHED LOBSTER CASSEROLE * 29

Topped with Ritz crackers served with French fries and coleslaw

NEW ENGLAND LOBSTER BAKE *

One whole Maine lobster, one pound Maine steamer clams, one pound Maine mussels, corn on the cob and baby potatoes

1.25 pound Lobster Bake \$35

2 pound Lobster Bake \$47



Fried Dinners

Served with a Wedge Salad, French fries, and coleslaw.

For an additional charge you may substitute Clam Chowder \$2, or Caesar Salad \$6.

FISH & CHIPS 17

FRIED NORTH ATLANTIC HADDOCK 24

FRIED WORKS DINNER 29

Fried haddock, scallops, shrimp and clams strips.

Salads

WEDGE SALAD 6

Catalina French dressing with bleu cheese crumbles over iceberg lettuce wedge, cherry tomatoes, sesame seeds.

CAESAR SALAD 9

Fresh chopped Romaine lettuce with our house made Caesar dressing, croutons, grated Parmesan cheese and Parmesan crisp.

PEAR & WALNUT SALAD 9

Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts, dried cranberries and Bleu cheese. Topped with red wine poached pears.

BEET & BURRATA SALAD * 9

Red and yellow beets, arugula, mandarin oranges, toasted pistachios, and lemon vinaigrette

Desserts

BLACK BOTTOM PIE * 10

A generous portion of ice cream atop a crust of crushed Oreos. Our ice cream is specially made for us by Broadway. Ask your server for the flavor of the day.

CHEESECAKE * 10

Thick, lightly browned cake flavored with lemon and vanilla, choice of strawberries

FLOURLESS CHOCOLATE CAKE * 10

Decadent dark chocolate cake, ganache glaze, served with vanilla ice cream.

Wines by the Glass

CHARDONNAY

Josh Cellars, California, 2019.....	10
“Prescription” by Robert Lloyd, California, 2016.....	11
La Crema, Russian River Valley, 2018.....	12
Ferrari-Carano “Tre Terre”, Sonoma, 2016.....	13
Rombauer, Carneros, 2018.....	16

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	10
Silverado “Miller Ranch” Napa, 2018.....	12
La Moussière, Sancerre, 2018.....	13

PINOT GRIGIO

Principato Pinot Grigio, Italy, 2019.....	10
*Montinore Pinot Gris, Willamette Valley, 2017.....	11
Santa Margherita Pinot Grigio, Italy, 2019.....	13

OTHER WHITES

Pavão Branco, Vinho Verde, NV.....	9
A to Z Riesling, Oregon, 2019.....	10
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	11
Miraval Rosé, Provence, 2019.....	12

CABERNET SAUVIGNON

Josh Cellars, California, 2018.....	10
Roth Estate, Alexander Valley, 2016.....	12
Sean Minor, North Coast, 2017.....	13
Silverado, Napa, 2015, WW 92	16

PINOT NOIR

J. Lohr, Monterey County, 2018.....	10
*Montinore Estate, Willamette Valley, 2017.....	11
Mer Soleil Reserve, Santa Lucia, 2017.....	12

MERLOT & MALBEC

Josh Cellars Merlot, California, 2017.....	10
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	10
Catena Malbec, Mendoza, 2017.....	12

OTHER REDS

Laroque Cabernet Franc, France, 2018.....	10
Tenuta di Arceno, Chianti Classico, 2015.....	12
Turley “Juvenile” Zinfandel, California, 2017, WS 92	12
The Big Easy, Santa Barbara, 2017.....	13

CHAMPAGNE

Cavas Masachs Mas Fi Brut, Spain, N.V.....	10
Champy Brut, California, NV.....	12
Nicolas Feuillatte Rosé, France, N.V., WS 91	18

HALF BOTTLES

Robert Mondavi, “Private Selection” Chardonnay, Central Coast, 2018.....	20
Cantina Gabriele Moscato, Italy, 2019.....	21
Mâcon-Villages Chardonnay, Louis Jadot, 2017.....	21
Alexander Valley Merlot, Sonoma, 2017.....	22
Cannonball, Cabernet Sauvignon, Sonoma, 2017.....	22
Dry Creek, Sauvignon Blanc, Sonoma, 2018.....	22
J. Lohr “Riverstone” Chardonnay, Arroyo Seco Monterey, 2017.....	22
J. Lohr “Seven Oaks”, Cabernet, Paso Robles, 2017.....	22
Kim Crawford, Sauvignon Blanc, Marlborough, 2018.....	22
A to Z Pinot Noir, Oregon, 2017.....	23
Canard-Duchêne Champagne, France.....	32
*Grgich Hills “Estate” Chardonnay, Napa, 2017.....	34

Beer List

DRAUGHT BEERS

Allagash White, 5.2% ABV.....	8
Guinness 20 oz., 4.1% ABV.....	8
Stella Artois, 5% ABV.....	8
“Woo-Tang IPA” by Flying Dreams, 6.3% ABV.....	8
Pulp Daddy by Greater Good, 13 oz., 8% ABV.....	10

CRAFT BEERS

Dogfish Head Sea Quench Ale, Session Sour.....	6.00
Fat Tire Belgium White.....	6.00
High Noon Sun Sips Seltzer, Grapefruit.....	6.00
High Noon Sun Sips Seltzer, Lime.....	6.00
High Noon Sun Sips Seltzer, Watermelon.....	6.00
Collective Arts “Ransack The Universe”, IPA.....	7.50
Left Hand Milk Stout Nitro.....	7.50
Sam Smith Organic Chocolate Stout.....	7.50
Two Hearted Ale by Bell’s, American IPA.....	7.50
Save the Robots by Radiant Pig, IPA.....	8.00
Spencer Trappist Ale, 11.2 oz.....	8.00
Becky Likes the Smell Double IPA by Baystate, 10% ABV.....	9.00
Finback, IPA.....	9.00
Kelley ² Double N.E. IPA by Baystate, 9.2% ABV.....	9.00

9/8/20

Wines by the Bottle

CHARDONNAY

Toasted Head, California, 2017.....	39
Josh Cellars, California, 2019.....	40
Steele Cuvée, Sonoma, 2016.....	40
The Atom Half Life, California, 2016.....	40
“Prescription” by Robert Lloyd, California, 2016.....	42
Stillman St., Sonoma, 2016.....	42
Cross Barn by Paul Hobbs, Sonoma, 2018.....	44
Butter, California, 2017.....	45
Mer Soleil Silver Unoaked, Santa Lucia, 2017.....	45
Errazuriz Max Reserva, Chile, 2016.....	46
#61 Cambria, Santa Maria Valley, 2017, WS 91	48
Diora Chardonnay, Monterey, 2018.....	48
La Crema, Russian River Valley, 2018.....	48
Sonoma Cutrer, Russian River Ranches, 2017.....	48
Talley, Arroyo Grande Valley Estate, 2016, JS 91	48
Huge Bear, Sonoma, 2016.....	50
Sixto Uncovered, Washington State, 2015, JD 93	50
Ferrari-Carano “Tre Terre”, Sonoma, 2016.....	52
Meyer Family Cellars, Anderson Valley, 2016.....	55
Jordan, Russian River, 2016.....	56
Chablis Premier Cru, Mont de Milieu, 2017.....	58
Rombauer, Carneros, 2018.....	64
Domaine Drouhin “Arthur”, Oregon, 2016.....	69
Cakebread, Napa, 2017.....	76
DuMol Estate, Sonoma, 2015.....	90
Far Niente, Napa Valley, 2017.....	92
Joseph Drouhin, Chassagne-Montrachet, 2017.....	95
Stonestreet Estate “Upper Barn”, Sonoma, 2015.....	99
Kosta Browne, Russian River, 2017.....	100

SAUVIGNON BLANC

Oyster Bay, New Zealand, 2019.....	40
Silverado “Miller Ranch”, Napa, 2018.....	48
La Moussière, Sancerre, 2018.....	52
Cloudy Bay, Marlborough, 2019.....	55

PINOT GRIGIO

Principato, Italy, 2019.....	40
*Montinore Estate Pinot Gris, Willamette Valley, 2017.....	44
Santa Margherita, Italy, 2019.....	52

OTHER WHITE VARIETALS

Pavão Branco, Vinho Verde, NV.....	36
A to Z Riesling, Oregon, 2019.....	40
Pine Ridge Chenin Blanc + Viognier, California, 2018.....	44
Miraval Rosé, Provence, 2019.....	48
Allende Rioja, Spain, 2015, RP 92	50

CHAMPAGNE & SPARKLING WINE

Champy Brut, California, NV.....	48
Canard-Duchêne, Champagne, N.V.....	60
Nicolas Feuillatte Rosé, France, N.V., WS 90	81
Moët Chandon “Imperial”, France, N.V., WS 91	85
Veuve Clicquot Ponsardin Brut (Yellow Label), France, NV, WS 90	105
Dom Perignon, France, 2008.....	199

CABERNET SAUVIGNON & MERITAGE

Josh Cellars, California, 2018.....	40
Substance Cabernet, Washington, 2017.....	44
J. Lohr “Seven Oaks”, Paso Robles, 2017.....	46
Borne of Fire, Columbia Valley, 2017, JS 92	48
Errazuriz Max Reserva, Chile, 2016.....	45
Roth Estate, Cabernet, Alexander Valley, 2016.....	48
Double Canyon, Washington, 2015, WW 91	49
Sean Minor Cabernet, North Coast, 2017.....	52
The Big Easy, Santa Barbara, 2017.....	52
The Counselor, Alexander Valley, 2016.....	55
J.Lohr “Hilltop”, Paso Robles, 2017.....	60
Laely Cabernet, Napa Valley, 2012.....	60
Silverado Cabernet, Napa, 2015, WW 92	64
Hall Cabernet, Napa Valley, 2014, RP 91	66
Jordan, Sonoma, 2014.....	76
#26 Legit Cabernet, Tuscany, 2013, WS 94	76
Merryvale Cabernet, Napa, 2015, JS 95	80
Cakebread, Napa, 2016.....	99
Caymus Cabernet, Fairfield, CA, 2018.....	100
My Favorite Neighbor by Booker, Napa, JD 97 , 2017.....	100
Silverado “Geo”, Coombsville, Napa Valley, 2014, JS 95	100
Silver Oak, Alexander Valley, 2015.....	120
DuMol Cabernet, Napa, 2016.....	128
M by Michael Mondavi Cabernet, Napa, 2015, JS 95	150
Joseph Phelps “Insignia”, Meritage, Napa, 2015.....	255
Opus One, Meritage, Napa, 2013.....	275

MERLOT & MALBEC

Josh Cellars, California, 201.....	40
Nieto Senetiner Malbec, Mendoza, 2018, JS 90	40
Catena Malbec, Mendoza, 2017.....	48
Cuarto Dominio Malbec, Mendoza, 2016.....	75

OTHER REDS

Laroque Cabernet Franc, France, 2018.....	40
Buena Vista “The Count” Red Blend, Sonoma, 2015.....	44
*Los Frailes, Spain, Organic, 2013.....	44
19 Crimes “The Warden” Red Blend, Australia, 2016.....	45
Kiona, Columbia Valley, 2014.....	47
Tenuta di Arceno, Chianti Classico, 2015.....	48
Turley “Juvenile” Zinfandel, California, 2017, WS 92	48
Leviathan, Oakville, CA, 2017.....	55
Secret de Nos Vignes, Châteauneuf-du-pape, 2016.....	75
Peter Michael, ‘L’Esprit Des Pavotes’, Sonoma, 2015.....	140

PINOT NOIR

J. Lohr, Monterey County, 2018.....	40
*Montinore Estate, Willamette Valley, 2017.....	44
Mer Soleil Reserve, Santa Lucia, 2017.....	48
Penner-Ash, Willamette Valley, 2016.....	60
Purple Hands, Yamhill-Carlton, 2017.....	72
RoseRock “Zépherine”, Amity Hills, 2015, JS 98	80
Caymus, Belle Glos “Dairyman”, Russian River, 2018.....	82
Kosta Browne, Russian River, 2015, JS 94	125

Sole Cocktails

Seasonal Favorites

GREEN DRAGON \$12
Redemption Rye, Pêche Liqueur,
Chartreuse, Honey Green Tea.

PARIS OF THE 80’s \$12
Bully Boy Amaro, Amontillado, Bourbon Town Branch,
splash apple juice, squeeze of lemon, dash of bitters.

HONEY BEE \$12
Opuhr Gin, Mezcal, honey drizzle, lime, topped with Cava.

THE MAPLECCINO \$12
Boston Harbor Maple Liqueur, Frangelico, Espresso Vodka,
cinnamon simple syrup, splash of milk.

NOR’EASTER \$12
Tito’s Vodka, dash of Velvet Falernum, dash
of cranberry, topped with ginger beer.

Barrel Aged Cocktails

RED OR WHITE SANGRIA \$10
Aged for 6 weeks in used Rum Barrels, our Sangria is
infused with premium liquors. For Two \$18

DAVE’S MAI TAI \$13
Dave’s spin on a classic. Plantation white rum, Gosling dark
rum, almond liqueur, orange and pineapple juices
and splash of crème de noyaux. \$13

NEGRONI \$12
Gin Mare, Bully Boy Amaro Liqueur,
Otto’s Athens Vermouth

SANTORINI \$12
Aperol, Smooth Ambler, Otto’s Athens Vermouth.

Sole Legends

CEO MARTINI \$13
Elyx vodka served up with bleu cheese stuffed olives.

ESPRESSO MARTINI \$12
How do you take yours?
Black - Double Espresso vodka and Tuaca.
With Cream - Double Espresso vodka & Godiva White.

MOJITOS \$12
Mango - Mango rum, mango fruja, mint leaves,
lime juice, soda, sugared rim.

Strawberry - Bacardi Limon, strawberry liqueur, mint, lime
juice, strawberry purée and soda, with a sugared rim.

GENTLEMAN’S SIDECAR \$13
Ketel One vodka, Hennessy, Aromatic Bitters, grapefruit

FLIRTINI \$12
Raspberry vodka, orange liqueur, peach liqueur,
pineapple juice, champagne.

ULTIMATE MARGARITA \$13
Avión tequila, Grand Marnier, Cointreau, orange juice, lime.

SOLE BOWL \$9
Coconut rum, white rum, blue curaçao, and
mixed fresh fruit juices. For Two \$16

HUCKLEBERRY BOWL \$10
Mountain Huckleberry vodka with lemonade and
blueberries, served on the rocks. For Two \$18