



RAW BAR

Littlenecks*
2.25 each
12 1/2 dzn
22 1 dzn

Cherry Stones*
2.25 each
12 1/2 dzn
22 1 dzn

Shrimp Cocktail
Cocktail Sauce, Horseradish **3.5 each**

Jumbo Lump Crab Cocktail
Citrus Cilantro Aioli, Cocktail Sauce,
Crispy Wonton Chips **18**

Tier 1: 4 Clams, 4 Oysters, 2 Shrimp **24**

Tier 2: 8 Clams, 8 Oysters, 4 Shrimp **47**

Tier 3 Tower

12 Clams, 12 Oysters, 8 Shrimp, 4 oz lobster **115**

*Daily Selection of Local Oysters**

APPETIZERS

Clam Chowder
Creamy or Clear **9**

Street Tacos
Pickled Cabbage, Pico de Gallo, Guacamole,
Chipotle Aioli **7 each**
- Blackened Fish
- Chipotle Shrimp
- Ancho Pulled Pork

Smoked Salmon Chips
Chipotle Pepper Remoulade, Red Onion, Capers **16**

Thai Peanut Calamari
Sweet Chili, Wasabi Aioli **15**

PEI Steamed Mussels
Tasso Ham, White Wine, Garlic, Crushed Red Pepper **15**

Cheese Fondue Board
Cheddar, Parmesan, Gorgonzola, Red Wine Pickled
Onions, Salumi Toscano, Cappelletti, Prosciutto, Focaccia
Croutons **20**

Pulled Pork Sliders
Coleslaw, Pickles, House Made Roll **12**

Guacamole & Chips
Housemade Guacamole **14**

Pulled Pork Quesadillas
Black Bean Salsa, Sour Cream **14**

FLATBREADS (\$2 extra for gluten-free bread)

Clam & Bacon
Roasted Garlic, Oregano, Parmesan, Olive Oil **14**

Grilled Chicken
Basil Pesto, Grape Tomatoes, Arugula, Aged Balsamic,
Shaved Parmesan **13**

Nachos
Salsa, Guacamole, Sour Cream **14**

Korean Pork Lettuce Wraps
Pickled Carrots & Red Onion, Gochujang **12**

Crispy Duck Wings
Honey Chili Glaze **13**

Fried Brussels Sprouts
Bacon, Chili Garlic Aioli, Lime **8**

Thai Cauliflower
Togarashi Spiced, Nuoc Chum, Arugula **10**

Crispy Fried Oysters
Cucumber Kimchee, Sriracha Aioli **16**

Steamed Littleneck Clams
Broccoli, Spicy Coppa, White Wine Garlic Broth, Toast
Points **16**

Beef Chili
Tortilla Chips, Cheddar Cheese, Sour Cream, Scallions **12**

Lobster Mac'n'Cheese
Cheddar, Parmesan, Cavatappi Pasta **17**

Crispy Tater Tots
Cheddar, Scallion, Parmesan, Chipotle Aioli **10**

Oven Roasted Tomato
Mozzarella, Fresh Basil **12**

Shrimp Flatbread
Ancho Chili Rubbed Shrimp, Roasted Tomatoes, Black
Bean Salsa, Mozzarella, Mixed Greens **14**

SALADS

Red 36 Salad
Field Greens, Gorgonzola, Balsamic Dressing **7**

Arugula BLT Burrata Salad
Vine-Ripened Tomatoes, Prosciutto, Garlic Bread,
Aged Balsamic, EVOO **16**

Romaine Heart Caesar Salad
Focaccia Croutons, Parmigiana Reggiano **11**

Wedge Salad
Iceberg Lettuce, Grape Tomatoes, Bacon,
Buttermilk Blue Cheese Dressing **13**

Baby Kale Panzanella
Cucumber, Red Onion, White Beans, Focaccia,
Grape Tomatoes, Red Wine Vinaigrette **13**

Endive
Radicchio, Apples, Candied Walnuts, Gorgonzola,
Apple Smoked Bacon, Honey Vinaigrette **12**

Beet & Goat Cheese Salad
Red & Golden Beets, Creamy Goat Cheese, Toast-
ed Cashews, Honey Comb, Watercress, Balsamic
Reduction **\$15**

ADD: Grilled Marinated Chicken **6** / Grilled Shrimp
3.50 each / Grilled Hangar Steak **9** / Grilled Salmon
10 / Scallops **4 each**

* We must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or restrictions.

A twenty percent gratuity will be added to all parties of eight or more.

BURGER BOX

R36 Burger*
Butter Lettuce, Vine-Ripened Tomatoes, Red
Onion, Cheddar Cheese, Garlic Lemon Mayo **13**

BLT & E Burger*
Bacon, Butter Lettuce, Vine-Ripened Tomatoes,
Sunny Side Up Egg, Cheddar, Mayo **15**

Sesame Salmon Burger*
Asian Slaw, Butter Lettuce, Dark Soy,
Sweet Chili, Wasabi Aioli **17**

Seared 5 Spice Ahi Tuna*
Wasabi Cole Slaw, Avocado, Soy Syrup, Crunchy
Won-Tons, Cilantro Mayo **17**

Black Bean Burger
Pico de Gallo, Cheddar Cheese, Chipotle Aioli **\$13**

Beer Queso Burger*
Sautéed Mushrooms, Caramelized Onions, Pickled
Jalapeños, Chipotle Aioli, Tortillas Strips, Bibb
Lettuce **16**

Served on Homemade Brioche Bun with House Cut Fries

ENTREES

Lobster Roll
Lemon Scallion Aioli or Hot and Buttery,
Brioche Roll, House Cut Fries **PTM**

Beer-Battered Fish & Chips
Malt Vinegar, Tartar Sauce, House Cut
Fries **18**

Pan Seared Cod Cakes
Spicy Aioli, Pickled Red Cabbage **20**

Seared Scallops*
Wild Mushroom Truffle Risotto, Arugula,
Parmesan Crisps **27**

Shrimp and Grits
Aged Cheddar Grits, Spicy Chorizo Sauce **28**

Grilled Salmon*
Brussel Sprout Leaves, White Beans & Bacon,
Whole Grain Mustard Cream Sauce **27**

Seafood Paella
Shrimp, Clams, Mussels, Chorizo, Roasted
Chicken, Saffron Risotto, English Peas,
Roasted Tomato **27**

Lobster Carbonara
Bacon, Peas, Parmesan Cream Sauce **28**

Chicken Milanese
Baby Arugula, Fresh Mozzarella, Grape
Tomatoes, Shaved Reggiano, Red Wine
Vinaigrette **24**

Hangar Steak Frites*
Sautéed Spinach, Gorgonzola, Red Wine
Demi, House Cut Fries **28**

Butternut Squash Ravioli
Confit Duck Meat, Brown Butter Sage
Sauce, Rum Raisin Chutney **24**

Crispy Pork Shank
Sweet Potato & Brussel Sprout Hash,
Madeira Jus **26**