

SHELLFISH BAR - MARKET PRICE 🕹

COLOSSAL SHRIMP COCKTAIL 22

cocktail sauce | lemon

STONE CRAB CLAWS 🕹

colossal claws | dijonnaise

SNOW CRAB LEGS 🕹

cocktail sauce

STARTERS

DEVILED EGGS 13

egg cups | salmon roe | mustard seed | dill

HUSH PUPPIES 12

corn & scallion fritters | honey butter

PRETZEŁ BOARD 12

buttered pretzel sticks | aged cheddar sauce

BOARDWALK FRIES 12

potato wedges | boardwalk seasoning malt vinegar | mayo

HAND-CUT WAFFLE CHIPS 1

bleu cheese sauce

kirby pickles

FRIED WING BASKET 12

buttermilk fried chicken wings union hot sauce | honey-lime aioli

FRIED MIXED BASKET 21

lightly battered calamari | shrimp | scallops zucchini | cipollini | broccolini | lemon

DRUNKEN CLAMS 18

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

CHARRED OCTOPUS 18

andouille sausage | gigante bean 'stew' pickled fresno chiles | celery

CRAB CAKES 21

red pepper aioli | dressed frisee | fine herbs

OYSTERS ON HALF SHELL 準

ask about our rotating list mignonette | cocktail sauce | lemon

STEAMERS 13

manilla clams | drawn butter

SALADS & SOUPS

boiled egg - 1 | grilled chicken - 5 | grilled shrimp - 7

LITTLE GEM CAESAR

shaved parm | house croutons

KALE SALAD 17

watermelon radish | tomatoes | goat cheese almond crumble | maple vinaigrette

FARMER'S WEDGE 113

boiled egg | bacon | bleu cheese tomatoes | radishes | herbed buttermilk

CLAM CHOWDER 15

new england style | potatoes | bacon lardons oyster crackers

GUMBO N'RICE 113

andouille sausage | jumbo shrimp | crawfish

MAINS

LOBSTER MAC N' CHEESE

homemade cavatelli | smoked gouda old bay breadcrumb

SHRIMP N'GRITS 21

andouille sausage | cheesy jalapeno grits

FISH N' CHIPS 25

black cod | minted peas | malt vinegar | mayo

GRILLED CHICKEN 🐵

pineapple salsa | red pepper rice

STEAK FRITES 30

irish nature outside skirt | chimichurri

SEAFOOD TOWER FOR TWO 😳

oysters on half shell poached colossal shrimp colossal stone crab claws snow crab legs lobster salad | grilled bread sauce accoutrements

FLATBREADS

BRAISED BEEF N' ONION 23

barbecue braised beef | cipollini jam red onions | jalapenos | cotija | chimi aioli

WHITE CLAM 22

littlneck clams | garlic | lemon parm | mozzarella | sicilian oregano

CLASSIC RED 17

san marzano sauce | mozzarella | basil

SANDWICHES

all served with a side of wedge fries

LOBSTER ROLL 23

maine style lobster salad | french bread

CATFISH PO' BOY 1

cajun aioli | butter lettuce | green tomato red onion | kirby pickles | french bread

CRAB CAKE SANDO 22



dijonnaise | butter lettuce | green tomato brioche

YARDBIRD



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

UNION CHEESEBURGER

eight-ounce brisket, rib, & chuck burger cipollini jam | bacon lardons | aged cheddar butter lettuce | green tomato | red onion brioche

JUMBO SHRIMP - SNOW CRAB LEGS - CRAWFISH

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



FIF, BOIF 80 feeds 2-3

BIG BOIL 175 feeds 4-5

UNION BOIL 250

feeds 6-8

FISH MARKET

chef's selected preparation with rotating seasonal set all market price - ask about availability

BLACK COD CATFISH HALIBUT MAHI MAHI

SALMON **SCALLOPS** SEA BASS SWORDFISH

we proudly serve fresh fish - what we have in stock will vary