APPETIZERS

*Jumbo U-12 White Gulf Shrimp Cocktail: Poached in white wine & served with cocktail sauce and lemon. Each 2.5 lbs $20

VINESEAL SHELFISH ON THE HALF SHELL
KATANA HONEYCLOCK OYSTERS 5 ea - Half Dozen 15 - Dozen 25
LITTLECLIFFE CLAMS 1.5 ea - Half Dozen 15 - Dozen 25

CLAM CHOWDER
LOCAL QUAHOGS, THEIR BROTH, POTATOES, ONIONS & CREAM. CUP $8 BOWL $10

“VOTED HARBORS BEST” STEAMED MUSSELS 5 ea. - Half Dozen 17 - Dozen 34

TENDER SLIVERS OF THE OCEANS FINEST, FRESH LOCAL MUSSELS STEAMED IN A GARLIC SAFFRON CREAM. WILD GRILLED BREAD $7

PAN SEARED BRIE FISH MOZZARELLA
Homemade Marinara, Roasted Red Pepper, Goat Cheese, Frisée Lettuce, Heirloom Tomato, Fresh Mozzarella, Heirloom Tomato and Smoked Bacon on toasted sourdough 14

ROASTED RED PEPPER HUMMUS
WITH VEGETABLES & CHIPS 10

BANG BANG SHRIMP
ROASTED JUMBO PRAWNS POACHED IN A HIPNOSE & MUSSELS SAUCE. TOSSED IN A CHIPOTLE PINEAPPLE BBQ SAUCE 5 EA

AIN’T NO THING LIKE A “PIG WING”
BRUSHED PORK KNOCKS OVER FRIED AND TOSSED IN A CHIPOTLE PINEAPPLE BBQ SAUCE 5 EA

FRIED OYSTERS
WITH SHERRY LEMON MAYO 10

TODAY’S Ceviche
LAWRENCE MTK

TAMARIND BRAISED PORK
MOSAIC PICKLED VEGETABLE 14

MINI ROLLS
WARM BUTTERY BRIE STUFFED WITH BERRY COMPOTE 2

LOBSTER SALAD
LIGHT LEMON HERB 12

CLAMS
FRIED BELL CLAMS, TARTAR 9

OYSTERS
FRIED CRISPY, REMOULADE 9

ALL THREE MINI ROLLS 26

SALADS

CAESAR SALAD
ROMAINE HEARTS, CRUDE CUCUMBER, SHAVED PARMESEAN 12

GRILLED MIXED VEGETABLES
SERVED WITH RUSTIC MARINARA, WHITE BALANCE 18

SLICED AVOCADO SALAD
MIXED GREENS, HERIJOHN TOMATO 14

CAPRESE SUMMER SALAD
FRESH MOZZARELLA, HERIJOHN TOMATO, SOUR BREAD, BASIL 14

MIXED GREEN SALAD
BLUE CHEESE DRESSING, POMOGRANATE, VINEGAR JETTE 14

ADD TO ANY SALAD
SCHARMONE, SMOKE ONION 12
GRILLED CHICKEN 8 - TANDOORI BEEF 12
GRILLED SHRIMP 8 - LOBSTER 12
GRILLED LOBSTER TAIL 14

ASK YOUR SERVER ABOUT DAILY FRESH VEGETABLES AND ADDITIONAL SIDES

LUNCH & DINNER ON THE OAK BLUFFS HARBOR WATERFRONT 508-696-0099 ~ LOSTBERVILLEMV.COM

AND GARLIC

SANDWICHES

SERVED WITH HOMEMADE SLAW & CHIPS SUBSTITUTE FRIED PRAWNS FOR 3.5

FRIED WHOLE BELLY CLAMS
FRYING IN A CRISPY CRUMB CRUST 16

FRIED OYSTERS PO BOY
WITH BACON & REMOULADE 17

LOBSTER SALAD ROLL
POACHED WITH LOBSTER MEAT, LIGHT LEMON MAYO, OR HAVE IT WARM POACHED IN BUTTER BUTTER 18

CRISPY FRIED HADDOCK ROLL
CRISPY FRIED HADDOCK IN A CRISPY CRUMB CRUST, TOASTED 15

LOBSTER BLT
FRESH LOCAL LOBSTER, HEIRLOOM GREENS, HOMEMADE BREAD & BURNT TOASTED 15

LOBSTER BLT STUFFED LOBSTER SAVOURY STUFFING. MKT.

LOBSTER MAC & CHEESE
CHIVE & ROISSANT 26

FRIED ENTRÉES

SQUID PAN-SEARED WITH PIMENTO PRAWNS, TARTAR SAUCE, AND COLESLAW 16

FISH & CHIPS
WEDNESDAY FISH PLATE 22
WHOLE BELLY CLAM PLATE 26
FRIED OYSTER PLATE 32

“THE WORKS” SEAFOOD PLATTER
CLAMS, OYSTERS, & SCALLOPS 35

ENTRÉES

TODAY’S LOCAL FISH
ASK YOUR SERVER ABOUT TODAY’S LUNCH. MKT.

ZARUELA SPANISH
STYLE SEAFOOD STEW CLAMS, BRIEDELL, FISH AND SHRIMP IN A ZESTY TOMATO BROTH, MTK.

TANDOORI BEEF SKEWERS
JUICY SKIRLLENDON, MIXED VEGETABLES OVER TOSTED CROUSTOUCHS 26

DAYBOAT SCALLOPS
CRISP PAN-SEARED, CAULIFLOWER PUREE, BROILLED BRIE 23

GRILLED CHICKEN PICCATA
GAZPICAL, GRAVY, ROASTED VEGETABLES, PAPILLIONO SAUSAGES OVER PAPPARADELLE PASTA 20

GRILLED LOBSTER RISOTTO
CREAMY PASTA RICH, GRILLED ASPARAGUS 34

SIDES

CRISPY FRIES 5
TRUFFLE PARMESEAN FRIES 8
BROILLED BRIE 7
GRILLED CHICKEN CHICKEN 9

ALLY...HOME OF KRAZY KAP’S RAW BAR!!

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness. If you or anyone in your party has food allergies please notify us before ordering.