

Appetizers

Calamari & Hot Cherry Pepper Rings

with balsamic reduction

9

Baked Clams

chopped & stuffed cherrystones

7

Clams Casino

littleneck clams broiled with butter, ga

9

Oysters Rockefeller

four local oysters baked with spinach

8

Steamed Hardshell Clams or Prince Edward Island Mussels

10

your choice of drawn butter and lemon, Posillipo (tomato & basil) or Luciano (garlic, butter & white wine

Jane's Long Island Steamers

soft shell clams

11

South Bay Crab Cake

hot smoked paprika aioli & tartar sauce

10

Buffalo Chicken Wings

9

with bleu cheese dressing, celery and carrot sticks - mild, medium or hot!

Fried Calamari

with marinara sauce

9

Fried Shrimp

orange coconut sauce

9

Battered Mozzarella Sticks

with marinara sauce

6

Chicken Fingers

with honey mustard dipping sauce or

7

Sweet Potato Fries

maple dipping sauce

5

Garlic Bread

4

Raw Bar

Local Clams on the Half Shell* (raw)

6 / 10

Local Oysters on the Half Shell* (raw)

8 / 15

Jumbo Shrimp Cocktail

9

Cold Shellfish Combo

2 jumbo shrimp, 3 oysters & 4 clams

10

Soups

New England Clam Chowder

4 / 6

Manhattan Clam Chowder

4 / 6

Lobster Bisque

7

add a bread bowl

2.50

Salads

The Wedge

7

iceberg, applewood smoked bacon, cherry tomato, bleu cheese, parmesan peppercorn dressing

Cull Salad

5 / 9

mesclun greens, candied walnuts, dried cranberries, goat cheese and raspberry vinaigrette

Classic Caesar Salad

5 / 9

hearts of romaine lettuce, shaved parmesan, garlic crouton and caesar dressing

add shrimp, chicken or catch of the day to any salad (grilled, broiled or blackened)

6

Lobster

served with choice of starch and vege

1 ¼ Pound Steamed

22

1 ½ Pound Steamed

28

2 Pound & Larger

mkt

any lobster can be crabmeat stuffed & broiled for an additional

8

8oz Brazilian Lobster Tail

drawn butter

27

Lobster Roll

maine lobster meat, classic dressing,

16

Cull House Lobster Clam Bake

1 ¼ lb lobster, littleneck clams, mussels, corn on the cob, sausage, baby potatoes

29

Pasta

served with garden salad

Shellfish Penne ala Vodka

shrimp, crabmeat, scallops, garlic cro

19

"Angry Lobster"

1 ¼pound lobster, garlic, crushed red pepper, cherry tomatoes, scallion, lemon and white wine

26

White Clam Sauce

white littleneck clams, manila clams, p

16

with shrimp

18

Clams Portuguese

12 Littleneck clams, oven roasted tomatoes, Linguica sausage, garlic, white wine butter sauce

19

Entrees

all served with choice of potato or rice

Cull House Fried Seafood

17

choice of one seafood and two sauces:

*shrimp, clam strips, flounder, calamari, bay scallops
tartar, cocktail, marinara, orange coconut, Cull house aioli*

Broiled Fisherman's Platter

19

shrimp, bay scallops, crab cake, baked clam, catch of the day

Fried Fisherman's Platter

18

shrimp, bay scallops, clams and filet with choice of two sauces:

lemon garlic aioli, hot smoked paprika aioli, orange coconut, tartar, marinara, cocktail

Broiled Flounder

garlic, butter, grilled lemon and parsley

17

with crabmeat stuffing

19

Fish & Chips

beer battered cod and steak fries served

17

Sesame Crusted Yellow Fin Tuna

Vietnamese dipping sauce

19

Herb Crusted Salmon

mustard ale sauce

18

Crabmeat Stuffed Shrimp

drawn butter, parsley crumb, lemon

19

Classic Jumbo Shrimp Scampi

garlic butter, lemon, white wine sauce

19

King Crab Legs

1 1/4 lb, steamed

29

Chicken Francaise

egg battered chicken breast, lemon, b

17

Shrimp Francaise

egg battered shrimp, le

19

Shrimp & Chicken Francaise

22

Broiled Bay Scallops

drawn butter, parsley crumb, grilled le

19

South Bay Crab Cakes

two cakes, hot smoked paprika aioli &

19

8oz Filet Mignon*

frizzled onions, demi glace

24

with a 8oz lobster tail

37

Grilled 8oz Hamburger*

lettuce, tomato, onion, organic ciabatta

9

add cheese or bacon

1

add sautéed mushrooms & onion

1

**Consuming raw or undercooked fish, meats, shellfish or fresh shell eggs may increase your risk of food*