



### Soups & Salads

### Starters

- CALAMARI** ..... \$25  
Cherry Peppers, House Red Sauce
- BAKED CLAMS** ..... \$24  
Herbs, Garlic, Bacon, Mushroom, Grilled Lemon
- STEAMED MUSSELS** ..... \$25  
Tarragon, Creme Fraiche, White Wine, Grilled Bread
- JUMBO PRETZEL** ..... \$17  
Warm Cheddar Cheese Dip
- HUMMUS PLATTER** ..... \$17  
Hummus, Grilled Bread
- CHICKEN WINGS** ..... \$19  
Buffalo or Naked, House Blue Cheese, Celery
- FIRECRACKER ROCK SHRIMP** ..... \$25  
Sambal Aioli

### Raw & Chilled

- LITTLE NECK CLAMS\*** ..... ½ Doz. \$16  
Cocktail Sauce, Lemon Doz. \$29
- LOCAL OYSTERS\*** ..... ½ Doz. \$22  
Seasonal Mignonette, Cocktail Sauce, Lemon Doz. \$39
- SHRIMP COCKTAIL** ..... \$20  
Cocktail Sauce, Lemon

### Mainstays

- GRILLED MAHI SANDWICH** ..... \$27  
Grilled Mahi, Swiss, Slaw, Russian Dressing, Rye Bread
- PAN SEARED DIVER SCALLOPS** ..... \$41  
Toasted Coconut Basmati Rice, Rock Shrimp, Edamame
- BLACKENED MAHI TACOS** ..... \$27  
Citrus Chipotle Glaze, Mango Salsa, Baja Slaw
- STEAK SANDWICH\*** ..... \$29  
Shaved Ribeye, Pepper, Onions, American Cheese, Italian Roll
- GRILLED CHICKEN SANDWICH** ..... \$25  
BBQ, Bacon, Cheddar
- TWIN MARYLAND STYLE CRABCAKES**..... \$43  
Grilled Asparagus, Lobster Hollandaise
- CLAUDIO'S SMASH BURGER** ..... \$25  
Claudio's Burger Sauce
- FISH AND CHIPS** ..... \$31  
Fries, Tartar Sauce, Slaw
- LINGUINE AND CLAMS** ..... \$35  
Linguini, Little Neck Clams, Garlic
- LOBSTER MAC & CHEESE** ..... \$41  
Three Cheese Mornay
- CLAUDIO'S FAMOUS LOBSTER BAKE** ..... \$MP  
1 ½ lb Steamed Whole Lobster, Corn on the Cobb, Cole Slaw

- CLAUDIO'S FAMOUS NEW ENGLAND CLAM CHOWDER** ..... \$18  
Potato, Herbs, Garlic
- CAESAR** ..... \$19  
Croutons, Grated Parmesan
- FARMER SALAD** ..... \$23  
Greens, Radish, Cucumber, Grilled Corn, Goat Cheese, Tarragon White Balsamic Vinaigrette
- CLAUDIO'S COBB** ..... \$25  
Avocado, Lardon, Tomato, Cucumber, Shaved Onion, Blue Cheese, Ranch
- Salad Additions:**  
Chicken \$11      Grilled Shrimp \$15  
Mahi \$15      Avocado \$5  
Lobster Salad \$MP

**CLAUDIO'S FAMOUS LOBSTER ROLLS**  
\$MP

Connecticut: Warm Butter Poached

Maine: Chilled Lobster Salad with Fresh Herbs and Lemon Aioli

### Sushi Kitchen

- SPICY TUNA CRISPY RICE\*** ..... \$19  
Avocado, Sliced Jalapeno, Boom Boom Sauce
- HAMACHI CRUDO\*** ..... \$19  
Yuzu, Jalapeno
- TUNA TATAKI\*** ..... \$19  
Pepper Tuna, Ponzu
- TEMPURA SHRIMP ROLL** ..... \$17  
Scallion, Chili Mayo, Tobiko
- SPICY TUNA ROLL\*** ..... \$17  
Chili Aioli, Tobiko
- CALIFORNIA ROLL** ..... \$16  
Kani, Avocado, Scallion
- TUNA ROLL\*** ..... \$19  
Cucumber, Yuzu
- CRABBY J ROLL\*** ..... \$25  
Shrimp Tempura, Spicy Tuna Top
- RAINBOW ROLL \*** ..... \$25  
Blue Crab, Cucumber, Avocado, Tuna, Salmon, Hamachi
- YELLOWTAIL JALAPENO\*** ..... \$20
- SUSHI OR SASHIMI\*:**  
(2 Pieces)  
Tuna..... \$9      Salmon..... \$9  
Yellowtail ..... \$9      Fluke..... \$9

### Sides

- SEAWEED SALAD**
- FRIES**
- SIDE SALAD**
- STREET CORN**
- BAJA SLAW**

\$11

Please inform your server of any allergies \*Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.