



SOUPS

Clam Chowder.....cup 6.....bowl.....8

Oyster Stew | 15 GF

With oysters, sautéed shallots, butter and cream sauce

French Onion | 8

Baked with buttery crostini, swiss, and mozzarella cheese

APPETIZERS

Clams Casino | 12

Six littlenecks with a blend of onion, peppers and garlic, topped with bacon and herb breadcrumbs

Oysters Rockefeller | 15

Five oysters baked with a blend of spinach, parmesan cheese, panko bread crumbs and topped with mozzarella cheese

Littlenecks* | 17

Steamed in herbs, garlic and white wine butter broth, served with toasted french bread

Belgian Mussels | 16

Steamed in Belgian pale ale with butter, garlic, shallots, and herbs, served with seasoned fries and black pepper-truffle aioli

Bookstore Mussels * | 16

Steamed in tarragon garlic butter wine sauce, served with french toasted bread

Cajun Shrimp | 16 GF

Five shrimp baked in cajun spiced butter, served with our own honey lime sour cream....16

Salmon Cakes | 14

Two grilled salmon cakes with roasted red pepper aioli

Fried Seafood Sampler | 18

Assortment of wholebelly clams, scallops and shrimp

Stuffed Mushroom Caps | 12

With house made crabmeat stuffing and topped with cheddar cheese

Steamers | 16 GF

1 ½ lb. local steamer clams with broth and drawn butter

Fried Calamari | 14

Squid rings and tentacles topped with house marinated chili pepper rings and a side of marinara sauce

Artichoke Dip | 12

Artichoke hearts and baby spinach blended with a creamy cheese sauce, baked with breadcrumbs, served with grilled pita bread

Chicken Wings | 12

Golden fried plain or buffalo-style with blue cheese dressing

Chicken Tenders | 12

Golden fried plain with honey mustard sauce or buffalo-style with blue cheese dressing

RAW BAR

Oysters on the Half Shell* GF

6 for.....13 12 for.....24

Littlenecks on the Half Shell* GF

6 for.....8 12 for.....15

Jumbo Shrimp Cocktail.....each 3 GF

Raw Bar Combo*

SMALL: two of each: oysters, clams and shrimp....14

JUMBO: six of each.....38

MEGA: twelve of each.....72

SALADS

Roasted Beet Salad | 12 GF

Roasted beets, mixed greens, avocado, dried cranberries, roasted pumpkin seeds and goat cheese, tossed in balsamic vinaigrette

Mayo Beach | 12 GF

Mixed greens tossed in tamarind-lime dressing, with manchego cheese, sliced granny smith apple and house-made spiced candied pecans

Caprese | 15 GF

Fresh burrata mozzarella, heirloom tomatoes, arugula and basil with balsamic vinegar, extra virgin olive oil and cracked pepper

Chopped Salad | 13 GF

Finely chopped mixed greens and garden vegetables, tossed with our house cranberry vinaigrette, balsamic dressed mozzarella and ripe strawberries topped with cracked pepper

The “Bookstore Wedge” | 12 GF

Iceberg lettuce wedge topped with crumbled Great Hill Blue cheese, ripe tomatoes, bacon, Blue cheese dressing and shaved red onion

House Salad | 7 GF

Mixed greens with garden vegetables and sundried cranberries with your choice of dressing

Classic Caesar | 11

Marinated white anchovies...2

ADDITIONS TO ANY SALAD

Grilled or Cajun Chicken7 GF

Grilled or Cajun Shrimp.....4...\$10, 6...\$16 GF

Grilled or Cajun Salmon.....12 GF

Grilled Bourbon Beef Tips.....10 GF

6 oz. Lobster Salad | 20

DRESSINGS (all GF)

Cranberry vinaigrette, Ranch, Tamarind-lime, Sweet balsamic vinaigrette and Blue cheese.

*Before placing your order, please inform your server if you or a person in your party has a food allergy

*Please note consuming raw or undercooked meats or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

7% MA meals tax added 20% gratuity added to parties of 6 or more

GF = gluten free * or can be made gluten free

Prices subject to change

ENTRÉES

Thai Fish Pot * | 33

Littlenecks, mussels, shrimp, scallops and cod in a coconut milk, lemongrass, garlic and ginger broth with toasted French bread

Fruits of the Sea | 30

Littlenecks, scallops and shrimp served over linguini, sautéed in tarragon butter garlic white wine sauce

Portuguese Stew | 30

Mussels, scallops, calamari and linguica simmered in a spicy red sauce served over linguini

Baked Cod | 21

Served with vegetables and rice

Choice of Topping:

Herb breadcrumbs*

Cranberry-walnut crusted GF

Cornmeal crusted, salsa fresca and

avocado lime aioli

Scallops* | 25

Scallops baked with butter and herb bread-crumbs,

served with vegetable and rice

Baked Medley* | 25

Baked cod, scallops and shrimp baked with butter

and herb breadcrumbs, served with vegetable

and rice

Bourbon Beef Tips | 25

Char-grilled tender sirloin tips in our house

bourbon marinade served around mashed potatoes

and vegetables with bourbon-laced red eye gravy

Chicken Piccata | 18

Pan fried chicken with sautéed tomatoes and

spinach in lemon caper butter served around rice

Vegetarian Rundown | 18 Vegan & GF

Seasonal vegetables and sweet potatoes sautéed

with scallions and garlic in coconut curry cream

sauce over basmati rice

LOBSTERS

BOILED 1 ¼ lb. boiled lobster, served with coleslaw

and fries | 27

BAKED stuffed lobster with crabmeat stuffing,

topped with baked scallops | 36

CLAMBAKE 1 ¼ lb. boiled lobster with steamers

and corn on the cob | 42

SIDES

Pasta Salad....3

Potato Salad....3

Vegetable of the day....5

Coleslaw.....3

Basket of fries....6

Basket of Sweet Potato Fries....7

Basket of Onion Rings....10

Toasted French Bread....1

Basket of Bread....2.25

CHILDREN’S MENU

8 and under

Fried Fish.....10 Chicken Fingers.....8

Grilled Cheese....5 Hot Dog....5

Peanut Butter and Jelly Sandwich.....5

(all above with fries or apple sauce)

Pasta.....6

With butter or marinara sauce

GF = gluten free * = can be made gluten free

FRIED PLATTERS

Served with coleslaw and fries.

All of our fried food is lightly battered and fried in trans-fat free canola and cottonseed oil blend

Whole Belly Clams | 25

Oysters | 23 Scallops | 25

Fish & Chips | 19 Shrimp | 23

Fishermen’s Platter | 28

Cod, scallops, wholebelly clams and shrimp

SANDWICHES

Served with pickles and a choice of coleslaw,

pasta salad, potato salad, french fries

or Add sweet potato fries **or** vegetable of the day...\$1

Add Gluten Free Bun ...\$2

Add Onion Rings ...\$3

Chilled Lobster Roll | 25

6 oz. chilled lobster salad on butter-grilled roll

with greens

Hot Lobster Roll | 25

6 oz. lobster salad served hot, sautéed in butter

on a grilled roll with greens

Bookstore Reuben | 14

Fried cod on grilled marble rye with Swiss cheese

on a bed of coleslaw

Oyster Po’Boy | 17

Fried oysters on grilled French bread with

remoulade sauce and fresh greens

Scallop Roll | 20

Fried scallops in a grilled roll

Clam Roll | 20

Fried wholebelly clams in a grilled roll

Fish Sandwich | 12

Fried cod on a toasted brioche bun with lettuce

Vegetarian Burger | 15 GF

The Beyond Burger™, a 100% plant-based

burger that looks, cooks, and tastes like a real

hamburger! Gluten free, soy free and vegan!

Topped with avocado, served on a gluten free

bun

Buttermilk Fried Chicken | 12

Topped with lettuce, tomato, pickled red onions

and chipotle aioli

Classic Burger | 13

Char-grilled ½ lb. Angus burger served on a

brioche bun with tomato and lettuce

ADD CHEESE | 1

American, provolone, cheddar, blue or swiss.

Surf and Turf Burger | 23

Char-grilled 1/2 lb. Angus burger topped with

bacon and lobster salad over lettuce and tomato

on a brioche bun

Steak Sandwich | 20

8 oz New York sirloin, charbroiled and topped

with onion rings, served on parmesan french

bread with a side of fries. Served plain, cajun or

with a teriyaki glaze

TACOS

Fish Tacos | 16

Fried cod served in two corn tortillas with broccoli

slaw, shredded manchego cheese, pico de gallo

and avocado cilantro garlic aioli

Shrimp Tacos | 16

Fried shrimp served in two corn tortillas with

broccoli slaw, shredded manchego cheese, pico

de gallo and avocado cilantro garlic aioli

