



LUNCHTIME BEVERAGES

ARNOLD PALMER	4
FRESHLY SQUEEZED GRAPEFRUIT JUICE	4
FRESHLY SQUEEZED LEMONADE	5
FRESHLY SQUEEZED ORANGE JUICE	4
HILDON DELIGHTFULLY STILL... 6/3 Natural mineral water (750 ml / 330 ml)	
HILDON GENTLY SPARKLING 6/3 Natural mineral water (750 ml / 330 ml)	
GLACEAU SMART WATER	5
1 Liter, Vapor Distilled, Electrolytes Added	
MISS ALIX'S ICED TEA.....	2.50
Sweetened or Unsweetened	
COKE ALIUMENUM	2.50
Coke Zero, Coke, Diet Coke, Sprite	

FANCY COCKTAILS

DEAUVILLE COCKTAIL.....	10
(1930's New Orleans) BRANDY, CALVADOS, TRIPLE SEC SHAKEN SERVED UP	
JALAPENO MARGARITA	10
(2005, Joe Masi, Pozole Tequilla Bar, ATL)	
TRADITIONAL MARGARITA MADE W/ TANTEO 100% AGAVE JALAPENO TEQUILLA	
NEGRONI	9
(1919 Florence, Italy) CAMPARI, GIN, SWEET VERMOUTH, BURNT ORANGE PEEL	
PISCO SOUR	10
(Peru's national drink) CAMPARI, GIN, SWEET VERMOUTH, BURNT ORANGE PEEL	
SANGRIA	7
(First tasted in this country in the 1964 New York Worlds Fair) RED WINE, RUM, SPRITE	
STRAWBERRY MOJITO	10
(Late 1800's Havana Club) BACARDI RUM, FRESH MUDDLED MINT, STRAWBERRIES, LIME	

SOUPS & SALADS

GAZPACHO	8
MANHATTAN	8.5
CLAM CHOWDER	
NEW ENGLAND	8.5
CLAM CHOWDER	
HOUSE SALAD	8.5
FINE HERBS VINAIGRETTE	
CAESAR SALAD	8.5
C&S CHOPPED SALAD	10.5
BABY ICEBERG WEDGE	10.5
BLEU CHEESE & APPLE SMOKED BACON	

RAW BAR

Cocktail sauce, pink peppercorn mignonette

CARAQUET, NB*	2.75	SUMMERSIDE, PEI*	3
PINE ISLAND, NY*	2.75	WHITE CAPS, NH*	3
SUNBERRY PT, PEI*	2.75	TOP NECK CLAMS, MA*	1.75
SALUTATION COVE, PEI*	3		

HORS D'OEUVRES

SHRIMP SPRING ROLLS, sweet chili sauce	7.5
CRISPY ONION RINGS, C & S steak sauce	8.5
TRUFFLE CHIPS, tossed w/ parmesan cheese, truffle oil, chives	8.5
CRISPY CALAMARI, cherry peppers, lemon aioli, marinara	9.5
SALMON TARTAR, crispy chips, egg caper vinaigrette	10
SMOKED TROUT DIP, toast points.....	10
SHRIMP & GOAT CHEESE BEIGNETS, tomato compote	10
SMOKED SALMON, horseradish aioli, capers, toast points	12
TOPNECK CLAMS CASINO (6),	12
OYSTERS TABASCO (6), Andouille sausage, Tabasco butter	14
OYSTERS C & S (6), lemon, garlic, bread crumbs	14
OYSTERS ROCKEFELLER (6), spinach, pernod, parmesan	14
MUSSELS MARINERE, shallots, white wine, cream	14
OYSTER & CLAMS COMBO (8), 2 of each oyster, 2 clams casino	16
LUMP CRAB CAKE, champagne butter, crispy capers	16
JUMBO SHRIMP COCKTAIL (4), cocktail & pink mustard sauce	16
COLOSSAL CRAB COCKTAIL, cocktail & pink mustard sauce	16

MARKET FISH

GRILLED, BROILED or MEUNIERE

Rosemary & olive oil Idaho's, vegetable du jour with a CHOICE of tomato-basil vinaigrette, meuniere, lemon herb beurre blanc, soy chili garlic, additional sauces \$3

SHRIMP (4 or 8).....	16/22	FLOUNDER, NC	24
SCOTTISH SALMON*	26	TROUT, NC.....	24
AHI TUNA*.....	30	SCALLOPS, ME	28
CHILEAN SEA BASS	32	HALIBUT, AK	28
SWORDFISH, HI.....	28	RED SNAPPER, FL.....	28

ENTREE SALADS

CAESAR SALAD, roasted pulled chicken	10
C & S CHOPPED SALAD, roasted pulled chicken	12
SHRIMP LOUIS, shredded iceberg, egg, cherry tomato, louis dressing	14
OLIVE OIL POACHED TUNA* NICOISE egg, onion, tomato, green beans ..	15.75
CAESAR SALAD, fried oysters	15
MEDITERRANEAN SHRIMP, cucumber, tomato, feta, chick peas.....	15
CAESAR SALAD, fried or grilled shrimp.....	16
BLUE CRAB LOUIS, shredded iceberg, egg, cherry tomato, louis dressing	18.5
SEARED SALMON SALAD, spinach, egg, warm bacon dressing	20

SANDWICHES

House Salad OR House Fries

ROASTED CHICKEN CLUB, lettuce, tomato, bacon, mayo.....	8
CRISPY FISH TACO, cilantro slaw, tomato pico	9
BLACKENED SHRIMP TACOS, cilantro slaw, tomato pico.....	11
OYSTER PO' BOY, pickles, lettuce, tomato, remoulade	12
SHRIMP PO' BOY, pickles, lettuce, tomato, remoulade	12
BACON-CHEESE BURGER, cheddar cheese, lettuce, tomato, onion	12
GRILLED TUNA PANINI, basil, tomato, provolone	12
SMOKED SALMON, cream cheese, cucumber, tomato, dark bread	12
FRIED FLOUNDER, pickle, lettuce, tomato, tartar	14
CRAB CAKE, lettuce, tomato, tartar	16
LOBSTER ROLL, soft buttered roll	18

ENTREES

SOUP & SALAD COMBO	8
MAINE COD FISH & CHIPS	15
CHICKEN FRIED TROUT, asparagus, crab-béarnaise	18
SEARED SALMON, creamy parmesan polenta, mushroom consommé	20

PLATEAUX DE FRUITS DE MER

Cocktail sauce, pink mustard sauce, Pink peppercorn mignonette

LE C&S.....	70
6 OYSTERS*	
6 CLAMS*	
4 JUMBO SHRIMP COCKTAIL	
1 LB KING CRAB LEGS	
LE GRANDE.....	130
12 OYSTERS*	
12 CLAMS*	
8 JUMBO SHRIMP COCKTAIL	
2 LB'S KING CRAB LEGS	

TODAY'S GRILLED FISH & SALAD SPECIALS

TROUT	14
SCALLOPS	24
FLOUNDER	15
SALMON*	20
4 OZ CRAB CAKE	17
SUBSTITUTE CHOPPED	2
SALAD OR ICEBERG WEDGE	
ADD TOMATO BASIL	3
VINAIGRETTE OR LEMON HERB BEURRE BLANC	

FRIED SEAFOOD

House Fries & cole slaw

OYSTERS	18
8 PIECES	
SHRIMP	16/22
4 or 8	
SHRIMP & OYSTERS	19
4 PIECES EACH	
FRIED PLATTER.....	20
2 SHRIMP, 2 OYSTERS, FLOUNDER	
FLOUNDER	24
LOBSTER TAILS	48

SIDES

HOUSE FRIES.....	5
WHIPPED POTATOES	5
ROSEMARY EVO-POTATOES	5
HARICOT VERTS.....	5
VICHY CARROTS	5
GARLIC-LEMON SPINACH.....	7
COLOSSAL ONION RINGS.....	8
PARMESAN-TRUFFLE FRIES	8
CONFIT MUSHROOMS	5

*Advisory: Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of foodborne illness.