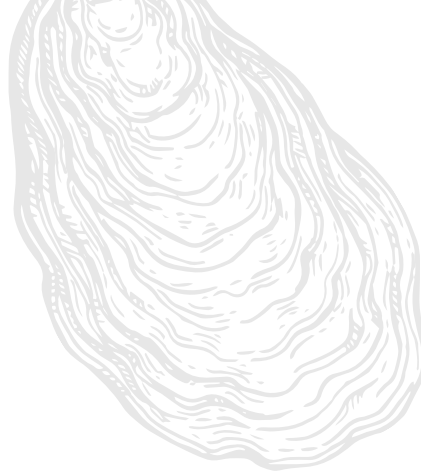




# EATS



## SALADS



### Southwest Salad 13

spinach, black bean salsa, roasted mushroom, crispy tortilla, cotija cheese, chipotle lime vinaigrette, lemon crema

### Caprese Salad 14

heirloom tomato, mozzarella, basil, balsamic reduction, sundried tomato vinaigrette

### 38 Caesar Salad 12

crisp romaine, capers, pecorino, corn bread crouton, old bay caesar dressing

### The Point Salad 13

spinach, candied walnut, seasonal berries, strawberry, goat cheese, lemon poppy seed dressing

### Grain Bowl 13

quinoa, tabbouleh, strawberry, blueberry, golden raisin, honey cluster granola, chia seed, lemon honey vinaigrette

*All Aboard!* salad add ons  
Cocktail Shrimp 12  
Crab Cake 19  
Rockfish 14  
Chicken 9

## CAPTAIN'S TABLE



### Bayside Crab Cake 23

shanna's crabcake, roasted garlic & old bay aioli, lemon dressed arugula, brioche bun



### N.E Lobster Roll 28

chilled main lobster salad, bibb lettuce, buttered brioche bun

### PEI Mussels 21

PEI mussels, caramelized leek, andouille sausage, saffron tomato ale sauce, grilled crostini

### Bacon Wrapped Scallops 21

served with a sweet soy honey glaze

## BASKETS

### 38 Nachos 19

lump crab meat, pico de gallo, mango salsa, avocado, shredded monterey, queso, green onion, tortilla chips



### Fish N Chips 18

cod filet, coleslaw, tartar sauce

### The Point Calamari 17

flash fried and topped with lemon old bay sriracha aioli

### Sweet Corn Hushpuppies 10

with a salted hot honey sauce for dipping

### Back Bay Wings 18

crispy wings tossed in your choice of sauce served with celery and blue cheese dressing  
*gochujang | old bay | 38 sticky sauce | 38 buffalo sauce*

### Shrimp 14

your choice of chilled or peel and eat served by the half pound

## HANDHELDS

*all handhelds served with a bag chips  
substitute fries or coleslaw +2*

### The 38 Double 15

two smashed patties, cheddar cheese, lettuce, tomato, and pickles on a potato roll  
*add bacon +2*



### Blackened Rockfish Tacos 16

two soft shell tacos with napa cabbage, cilantro, radish, and chipotle-lime cream

### Rockfish Sandwich 18

seared rockfish, sundried tomato aioli, cotija cheese, arugula, basil oil, brioche bun

*Overboard!* French Fries 4  
Sweet Potato Fries 4  
Coleslaw 4  
Chips 2

*alert your server to any special dietary requirements*

*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness*



# DRINKS

## BEERS

- Corona Light 7
- Dogfish 60 Min IPA 7
- Miller Lite 5
- Michelob Ultra 5
- Bud Light 5
- Yuengling 5
- Stateside Black Cherry 7

## CRUSHES! \$11

- Lemon
- Lime
- Kentucky
- Classic Orange
- Grapefruit
- Creamsicle

## SPECIALTY DRINKS



- Guava Lemonade 10**  
vodka, lemonade, guava puree
- Jalapeño Cucumber Margarita 14**  
jalapeño cucumber tequila, fresh lime, triple sec
- Seawatch Breeze 12**  
malibu rum, peach schnapps, pineapple, and cranberry
- Peach John Daly 10**  
a classic drink made with unsweetened ice tea, lemonade, and peach vodka
- Pineapple Mule 10**  
vodka, lime, ginger beer, and pineapple juice
- Caribbean Crush 12**  
malibu rum, orange juice, pineapple, club soda
- Painkiller 14**  
rum, pineapple, coconut cream, orange juice, nutmeg, served on the rocks

## DRAFTS

Ask your server for today's selections

## BUCKETS

Six for the price of 5!

- Domestic 25
- Craft / Import 35

## DESSERTS

- Joey's Arnold Palmer Cake 12**  
lemon tea cake, lemon mascarpone filling, almond tea feuilletine, candied lemon
- Cheesecake 11**  
topped with strawberry compote
- Gourmet Ice Cream Sandwich 10**

## WINES

- Kim Crawford Sauvignon Blanc 11**  
Marlborough New Zealand
- Kendall Jackson Chardonnay 9**  
Sonoma, California 2020
- La Vielle Ferme Rose 9**  
France
- La Vielle Red Blend 8**  
France
- La Vielle White Blend 8**  
France