

Food Menu

RAW BAR

OYSTERS ON THE HALF-SHELL
DAILY SELECTION SPECIALTY OYSTER - MKT PRICE

CLAMS ON THE HALF-SHELL
LITTLE NECK - MKT TOP NECK - MKT PRICE

JUMBO SHRIMP
4 PCS - MKT PRICE

SAMPLER PLATTER
CLAMS, OYSTERS, SHRIMP - MKT PRICE

APPETIZERS

KETTLE CHIPS - *GF
BLUE CHEESE, GREEN ONIONS & CHERRY TOMATOES - \$16

TWICE COOKED WINGS
CHOOSE FROM OUR HOME MADE SAUCES: CHIPOTLE, BUFFALO, SESAME-
ASIAN, OR HOUSE BLUE CHEESE, SERVED WITH VEGETABLES - \$9 / \$18

PANKO CRUSTED CAULIFLOWER STEAK - *V
GARBANZO BEAN PURÉE, MINT CHUTNEY - \$16

SHORT RIB EGG ROLLS
CHEDDAR CHEESE, SHORT RIB, MAC & CHEESE, CHILI AIOLI - \$16

HOMEMADE MEATBALLS
BASIL-RICOTTA CHEESE & CRISP BASIL-GARLIC CROSTINI - \$15

SLOW ROASTED SWEET & SOUR PORK BELLY
SERVED OVER ASIAN SLAW WITH PICKLED ONIONS,
RADISH & CUCUMBERS - \$16

ROASTED GARLIC & RICOTTA SPINACH DIP
SERVED WITH GARLIC TOAST POINTS & SLICED CUCUMBERS - \$14

387 NACHOS - *GF
CHOICE OF: CHICKEN - \$18 | SLICED CARNE ASADA - \$19
SHRIMP - \$19 | TWO OR THREE COMBO - \$24
SCALLIONS, JALAPEÑO GREEN SAUCE, SOUR CREAM,
CILANTRO, SHREDDED CHEESE.

CEVICHE - *GF
CHIVES, LEMON, EVOO, DICED PEPPERS, RED ONION, CILANTRO,
SERVED WITH TORTILLA CHIPS - \$17

FRITTO MISTO
SHRIMP, CALAMARI, BABY OCTOPUS, AIOLI DRIZZLE - \$19

DRUNKEN MUSSELS
BEER, CILANTRO, JALAPEÑOS - \$17

TUNA TARTARE
TERIYAKI SAUCE, TOASTED SESAME, PINEAPPLE,
SERVED WITH TOAST POINTS - \$18

GARLIC SHRIMP
GARLIC & SHERRY WINE MADRID STYLE - \$19

FRIED CALAMARI
LEMON AIOLI & MARINARA - \$17

BAKED CLAMS
LEMON, BREAD CRUMBS, GARLIC, WHITE WINE - \$18

OYSTERS ROCKEFELLER
TRADITIONAL, SPINACH, PERNOD, CHEESE - \$19

*GF - Gluten Free *V - Vegetarian

*Gluten Free Bun Available for Burgers & Sandwiches

SALAD & SOUP

387 CHOWDER
JERSEY CHOWDER, CLAMS, POTATOES,
PINK CREAM - \$12

SOUP OF THE DAY - MKT

SEAFOOD SALAD - *GF
OLIVE OIL AND LEMON DRESSED SHRIMP,
CALAMARI, OCTOPUS, SLICED ENDIVE,
GRILLED OLIVES - \$27

FRIED ASIAN CALAMARI SALAD
FRIED CALAMARI, SCALLIONS, & FRISÉE
TOSSED IN ASIAN DRESSING OVER
WONTON CHIPS - \$23

ROASTED BEET SALAD - *GF *V
GOAT CHEESE, WALNUTS, ORGANIC GREENS,
WHITE BALSAMIC VINAIGRETTE - \$17

TRADITIONAL CAESAR SALAD
WITH GARLIC CROUTONS - \$16

SANDWICHES

SERVED WITH FRENCH FRIES OR SALAD

LOBSTER ROLL
TOSSED IN BUTTER, FRESH CHIVES OR
TERRAGON AIOLI - \$32

SCALLOP OR OYSTER PO BOY
REMOULADE SAUCE - \$18

BREADED FLOUNDER SANDWICH
FRISÉE AND RADICCHIO, HOUSE TARTAR - \$18

GRILLED TUNA SANDWICH
ARUGULA, PINEAPPLE & MANGO RELISH - \$19

CRAB CAKE SLIDERS
DICED CUCUMBER & PINEAPPLE RELISH, DILL AIOLI,
JALAPEÑO GREEN SAUCE - \$18

TACOS

CORN TACOS SERVED WITH PICKLED
ONIONS, CABBAGE, CILANTRO, SLICED
RADISH, JALAPEÑO GREEN SAUCE

FISH TACO - \$8 - *GF

SHRIMP TACO - \$8

SHREDDED BEEF TACO -
CARNE ASADA STYLE - \$8 - *GF

PORK BELLY TACO - \$7

CAULIFLOWER TACO - \$7 - *GF *V

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

LAND

THE 387 BURGER
HOUSE BLENDED BURGER, LETTUCE,
TOMATO, ONION, PICKLE - \$18

TRI-TIP STEAK & MUNSTER
CHEESE SANDWICH
CARMELIZED ONIONS, HORSERADISH CREAM - \$18

GRILLED CHICKEN SANDWICH
CILANTRO CHIMICHURRI, SHREDDED LETTUCE,
CUCUMBER, TOMATO RELISH - \$18

CABERNET BRAISED SHORT RIBS
BLUE CHEESE GRITS, CRISP LEEKS - \$31

HERITAGE BREED PORK CHOP
MASCARPONE & SAGE MASHED POTATOES,
MUSHROOM PORT WINE SAUCE - \$32

PAPPARDELLE BOLOGNESE
MASCARPONE CHEESE & CRISP BASIL - \$28

CHICKEN MILANESE
TOPPED WITH ARUGULA, ENDIVES, RADICCHIO, EVOO, LEMON - \$28

CHAR-GRILLED SKIRT STEAK - *GF
TOPPED WITH MANGO-TOMATO SALSA, FINISHED WITH
SEA SALT & CRISP HOUSE CHIPS - \$34

PECAN CRUSTED CHICKEN
STUFFED WITH GOAT CHEESE & SPINACH SERVED WITH
SWEET POTATO PURÉE - \$29

STEAK OFFERING
MARKET PRICE

SEA

BAKED STUFFED FLOUNDER
CRAB MEAT STUFFING, SAFFRON WHITE WINE SAUCE,
SHALLOTS, GARLIC SPINACH - \$38

BLACK & WHITE SESAME TUNA STEAK - *GF
CRISP FRENCH BEANS, WASABI MASHED POTATOES,
TAMARIND GLAZE REDUCTION - \$34

PAN SEARED SCALLOPS
FENNEL, GRAPEFRUIT BEURRE BLANC - \$36

LINGUINE
WITH CLAMS, MUSSELS, SHRIMP, SCALLOPS, & CALAMARI
SERVED IN GARLIC AND OIL WITH A TOUCH OF TOMATO - \$38

FAROE ISLAND HONEY GLAZED SALMON
GRILLED PINEAPPLE, CRISP SPINACH, MASHED SWEET POTATOES - \$30

FISH OFFERING
MARKET PRICE

SIDES

HAND CUT FRIES - \$8

ROASTED FINGERLINGS BRAVO STYLE - \$9 - *V

ROASTED CAULIFLOWER - \$8 - *V

BABY SALAD - \$9

MAC & CHEESE - \$9

LOBSTER MAC & CHEESE - \$24

