

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 - \$19 / \$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

TOSSSED 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

