

DINNER MENU

SHAREABLES

Little Neck Clams | 22
white wine, linguica & tomato
broth, garlic bread

Shrimp Ceviche, GF | 19
grilled shishito peppers,
red onion, tomato, lime,
avocado salsa, crispy
corn tortilla chips

Blue Crab Cake | 21
curried mango relish,
balsamic fig

**Wild Mushroom
Flatbread, V | 17**
naan bread, ricotta,
mozzarella, crumbled
goat cheese, arugula

Lobster Tacos | 24
crushed avocado, truffle
celery, crema, crispy
quinoa, micro cress

Curly Truffle Fries, V | 14
pecorino & parmesan,
chopped parsley, ketchup

V = Vegetarian | GF = Gluten Free

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

Consuming raw or undercooked
potentially hazardous foods may
increase risk of food borne illness.

18% gratuity will automatically be
added to parties 8 or more.

07-16-2021

SOUPS AND SALADS

New England Clam Chowder | 13
clams, bacon, celery, cream

BLT Salad | 15
baby iceberg lettuce, maple-mustard bacon, basil heirloom
tomatoes, crumbled blue cheese, aged sherry dressing

Caesar Salad | 14
organic kale, hearts of romaine, caesar
dressing, parmesan, butter croutons
add shrimp +11 add chicken +9 add lobster +18

ENTRÉES

Skillet Pressed Chicken | 34
wild mushrooms, grilled broccolini, goat cheese, pan jus

Filet of Beef | 45
grilled asparagus, creamy mashed potatoes, port wine jus

Pan Seared Diver Scallops | 38
pecorino polenta, green beans, crispy artichoke
chorizo pepper ratatouille

Seafood Pasta | 44
penne pasta, scallop, shrimp, fin fish & clams,
saffron tomato fennel sauce

Lobster Roll | 42
toasted split top roll, lobster salad with celery,
lemon, tarragon, & house mayonnaise

Lemon Grilled Swordfish, GF | 36
papa bravas, wilted spinach, veracruz sauce, cracked olive relish

SWEETS

Brûlée White Chocolate Cheesecake | 14
fresh berries

Apple & Cinnamon Tart | 14
salted caramel, vanilla gelato

Flourless Chocolate, GF | 15
pecan crumble, raspberries

Gelato | 12
Two scoops

Sorbet | 12
Two scoops