

Apps & Starters

Daily Soup & Chowder
cup 5.5 bowl 8

Baked French Onion Soup
seasoned crouton and blend of cheeses (A) 9

Rhode Island Calamari
spicy banana peppers and garlic oil 13

Oysters Scargo
baked stuffed with artichoke, spinach, cheese,
and bacon 17

Local Oysters on the Half-Shell
locally farmed, served with mignonette and cocktail sauce,
half dozen (GF) 16

Sweet Potato Dippers
southern style sweet potato fries with honey mustard sauce 8

Shrimp Martini
jumbo shrimp with spicy sauce (GF) half 8 - full 14

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds,
ginger, sriracha and wasabi cream sauce (A) 16

Maine Crab Cakes
crispy cakes served with a smoked paprika remoulade 14

Charcuterie Board
assorted Italian meats, cheeses, and spreads ask your server for details
18

Smoked Chicken Wings
smoked in house with seasoning and a touch of hot sauce,
with bleu cheese dressing 14 (GF)



From The Cellar & Bar

La Fiera, Pinot Grigio
This light bodied, Italian pinot grigio is crisp
with notes of peach and apple, great with
seafood, salad, and chicken 9

Stump Jump, Shiraz
From McLaren Vale in Southern Australia, is
full bodied, with hints of oak, vanilla, and red
berries, perfect with burgers and pork 10

Summer Sangria
Red wine sangria, with apples, oranges,
berries, orange liqueur, applejack brandy, and
fruit juices, served over ice 9.00

**Night Shift,
Mainer Weisse**
a mixed fermentation sour ale aged with
blueberries and cinnamon sticks, from award
winning brewery in Everett, Mass \$10
Available in 16 oz can



Charcuterie Board
assorted Italian meats, cheeses, and
spreads ask your server for details 18

Salads

Tossed Greens
baby greens in a red wine vinaigrette (GF)
9 / 6.5 / 4.5 (demi)

Romaine Salad
fresh parmesan and house made croutons
9 / 6.5 / 4.5 (demi)

Arugula Salad
baby arugula, walnuts, apples, cheddar cheese, and dijon dressing
(GF)
9 / 6.5 / 4.5 (demi)

Iceberg Wedge
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 11

Spinach Chevre Salad
baby spinach, crumbled goat cheese, dried cranberries, pecans,
balsamic vinaigrette (GF) 13

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts, and
balsamic vinaigrette 13

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried
cranberries, almonds, and mandarin oranges (A) 16

Warm Spaghetti Squash Salad
with almonds, scallions, feta, and lemon vinaigrette (GF) 9

Top anything with...
Chicken \$8 Shrimp \$9 Crab Cakes \$12
Steak Tips \$13 Lobster Salad \$20

Sandwiches & Light Sides

Lobster Salad Roll
tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll,
served with cole slaw and French fries 29

Spicy Fried Chicken
flashed fried chicken breast with avocado, bacon cheddar cheese and sriracha sauce served
on a bulkie roll 15

Asian Fish Sandwich
fried scrod filet topped with seaweed salad and sesame mayo 15

Grilled Portobello Sandwich
marinated portobello served on toasted focaccia with baby arugula and basil pesto 13
add brie or goat cheese +\$2

The Pretzel Burger
served on a soft Pennsylvania pretzel roll 14
cheese +\$1

Pepper-burger
cracked peppercorn seared burger, with béarnaise sauce 15

burgers & sandwiches accompanied by
cole slaw, pasta salad or fries.
sweet potato fries add \$1
(in place of regular fries)

Scampi Flatbread
sautéed shrimp, garlic butter, tomato, basil, and mozzarella 16

Entrées

Tenderloin a la Chevre

filet mignon served with whipped Yukon gold potatoes, sautéed baby spinach, a grilled portobello mushroom, dressed with chevre goat cheese and balsamic reduction (GF) 29

Tuscan Sirloin

garlic and herb rubbed sirloin steak, topped with shaved parmesan cheese and white truffle oil, served with Yukon mashed potatoes and grilled asparagus (GF) 28

Korean Short Ribs

Slow braised, boneless short ribs, topped with a Korean BBQ glaze, served with basmati rice and asian slaw 25

Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 25

Lobster and Sweet Pea Risotto

back by popular demand (GF) 33

Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed and fresh veggies (GF) 31

Buddha Bowl

grilled balsamic chicken served over a chilled salad of quinoa tossed in lemon basil dressing, heirloom tomatoes, roasted sweet potatoes, feta cheese, and Greek olives (A) 21

Chicken Marsala

sauteed chicken tenders with marsala wine reduction, mushrooms, and shallots over linguine pasta 23

Tuna Poke

sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (GF) 24

Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 26

Pan Seared Halibut

Pan seared, in a coconut curry sauce with bok choy over udon noodles 30

Filet Homard

Grilled filet mignon topped with hollandaise sauce and butter poached lobster tail, accompanied by crispy potato cake and asparagus 35

Grilled Swordfish

flame grilled and super fresh with lemon butter, served with herbed rice and asparagus (GF) 28

Seafood Strudel

genuine crab, shrimp, and sweet scallops baked in a flaky pastry crust crowned with Newburg sauce and a pair of large shrimp served with Yukon gold mashed potatoes 26

Shrimp & Scallop Stir Fry

pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies over asian noodles (A) 26

Lobster Mac N' Cheese

three cheese sauce, penne and buttered crumbs, voted one of the ten best Macaroni and Cheese in Massachusetts 33

Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 26

Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 25

Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice (A) 27



(GF) indicates that our regular menu preparation is **Gluten Free**.
(A) indicates item can be slightly **Altered** to be Gluten Free on request.
Other items may often be prepared in a gluten free style... just ask.

Extras...

Sweet Potato Fries

by now they're almost famous...
(as an alternate starch \$1)
full order 8

Fresh Asparagus

with béarnaise sauce (A) 7

Sautéed Spinach

roasted garlic and pine nuts (GF) 7

Be sure

to save room...

Strawberries & Cream

Fresh strawberries, mascarpone cream, and yellow cake 8

Lemon Cheesecake

our very own home made New York style cheesecake with a hint of lemon, finished with raspberry puree 8

Consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Note: Our menu items are prepared in a kitchen area alongside nuts and nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.