

Apps & Starters

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 with artichoke, spinach, cheese, and bacon 17

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

Oysters on the Half-Shell
locally farmed, half dozen (GF) 16

Smoked Old Bay Wings
Smoked in house 14 (GF)

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 Crabcakes
crispy cakes served with a smoked paprika remoulade 14

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

**Clam Chowder or Soup
du Jour**
Cup 5.50 ala carte
Bowl 8

\$2.50 cup special
With any other lunch item

Burrata Salad
Fresh burrata served over baby arugula,
vine ripened tomato, and balsamic
reduction 12

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
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

Watermelon Salad
diced watermelon tossed in a jalapeno basil lime dressing with feta
cheese and pine nuts 10

Top anything with...

Chicken \$8 Shrimp \$9 Steak Tips \$13
Crab Cakes \$12 Lobster Salad \$20

Sandwiches and 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
crispy chicken breast with avocado, bacon,
cheddar cheese and sriracha mayo on a
bulkie roll 15

Grilled Portobello
marinated portobello mushroom, on toasted
rosemary 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

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

Chicken in Heaven
grilled breast served with granny smith apple
and sliced brie on focaccia roll
with dill mayo 14

California Turkey
turkey, bacon, lettuce, tomato with avocado
and ranch dressing on
12 grain bread 14

New York Deli Reuben
deli style grilled marbled bread stuffed with a
half pound of thin sliced corned beef,
sauerkraut, and swiss 15

Ham & Brie Baguette
roasted ham with brie cheese on a crisp French
baguette with honey mustard, mayo, lettuce,
and tomato 14

Waldorf Chicken Salad
waldorf chicken salad served on a
croissant 14

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

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



From The Cellar & Bar

Conundrum, White Blend
This full bodied white blend from California
features chardonnay, sauvignon blanc,
semillon, and viognier, it has nice a nice
crispness with hints of pear and pineapple 11

Chat. Coustat, Bordeaux
This medium bodied red from France features
70% merlot and 30% cabernet sauvignon, it is
dry with light tannins, and dark fruit notes 8

Summer Sangria
Red wine sangria, with apples, oranges, berries,
orange liqueur, applejack brandy, and fruit
juices, served over ice 8.50

**Rickey Weisse,
Night Shift Brewing**
A limited release, mixed fermentation sour ale
aged with raspberries and limes,
available in 16 oz can 10

Entrees

Tenderloin a la Chevre

filet mignon served with 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

Boneless Short Ribs

Slow braised, boneless short ribs, with a bourbon orange glaze over maque choux style mashed potato (GF) 25

Mongolian Pork Chop

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

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

Grilled Swordfish

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

Lobster and Sweet Pea Risotto

back by popular demand (GF) 33

Beef Empanadas

Spicy beef wrapped in pastry deep fried and served with fresh corn salsa and our house rice 15

Three Cheese Lasagna

Layers of pasta, marinara sauce, ricotta, mozzarella and parmesan cheeses baked bubbling hot and served with a side salad 17

Jerked Pork

spicy caribbean served over basmati rice with Jicama coleslaw 16

Caprese Salad

Layers of fresh mozzarella cheese, vine ripen tomatoes, and fresh basil drizzled with balsamic reduction and topped with a char grilled balsamic grilled chicken 17

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

Glazed Salmon

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

Crème Brulee

The French classic 8

Lemon Cheesecake Mousse

Rich and creamy, with a graham cracker crusts topped with fresh sliced strawberries 8

Turtle Cheesecake

New York style cheesecake topped with caramel, pecans and chocolate sauce 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.