

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)

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

Salads

Tossed Greens

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

Romaine Salad

Caesar dressing, 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 Crab Cakes \$12
Steak Tips \$13 Lobster Salad \$20**



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. Finet, Bordeaux

This medium bodied red from France blends merlot, cabernet sauvignon, and cabernet franc, it has light tannins with cherry and cassis notes 9

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

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 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

sautéed 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

Halibut Puttanesca

Oven baked halibut with a spicy tomato sauce tossed with green olives and artichoke hearts, topped with shaved parmesan cheese
And served over couscous 29

Steak Tips Dianne

Sirloin tips sautéed with mushrooms and spinach in a brandy wine sauce with a hint of mustard served over linguini 25

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 Mousse

rich and creamy, with a graham cracker crust, 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.