

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 marble 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

La Berriere, Muscadet

Medium bodied white wine from the Atlantic coast of France, notes of red apple, lemon peel, and honey, pairs nicely with light dishes and oysters on the half shell 9

Vigilance, Cabernet Sauvignon

This full bodied red from Lake County is sustainably farmed, with hints of dark cherry and leather, pairs well with steaks and burgers 10

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

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



(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

BBQ Bacon Burger

Char grilled in house burger served on a brioche roll with BBQ sauce, bacon and melted cheddar cheese 17

Salmon Sauté

tender pieces of salmon sautéed with spinach and mushrooms served on a bed of linguini with a light lemon beurre blanc sauce 17

Buffalo Chicken Flat bread

chicken tenders flash fried and tossed with a spicy buffalo sauce served on a flat bread with cheddar cheese, caramelized onions, bacon and crumbled blue cheese 17

Swordfish Burger

Char grilled swordfish burger served on a focaccia roll with remoulade sauce, avocado, tomato and lettuce 16

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

*Be sure
to save room...*

Crème Brulee

The French classic 8

Grandma's Apple Cake

Served warm with vanilla ice cream and caramel sauce 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.