

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

D'Arenberg, Stump Jump White

This white blend of riesling, sauvignon blanc,
marsanne, and roussanne comes from
McLaren Vale in Australia, it is medium
bodied with strawberry and peach notes 10

Tarima, Monastrell

This unique full bodied red from Alicante,
Spain is juicy, with chewy tannins, hints of
licorice and dark chocolate, it was chosen as a
Wine Spectator "Best Value" 9

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

**Warm Brussels
Sprouts Salad**
apple, cranberry, bacon and parmesan
tossed in lemon basil vinaigrette 11

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

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

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

Glazed Salmon

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

Grilled Swordfish

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

Pan Seared Duck

boneless sliced duck breast served over bacon and kale quinoa, garnished with a cranberry port sauce 28

Grilled Salmon Bombay

savory spice rubbed North Atlantic Salmon grilled and served over a roasted eggplant and chickpea basmati rice 26

Oven Roasted Swordfish

rosemary and lemon marinated swordfish, roasted and served over grilled asparagus and mashed potatoes, with a lemon dill sour cream 27

Lobster and Sweet Pea Risotto

back by popular demand (GF) 33

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...

Egg Nog Crème Brulee

The French classic with a winter twist 8

Gingerbread & Mascarpone

served warm with mascarpone cream and vanilla hard 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.