DINNER

Appetizers

CLAM CHOWDER CUP 8/BOWL 10 GF
Housemade with applewood smoked bacon, oyster crackers

FRENCH ONION SOUP GRATINEE 10

OYSTERS 21
Six oysters on the half shell, cocktail sauce, horseradish, mignonette

SHRIMP COCKTAIL 21
Three colossal shrimp, horseradish, cocktail sauce

CALAMARI 19
Deep fried calamari, baby arugula, house made marinara

COCONUT SHRIMP 18
Six coconut shrimp, guava BBQ

CRAB & LOBSTER CAKE 21
Super lump crab & lobster, shaved fennel & field greens, lemon vinaigrette

MUSSELS, TWO WAYS (WHITE WINE 19, COCONUT 21)
Chorizo and coconut cream sauce with jalapeños, sweet onions, shaved fennel and tomato; or in a garlic white wine reduction

OYSTERS TATAKI 19
Fried oysters, wakame seaweed, ahi tuna, wasabi, sriracha mayo, sweet ginger soy

TUNA TARTARE 19
Ahi tuna, wakame seaweed, sesame seeds, cream cheese, cucumber, avocado, toasted pita chips

CHICKEN WINGS OR TENDERS 19
Choice of honey garlic, teriyaki, buffalo or Bajan-style HOT, HOT, HOT!!

EGGPLANT 19
Fried eggplant layered with ricotta, provolone, mozzarella, marinara & basil cream sauce

LAMB 24
Three lollipop lamb chops, rosemary red wine demi

MEATBALLS 19
Two house made jumbo meatballs made with veal, pork, & beef, house made marinara & grated parmesan cheese

STUFFED MUSHROOMS 19
Four silver dollar mushrooms stuffed with spinach, feta & bianco sausage, parmesan aioli

TORTELLINI 21
Cheese tortellini, prosciutto, english peas, creamy parmesan sauce

CHEESE & CHARCUTERIE PLATE 19
Two cheeses, selection of cured meats, marinated mushrooms, artichokes, sweet mini peppers, olives, basil crostini

Greens

ARUGULA 17
Baby arugula, roasted beets, sliced almonds, goat cheese, dried cranberries, pistachios, honey lemon vinaigrette

CAESAR 15
Chopped hearts of romaine, parmesan, croutons, caesar dressing

LOUISE 16
Hydro bibb lettuce, spiced pecans, great hill blue cheese, watercress, granny smith apple, pommery vinaigrette

WEDGE 16
Baby iceberg lettuce, red onion, cukes, tomatoes, applewood smoked bacon, blue cheese, blue cheese dressing

Add: Chicken 8, Shrimp 10, Salmon 12, Swordfish 12, Steak Tips 16

Flats

Can be made gluten free +3

FIG & PROSCIUTTO 19
Dried black mission fig jam, prosciutto, baby arugula, truffle pecorino, balsamic

LOBSTER 28
Fresh lobster meat, dried black mission fig jam, roasted corn, Great Hill blue cheese, parmesan, mozzarella, scallions, oil

SAUSAGE & RICOTTA 18
Bianco sausage, red sauce, ricotta cheese, mozzarella

SHORT RIB 19
Braised short rib, butternut squash, charred brussels sprouts , mozzarella

Mains

BURGER 23
8 oz. burger, buttered brioche bun, american cheese, L, T, O, fries

VEGGIE BURGER 19
Veggie burger, buttered brioche bun, roasted garlic, L.T.O, sweet potato strings, artichoke pesto

BAKED HADDOCK 29
Icelandic haddock topped with ritz cracker crumbs, tomato filets, sautéed spinach, rice pilaf or mashed potatoes

SCALLOPS 29
Pan-seared scallop, sweet potato puree, asparagus, lemon thyme beurre blanc

SWORD CHOP GF 34
Garlic ginger pan roasted swordfish chop, shrimp, tomato, and onion pan jus, baby heirloom tomatoes & potatoes, broccolini

TUNA 26
Pan-seared ahi tuna, jasmine rice, asian veggies, sriracha & wasabi mayo, cucumber salad

SCALLOPS 23, SWORDFISH 24 SALMON 24
Pan-seared or grilled, served on top of seasonal veggies

BOLOGNESE 32
Pork, beef, veal, simmered with tomatoes, rigatoni pasta

SHRIMP PAPPARDELLE 28
Colossal shrimp, baby arugula, heirloom tomatoes, homemade pappardelle, extra virgin olive oil, garlic, shaved parm

FILET & LOBSTER 52
8 oz. filet, fresh lobster, potato lyonnaise, seasonal veggies

CHICKEN 39
Herb crusted pan roasted chicken, arugula, grilled lemon, pickled red onion, crispy potato, honey lemon pan jus

CHICKEN PITERA 29
Breaded chicken cutlet topped with prosciutto, roasted red peppers and fresh mozzarella, pasta

RIBEYE 46
16 oz. ribeye, cauliflower mashed potatoes, pancetta brussels sprouts, wild mushroom demiglace

SIRLOIN 42
16 oz. N.Y. sirloin sliced, served on top of baby heirloom potatoes, fresh basil & wild mushroom demiglace

STEAK TIPS 29
House marinated steak tips, choice of yukon gold mashed potatoes or rice pilaf, cherry peppers

SIDES 8

crispy potatoes • mashed potatoes • cauliflower mashed potatoes • mac n cheese
rice pilaf • fries • sweet potato strings • seasonal veggies • asian veggies
broccolini • pancetta brussels sprouts • haricot vert • asparagus • sauteed spinach

Sauces: *bearnaise, hollandaise, au poivre, demiglace*

Before placing your order, please inform your server if anyone in your party has a food allergy. ***Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of foodborne illness. Consumer advisory regarding mercury in fish-please ask your server for further information.