

dinner - winter

## APPETIZERS

EAST COAST OYSTERS*✦ one dozen shucked to order, served on the half-shell (half-dozen-19) .....	36
SIGNATURE LOBSTER BISQUE butter-poached lobster, sherry, cream, croutons .....	15
NEW ENGLAND CLAM CHOWDER Island Creek Clams, bacon, potatoes, cream, grilled focaccia .....	15
ISLAND CREEK CLAMS*✦ one dozen steamed with butter or raw on the half-shell .....	19
STREET TACOS*✦ fried cod, chipotle aioli, cotija, jalapeño .....	13
RHODE ISLAND CALAMARI cherry peppers, marinara, lemon .....	15
GRILLED HOUSE-MADE FOCACCIA olives + toasted marcona almonds .....	4
LOADED KENNEBEC FRIES* seared tenderloin, cheese sauce, bacon, scallion (sub lobster+17) .....	19
JUMBO LUMP CRAB CAKE* 6oz broiled Maryland blue crab, mustard aioli, field greens .....	22
COLOSSAL SHRIMP COCKTAIL*✦ cocktail sauce, rémoulade, horseradish, lemon .....	19
BANG BANG CAULIFLOWER tempura, general tso's sauce, sesame .....	15

## SALADS

CHOP-CHOP SALAD*✦ romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette .....	15
CLASSIC CAESAR*✦ entrée size, romaine, grana padano, crouton (small size-6) .....	11
FIELD GREENS SALAD*✦ entrée size, tomato, cucumber, balsamic vinaigrette (small size-5) .....	9

## ENTRÉES

AHI TUNA BURGER*✦ brioche bun, served rare, red pepper aioli, cole slaw, kennebec fries .....	23
LOBSTER ROLL*✦ brioche roll, cole slaw, kennebec fries, pickles (hot buttered or cold with mayo) .....	28
CLASSIC CHEESEBURGER*✦ brioche bun, chuck, brisket, sirloin, kennebec fries, cole slaw, pickles .....	17

CHILEAN SEA BASS*✦ simply grilled, mashed potatoes, honey-roasted carrots, truffle cream .....	47
EVERYTHING SPICED AHI TUNA*✦ seared and only served rare, sautéed spinach, tzatziki .....	39
THE HAWAIIAN RIB-EYE 16oz hand-trimmed, pineapple-ginger marinade, loaded mashed potatoes .....	46
BAKED STUFFED HADDOCK*✦ blue crab grain mustard stuffing, sautéed spinach, beurre blanc .....	36
JUMBO SCALLOPS*✦ pan seared, mashed potatoes, Brussels sprouts .....	39
SHRIMP + CRAB LINGUINE spicy tomato sauce, fennel, scallion, pecorino (vegetarian -20) .....	39
FAROE ISLANDS SALMON*✦ simply grilled, olive oil, herbs, lemon, sautéed spinach .....	34
LOBSTER RAVIOLI handmade, lobster tomato cream sauce, grana padano .....	39
I'LL HAVE THE CHICKEN*✦ herb-roasted, mashed potatoes, honey-roasted carrots, beurre blanc .....	26
LOBSTER MAC + CHEESE campanelle pasta, signature cheese blend, bacon, buttered crumbs .....	39
FISH + CHIPS ✦ hand-trimmed Atlantic cod, tartar, kennebec fries, cole slaw ( ✦ +3 ) .....	21
FILET MIGNON*✦ 8oz center cut, char-broiled, veal demi-glace, mashed potatoes .....	39

~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

## ADD-ONS

TWO JUMBO SHRIMP*✦ 16   TWO JUMBO SCALLOPS*✦ 19   4oz GRILLED SALMON*✦ 13
GRILLED CHICKEN*✦ 8   4oz GRILLED TENDERLOIN*✦ 17   4oz BROILED CRAB CAKE*✦ 16

## SIDES

KENNEBEC FRIES* 5 (loaded +4)   MASHED POTATOES* 6 (loaded +4)   MAC + CHEESE 12
BRUSSELS SPROUTS*✦ 6   HONEY-ROASTED CARROTS*✦ 6   SAUTÉED SPINACH*✦ 6

We take pride in preparing our food from scratch every day and only serving fresh, not frozen fish. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. \*Item is or can be prepared without gluten. ✦-Item is or can be prepared keto-friendly. Please enjoy your time with us. Bon Appétit!