



STARTERS

clam chowder

creamy new england or clear broth rhode island. /7

east coast oysters*

½ dozen CT sourced+ cocktail sauce. /16

little neck clams*

½ dozen local clams + cocktail sauce. /12

jumbo shrimp cocktail

cocktail sauce + horseradish. /16

crispy brussel sprouts

flash fried, sweet garlic-parmesan sauce. /12

grilled oysters

grilled local oysters, cilantro, smoked chipotle-tequila butter, mexican cotija cheese + fresh lime. /18

buffalo steak bombs

crispy egg rolls, shaved rib eye steak, bleu cheese, buffalo sauce, peppers, onions + bleu cheese dipping sauce. /14

steamed mussels

butter, beer & garlic sauce, shallot, tomato + crostini. /15

calamari

flash-fried with banana peppers + house-made marinara. /15

bang bang shrimp

crispy panko fried shrimp dipped in spicy thai sauce. /15

chicken wings

house buffalo, parmesan-garlic or honey-chipotle. served with house bleu cheese + celery. /14

lobster nachos

fresh flour tortilla chips, picked lobster, cheddar & pepper jack cheese, black bean, corn, diced pepper, pico de gallo, bang bang sauce, green onion + sour cream. /17

SALADS

pear + walnut

sliced pear, candied walnuts, bleu cheese, dried cranberries, house baked croutons, mixed greens + balsamic vinaigrette. /12

warm goat cheese

mixed greens, panko fried goat cheese, pomegranate arils, candied pecans, watermelon radish, house baked croutons, creamy maple vinaigrette. /12

wedge

iceberg wedge, applewood smoked bacon, tomato, crumbled bleu cheese + bleu cheese dressing. /11

southwest chop

chopped romaine, corn-black bean salsa, tomato, sharp cheddar, crispy tortilla strips + chipotle ranch. /10

caesar

romaine, parmesan, baked croutons + house caesar dressing. /10

add on items: salmon, shrimp or tuna* /12
chicken /8 chilled lobster /18

MAC 'N CHEESE

lobster mac 'n cheese

fresh picked lobster meat, white sharp cheddar cheese sauce, orecchiette pasta, oven baked + bread crumb topping. /29

short rib mac 'n cheese

slow braised short rib, white sharp cheddar cheese sauce, orecchiette pasta + bread crumb topping. /23

buffalo chicken mac 'n cheese

crispy buffalo chicken, buffalo sauce, crumbled bleu cheese, green onion, bread crumbs, orecchiette pasta + cheese sauce. /22

MAINS

steamed lobster

drawn butter, roasted potatoes + corn on the cob. /mkt
» baked + stuffed with buttery seafood stuffing + 6

new england lobster bake

1-¼ lb lobster, little neck clams, smoked sausage, red bliss potatoes, corn on the cob + new england clam chowder. /mkt

pan seared scallops

roasted zucchini, tomato and pearl onion potato hash, sweet corn coulis + avocado-lime crema. /32

faroe island salmon

apricot + stone ground mustard glaze, red bliss mashed potatoes, sautéed seasonal vegetables. /28

garlic shrimp + clams

shrimp, little neck clams, mussels, spinach, sun-dried tomato, garlic-wine butter sauce + linguini. /28

baked stuffed shrimp

seafood stuffed jumbo shrimp, vegetable wild rice pilaf + garlic sautéed spinach. /27

swordfish

flame-grilled, sun-dried tomato-basil butter, red bliss mashed potatoes + grilled asparagus. /29

steak frites*

new york strip steak, sautéed seasonal vegetables, french fries, house-made chimichurri. /32

slow braised short rib

espresso rubbed, red bliss mashed potatoes, sautéed seasonal vegetables + red wine demi glace. /26

cast iron chicken

cast iron seared chicken breast, blistered tomato, spinach, potatoes, artichoke, capers + parmesan tomato cream. /23

fried seafood combination

choose two: cod, clam strips, shrimp, whole clams, scallops, calamari. /27

fish + chips /22

shrimp /24

clam strips /23

whole clams /mkt

fried seafood entrées served with french fries + pickle spear

SANDWICHES

served with french fries + pickle spear

connecticut style lobster roll

warm buttered fresh picked lobster, toasted new england-style brioche long roll. /28

mega lobster roll

2x the meat on a new england-style brioche long roll. /48

lobster grilled cheese

buttery picked lobster, gruyere cheese, crispy sourdough. /28

cod bacon reuben

fried codfish, bacon, swiss cheese, coleslaw, sweet dill pickles, lettuce, tomato, thousand island sauce, toasted marble rye. /17

wl burger*

½ lb. house-made angus beef burger, applewood smoked bacon, sharp cheddar, pickles, lettuce, tomato, onion, brioche roll. /17

buttermilk chicken sandwich

buttermilk fried chicken, applewood smoked bacon, ranch dressing, sliced pickles, lettuce, tomato. /15
- house buffalo sauced fried chicken /16

ahi tuna wrap*

everything bagel seared ahi tuna, cucumber, carrot + cabbage, tomato, crispy wonton strips, sweet chili aioli, spinach wrap. /16

short rib grilled cheese

bourbon bbq pulled short rib, pickled red onion, sharp cheddar, toasted sourdough. /17

please inform your server of any allergy or dietary restriction and our kitchen will do our best to accommodate.

* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.