

## starters

### lobster bisque

cream, sherry wine, chunks of picked lobster. /14

### clam chowder

creamy new england-style or clear broth rhode island-style. /8

### raw bar <sup>GF</sup>

jumbo shrimp cocktail 3.25/ea  
east coast oysters\* 3.00/ea  
cherrystone clams\* 2.50/ea  
little neck clams\* 2.50/ea

### tuna tartare

crispy wonton chips, diced sushi tuna, soy-ginger marinade, seaweed salad, sesame seeds, sweet chili sauce, wasabi crema. /15

### calamari

crispy fried tubes + tentacles, mild banana peppers, house marinara + comeback sauces. /16

### maryland crab cakes

lump crab cakes, zucchini, corn + tomato salad, lemon-garlic aioli, red bell pepper infused oil. /17

### chicken wings

buffalo, fisherman's fury buffalo, korean bbq, sweet chili, or parmesan-garlic. served with blue cheese + celery. /14

### fried lobster fingers

tropical mango dipping sauce. /22

### shrimp duo

coconut shrimp + bang bang fried shrimp, sweet chili + ranch dipping sauces. /16

### clams casino

baked cherrystone clams, bacon, diced pepper butter, garlic + bread crumbs. /15

### fried fresh mozzarella

fresh liuzzi mozzarella slices, panko crust, house marinara sauce, fresh basil. /10

### crispy brussel sprouts

sweet garlic-parmesan sauce. /14

## salads

### warm goat + apple salad

panko fried goat cheese, honeycrisp apples, golden raisins, crispy sweet potatoes, candied pecans, mixed greens + maple vinaigrette. /14

### southwest chop

corn-black bean salsa, tomato, cotija cheese, tortilla strips, chopped romaine + tequila-lime vinaigrette. /13

### westbrook chopped wedge <sup>GF</sup>

iceberg lettuce, bacon, hardboiled egg, cheddar cheese, tomato, red onion + gorgonzola dressing. /14

### caesar

romaine, shaved parmesan, baked croutons + house made caesar dressing. /13

add to any salad: salmon or shrimp [grilled or cajun] /12 chicken [grilled, cajun or buttermilk fried] /8 seared tuna /12 chilled lobster meat /18

## mains

### steamed lobster <sup>GF</sup>

drawn butter, roasted fingerling potatoes + seasonal vegetable. /mkt various sizes available.  
» baked + stuffed with buttery seafood stuffing + 8 »

### halibut <sup>GF</sup>

pan roasted halibut filet, poached jumbo shrimp + little neck clams, green pea + chourico risotto, saffron broth, smoked pepper sauce. /30

### faroe island salmon <sup>GF</sup>

orange marmalade, soy sauce, chopped pecans, mashed potatoes, garlic sautéed spinach. /28

### swordfish <sup>GF</sup>

fresh herb + roasted red pepper chimichurri, house mashed potatoes, mixed vegetables. /30

### bluefin tuna

pepper + sesame crusted, unagi sauce + kewpie yum yum sauce, shrimp + vegetable fried rice. /32

### yellowtail sole

panko + parmesan crust, lobster meat, lemon-caper sauce, rice pilaf + roasted broccolini. /30

### pan seared scallops <sup>GF</sup>

new bedford sea scallops, champagne-tarragon cream sauce, parmesan + shallot broccolini, lemon-parsley pesto fingerling potatoes. /32

### baked stuffed jumbo shrimp

house seafood stuffing with shrimp, scallops + crab, rice pilaf + mixed vegetables. /27

### angry lobster pasta

fresh picked lobster meat, pipette pasta, creamy calabrian pepper + tomato vodka sauce, fresh burrata, pesto drizzle, grilled bread. /34  
» sub: sautéed shrimp or chicken, »

### lobster mac 'n cheese

picked lobster meat, mezzi rigatoni pasta, sharp cheddar cheese sauce, panko topping. /34  
» sub slow braised pulled short rib »

### filet mignon <sup>GF</sup>

cast iron seared filet mignon, roasted broccolini, mushroom risotto, red wine bordelaise sauce with shallots, mushroom + herbs. /38  
» add baked lobster tail /+18 two stuffed shrimp /+10 »

### bone-in pork chop

pounded + panko crusted, pepper jack cheese, green olives, capers, creamy garlic-butter wine sauce, house mashed potatoes. /26

### fish tacos <sup>GF</sup>

cajun fried codfish or seared ahi tuna, fresh pico, pickled cabbage slaw, cotija cheese, chipotle sauce, flour tortillas or lettuce wraps + house rice pilaf. /25

### fried seafood platter

single item /mkt two items /28 three items /36  
seafood choices: cod, clam strips, shrimp, scallops, calamari, whole belly clams.  
served with french fries + dill pickle spear.

## handhelds

served with french fries + dill pickle spear

### cod bacon reuben

fried cod, bacon, swiss, coleslaw, pickles, tomato, thousand island sauce + marble rye. /18

### crispy sole sandwich

panko crusted yellowtail sole, pepper jack cheese, sweet chili aioli, pickled cabbage, brioche bun. /18

### wl burger\*

½ lb. house blend brisket, short rib + chuck beef, thick applewood bacon, sharp cheddar, pickles, lettuce, tomato, onion + toasted brioche roll. /18

### connecticut lobster roll

quarter pound of warm butter poached lobster, house seasoning, toasted brioche roll. /30

### mega lobster roll

whopping half pound of lobster on a buttered + toasted new england-style brioche roll. /50

### seafood gyro

seasoned + sautéed scallops or shrimp, greek-style pico, chopped romaine, feta cheese, tzatziki sauce, pita wrap. /17

### short rib cheesesteak

braised + pulled short rib, sautéed onions + peppers, american cheese, chipotle aioli, mini baguette. /18

### buttermilk chicken sandwich

southern-style buttermilk fried chicken, applewood bacon, ranch dressing, pickles, lettuce, tomato. /16

### blackened chicken sandwich

blackened chicken breast, applewood bacon, cheddar cheese, bbq sauce, fried onion ring. /16