



starters + shareables

clam chowder

creamy new england-style or clear broth rhode island-style. /9

clams casino

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

bang bang shrimp

crispy panko fried jumbo shrimp dipped in spicy thai sauce. /18

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

sautéed mussels

beer + butter broth, garlic, tomato, shallot + charred garlic baguette. /15

lobster nachos

flour tortilla chips, picked lobster, cheddar, black bean + corn salsa, pico de gallo, bang bang sauce, green onion + sour cream. /20

fried lobster fingers

crispy fried lobster tail, tropical mango dipping sauce. /22

maryland crab cakes

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

sirloin medallions* GF

tender marinated angus steak medallions, gorgonzola sauce. /17

east coast oysters* GF

half dozen locally sourced oysters on the 1/2 shell, house cocktail sauce + horseradish. /18

jumbo shrimp cocktail GF

cocktail sauce + horseradish. /4 ea

gorgonzola garlic bread

garlic-buttered grilled french baguette, gorgonzola fondue. /12

chicken wings

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

fried calamari

crispy mild banana peppers, house marinara sauce. /16

salads

harvest salad

candied pecans, panko fried goat cheese, crispy sweet potatoes, pomegranate arils, baked croutons + house maple vinaigrette. /14

caesar

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

little gem wedge GF

little gem lettuce, applewood smoked bacon, feta cheese, cherry tomato, red onion, green goddess dressing. /14

pear + walnut

sliced pear, candied walnuts, bleu cheese, dried cranberries, house baked croutons, mixed greens + balsamic vinaigrette. /14

add: salmon or shrimp [grilled or cajun] /12 seared tuna* /12 marinated steak* /12 chilled lobster meat /18 chicken [grilled, cajun or buttermilk fried] /8

mains

whole lobster GF

whole melted butter, roasted red potatoes, garlic sautéed seasonal vegetable. various sizes may be available /mkt

lazy lobster casserole

butter poached lobster meat, lemon-butter breadcrumbs, roasted red potatoes, garlic sautéed seasonal vegetables. /38

faroe island salmon

everything bagel seasoned + roasted salmon, honey dijon poppy seed sauce, house rice pilaf, maple-dijon brussel sprouts + sweet potatoes. /28

filet mignon* GF

flame-grilled 8 oz. tenderloin filet, roasted red potatoes, sautéed seasonal vegetables + gorgonzola cream. /41

short rib mac 'n cheese

red wine braised short rib, sharp cheddar cheese sauce, panko bread crumbs + lumache pasta. /28

lobster mac 'n cheese

fresh buttery lobster meat, sharp cheddar cheese sauce, lumache pasta + panko bread crumbs. /36

pan seared scallops

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

yellowtail sole

panko + parmesan crust, lobster meat, lemon-caper sauce, house rice pilaf + garlic sautéed spinach. /30

calabrian vodka rigatoni

mezzi rigatoni pasta, calabrian pepper vodka sauce, shallots, garlic, tomato, fresh luizzi burrata, pesto drizzle + grilled garlic buttered bread. /22
add-ons: grilled chicken /6 sautéed shrimp /10 seared scallops /12 lobster meat /16

halibut

pistachio crust, lemon-garlic cream, sweet potato mash + sautéed broccolini. /36

baja tacos

pico de gallo, cilantro-lime slaw, queso fresco, mexican crema + spanish-style rice.
crispy codfish or sesame ahi tuna* /25 pulled short rib /22 butter poached lobster /30 crispy or grilled chicken /21

creole butter swordfish GF

cajun creole spiced + grilled, sun-dried tomato butter, spanish rice, chorizo shaved brussel sprouts. /30

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 + pickle spear

cod bacon reuben

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

ahi tuna wrap*

sesame seared rare, cucumber, carrot, tomato, cabbage, crispy wonton strips + sweet chili aioli. /18

crispy sole sandwich

panko crusted yellowtail sole, lemon-garlic aioli, shredded lettuce, sliced tomato + brioche bun. /18

connecticut style lobster roll

quarter pound of warm butter poached lobster, toasted new england-style brioche roll. /30

mega lobster roll

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

lobster grilled cheese

quarter pound of buttered lobster, gruyere cheese, crispy grilled sourdough. /31

wl burger*

1/2 lb. angus beef burger, applewood smoked bacon, sharp cheddar cheese, pickles, lettuce, tomato, onion + toasted brioche roll. /20

buttermilk chicken sandwich

southern-style buttermilk fried chicken, cole slaw, pickles + calabrian chili mayo, brioche roll. /17

short rib french dip

red-wine braised short rib, gruyere cheese, caramelized onions, gorgonzola horseradish cream + au jus. /22

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% gratuity will be automatically added for parties of ten (10) or more. No separate checks for parties of ten (10) or over.