

SHAREABLES

clam chowder

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

east coast oysters* GF

1/2 dozen locally sourced, house cocktail sauce. /16

little neck clams* GF

1/2 dozen locally sourced, house cocktail sauce. /12

crispy salmon bites

old bay seasoned + panko bread crumb fried, cilantro cream dipping sauce. /14

bang bang shrimp

crispy panko fried jumbo shrimp dipped in spicy thai sauce. /16

lobster nachos

flour tortilla chips, picked lobster, cheddar cheese, black bean + corn salsa, pico de gallo, bang bang sauce, green onion + sour cream. /18

sirloin medallions* GF

tender marinated angus steak medallions + gorgonzola sauce. /16

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

grilled garlic bread

bleu cheese fondue. /12

jumbo shrimp cocktail GF

cocktail sauce + horseradish. /16

buffalo steak bombs

shaved rib eye steak, bleu cheese, buffalo sauce, peppers, onions + bleu cheese sauce. /14

sautéed mussels

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

calamari

crispy fried with mild banana peppers, house marinara sauce. /15

chicken wings

buffalo maple, alabama white bbq, or thai peanut blue cheese + celery. /14

SALADS

caesar

romaine, shaved parmesan, baked croutons, house made caesar dressing. /12

harvest salad

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

pear + walnut

sliced pear, candied walnuts, bleu cheese, dried cranberries, house baked croutons, mixed greens + balsamic vinaigrette. /13

iceberg wedge GF

applewood bacon, tomato, crumbled bleu cheese + bleu cheese dressing. /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

drawn whole butter, roasted red potatoes + seasonal vegetable. various sizes may be available. /mkt add a side of seafood stuffing +8

baked stuffed jumbo shrimp

house seafood stuffing, vegetable wild rice pilaf + garlic sautéed spinach. /27

swordfish GF

sun-dried tomato-basil butter, long grain wild rice pilaf, grilled asparagus. /29

faroe island salmon

creamy parmesan polenta, crispy brussel sprouts, house hot honey drizzle. /28

fried seafood platter

served with french fries + dill pickle spear.

seafood choices: cod, clam strips, shrimp, scallops, calamari, whole belly clams. single item /mkt two items /27 three items /36 four items /43

lobster mac 'n cheese

fresh lobster meat, lumache pasta, sharp cheddar cheese sauce, oven baked, buttery panko topping. /30

short rib mac 'n cheese

red wine braised pulled short rib, white sharp cheddar cheese sauce, lumache pasta + house-made bourbon bbq sauce. /24

halibut GF

brown butter sage cream sauce, roasted corn-sweet potato + crab succotash. /34

filet mignon* GF

flame-grilled 8 oz. tenderloin filet, roasted red potatoes, prosciutto wrapped asparagus + gorgonzola cream sauce. /41

tuscan seafood pasta

sea scallops + jumbo shrimp, fettuccine pasta, sun-dried tomato, baby spinach, onion, parmesan cream sauce, grilled garlic bread. /31

TACOS

served with mexican-style rice + beans

lobster

warm chipotle buttered lobster meat, fresh pico de gallo, cilantro, citrus slaw + cilantro-lime aioli. /28

sesame tuna*

"everything bagel" seared ahi tuna, pickled lime slaw, crispy fried wontons, hoisin aioli. /24

baja fish

crispy codfish, fresh pico de gallo, cilantro, pickled lime slaw, queso fresco + mexican crema. /22

steak*

marinated sliced steak, pico de gallo, queso fresco, cilantro, mexican crema. /23

HANDHELDS

served with french fries + pickle spear

buttermilk fried chicken sandwich

southern-style buttermilk fried chicken, cole slaw, pickles + rooster sauce. /17

salmon caprese

faroe island salmon filet, fresh mozzarella, basil, sliced tomato, pesto aioli, brioche roll + french fries, dill pickle spear. /18

wl burger*

1/2 lb. angus beef burger, applewood smoked bacon, sharp cheddar cheese, pickles, lettuce, tomato, onion + toasted brioche roll. /18

connecticut style lobster roll

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

mega lobster roll

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

lobster grilled cheese

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

cod bacon reuben

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

ahi tuna wrap*

"everything bagel" seared rare, cucumber, carrot, chopped cabbage, tomato, crispy fried wonton strips + sweet chili aioli. /18

short rib cheesesteak

pulled short rib, american cheese, sautéed onions, sun dried tomato aioli, hot pepper relish. /18

surf + turf burger*

half pound angus beef burger, warm buttered lobster, gruyere cheese, lemon-tarragon aioli, lettuce, tomato + toasted brioche bun. /27

*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.