

Breakfasts

French Toast ~14
Stuffed with Lemon Curd, Raspberry Sauce,
Dusted Powdered Sugar.

Fried Egg ~9
Home Fries, Toast

Gail Omelet ~12
Spinach, Onion, Peppers, Mushrooms,
Home Fries, Toast

Rego Omelet ~12
Chorizo, Bacon, Sausage, Cheddar,
Home Fries, Toast.

Shakshuka ~14
Onions, Red & Green Peppers, Cheese,
Tomato Sauce, Tortilla, Fried Egg.

Vegetable ~14 Chicken ~16

Specialty Benedicts

Traditional Benny ~12
Two Poached Eggs, English Muffin, Canadian Bacon,
Home Fries, Hollandaise Sauce.

Smoked Salmon Benny ~14
Two Poached Eggs, English Muffin, Sauteed Spinach,
Smoked Salmon, Home Fries, Hollandaise Sauce.

Lamb Hash Benny ~17
Two Poached Eggs, English Muffin, Lamb Hash,
Home Fries, Mint Hollandaise Sauce.

Lobster Benny ~28
Two Poached Eggs, Rye Bread, 3oz. Lobster Meat,
Home Fries, Hollandaise Sauce .

Appetizers

Soup Of The Day ~9
(Made In House)

Kale & Apple Salad ~11
Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.

Pakora Vegetable Fries ~14
Chickpea Battered, Assorted Vegetables, Fried, Sour Cream.

Steamed Littleneck Clams ~16
Cherry Chili Tomato, Garlic, Curry Leaf, Olive Oil,
Garlic Bread.

Steamed Mussels ~14
Coconut Milk Broth, Thai-Chili, Mustard Seed, Curry Leaf.

Shrimp Pakora ~14
Chickpea Battered, Fried with Sweet Chili Sauce.

Fried Oysters ~16
Mint & Tamarind Chutney

Sandwiches

(Served with House made Chips)

Chicken ~16
Pulled Chicken, Cheddar Cheese, Avocado, Lettuce,
Onions, Mango Sour Cream, On Naan.

Shaved Steak ~16
Swiss Cheese, Caramelized Onion,
Horseradish Sour Cream, On Naan.

Naan BLT ~11
Bacon, Mixed Greens, Tomato, Mayo, On Naan.

Lobster Roll ~32
Grilled Brioche Roll, Naked Lobster with 3 Sauces.

Seafood ~26
Lobster, Scallops, Shrimp, Mussels, & Salmon.
Tapenade Aioli, Lettuce, Tomato, Onion, On Naan.

Lamb ~ 18
Lamb Hash, Lettuce, Onion, Tomato, Raita, Mint Chutney.



Raw Bar*

Cold Jumbo Shrimp (Each) ~3.00

(Cocktail Sauce)

*Oysters on a Half Shell (Each) ~2.75

(Balsamic Peppercorn Sorbet)

*Littlenecks on a Half Shell (Each) ~2.50

Entrées

Flounder ~26

Sauteed, Roasted Fingerling Potatoes, Spinach,
Lemon Wine Butter Sauce.

Salmon ~26

Blackened, Olive Oil Chick Pea Puree, Apple, Pecans,
Dried Cranberries, Carrot, & Kale

Bistro Steak & Lobster Salad ~40

Butter Sauteed Teres-Major, Lobster, Asparagus, Peas,
Tomato, Avocado Vinaigrette, Fried Onion Salad*

Lamb Curry ~26

Boneless Leg Slow Cooked in Coconut Milk, Madras Curry,
Cracked Wheat Pilaf, Seasonal Vegetables.

Vegetable Plate ~26

Cauliflower Manchurian, Braised Beans,
Sautéed Seasonal Vegetables, Cornbread Brussels Sprout Hash,
Rice, Naan, Mint Chutney, Tamarind Chutney, Carrot Salad.

Turkey & Tomato Quiche ~18

Mustard & Cheddar Baked. Cucumber, Carrot,
Pecan, Avocado, Spinach, Freese.
Tossed with Lemon Juice and Olive Oil.

Lobster Pop Over ~36

Light Airy Popover, 4 oz Lobster Meat, Sherry Cream.
Brussel Sprouts Corn Bread Hash.

Seafood Stew ~36

Shrimp, Scallops, Mussels, Clams, 1/2 lobster, Local Fish,
Coriander, Coconut, Thai-Chili Broth, Broccoli Rabe.

Filet Mignon ~46

Mashed Potatoes, Seasonal Vegetables, Herb Butter.*

Sautéed New England Lobster ~48

1 lb 1/4 Lobster, Scallops, Mussels, Shrimp, Broccoli Rabe,
Ginger, Curry Leaf, Mustard Seed, Coconut Milk, Rice.

Classic Stuffed ~48

New England 1 lb 1/4 Lobster Stuffed with Cornbread Stuffing,
Shrimp & Scallops, with Mashed Potatoes, Seasonal Vegetables.

Bucatini with Duck Meatball ~32

Braised in Tomato Duck Gravy, & Tossed with Garlic,
Broccoli Rabe, Basil, Ricotta.

Porcini Gnocchi with Roasted Chicken ~28

Mozzarella, Tomato Stuffed ,Bacon Wrapped.
Sauteed Wild Mushrooms, Peas, Asparagus, & Spring Onion.
Balsamic Black Peppercorn Butter Sauce.

Cowboy Steak ~65

Cast Iron Seared, Herb Butter

Pasta Primavera ~18

Egg Noodles, Sauteed with Asparagus, Peas, Spinach, Mushrooms,
Olive Oil, Tomato, Garlic, Garnished with Parsley & Parmesan.

Tandoori Petit Lamb Rack ~26

Brussel Sprout Corn Bread Hash, Mint Chutney.*

Seafood & Quinoa Salad ~32

Lobster, Scallops, Shrimp, Mussels, & Salmon.
Avocado Dressing, Peas, Asparagus,
Snow Peas, Sunflower Seed, & Carrot,
Champagne, Parsley Vinaigrette.

Naan Pizza

Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro ~13

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

*Consuming raw meat and shellfish or products not cooked to recommended internal temperatures can increase your risk of illness.
If you have any food allergies please notify server.