

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4
Cheddar ~6

Naan Pizza

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

Cheddar, Sun-Dried Tomato, & Bacon ~13
Truffle Parmesan, Arugula, Aged Balsamic ~13

Appetizers

Soup Of The Day ~9
(Made in House)

Mixed Green Salad ~8
Balsamic Vinaigrette.

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

Chicken Empanada ~11
Tamarind & Mint Chutney.

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

Steamed Littleneck Clams ~18
Cherry Chili Tomato, Garlic, Curry Leaf,
Olive Oil, Garlic Bread.

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

Fried Oysters & Pickles ~16
Harissa Honey Aioli

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

Petit Lamb Chops ~15
Carrot Salad & Mint Chutney.

Duck Leg Confit ~16
Honey Pabillo Chili Sauce, Kale, Pickled Onion.

Sandwiches

(Served with house made chips)

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

Vegetable ~15
Brussel Sprouts, Spinach, Sun Dried Tomatoes,
Potatoes, Fresh Mozzarella Cheese, On Naan.

Naan BLT ~12
Bacon, Mixed Greens, Tomato, Mayo, On Naan.

Blackened Salmon Sandwich ~18
Arugula, Red Onion, Avocado,
Harissa Honey Aioli, On Naan.

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

Shaved Steak ~18
Swiss Cheese, Caramelized Onion,
Horseradish Sour Cream, On Naan.

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

Seafood ~24
Lobster, Scallops, Shrimp, Mussels, & Salmon.
Tapenade Aioli, Lettuce, Tomato, Onion, On Naan.



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**
(Lemon & Horseradish)

Entrées

Flounder ~26
Sauteed, Roasted Fingerling Potatoes, Spinach,
Lemon Wine Butter Sauce.

Roasted Salmon ~26
Basmati Steamed Rice, Ginger, Coconut Milk,
Turmeric Bisque & Seasonal Vegetables*

Swordfish ~28
Pepper Sunflower Seed Sauce,
Lemon Caper Ginger Turmeric Rice,
& Seasonal Vegetables.

Bistro Steak ~28
Teres Major, Mashed Potatoes, Seasonal Vegetables,
Red Wine Mushroom Sauce.*

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,
Mint Chutney, Tamarind Chutney, & Carrot Salad.

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.

Tandoori Chicken ~25
Marinated in House Spice, Buttermilk, & Cheddar,
Brussels Sprout Cornbread Hash,
Cardamom Fenugreek, & Tomato Masala.

Filet Mignon ~46
Mashed Potatoes, Seasonal Vegetables, Herb Butter.*

Salmon ~26
Blackened, Olive Oil, Chick Pea Puree, Apple,
Pecans, Dried Cranberries, & Carrot Salad.*

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 ~52
New England 1 lb 1/4 Lobster
Stuffed with Cornbread Stuffing, Shrimp & Scallops,
with Mashed Potatoes, & Seasonal Vegetables.

Bucatini with Duck Meatball ~24
Braised in Tomato Duck Gravy,
Tossed with Garlic, Broccoli Rabe, Basil Ricotta.

Pasta Primavera ~18
Egg Noodles, Sauteed with Asparagus, Peas,
Spinach, Mushrooms, Olive Oil, Tomato, Garlic,
Garnished with Parsley & Parmesan.

Lobster Salad ~32
3 1/2 oz Lobster, Fennel,
Asparagus, Orange, Avocado, Apple,
Sunflower Seed, Crisp Onion,
Dill, Oregano, & Lime Vinaigrette.

Gnocchi with Stuffed Chicken ~28
Mozzarella, Tomato, Olive, Bacon Wrapped.
House Made Gnocchi, Snow Peas, Asparagus,
Spinach Sauce.

*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.

Sides

House Made Pasta ~8
(Butter or Marinara Sauce)

Basmati Rice ~5

Brussels Sprout Cornbread Hash ~9

Cauliflower Manchurian ~9

Seasonal Vegetables ~7

Mashed Potatoes ~7

Broccoli Rabe ~9

French Fries ~6

Desserts

Cardamom Crème Brûlée ~11
Cardamom Custard

Flourless Fudge Cake ~11
Topped with House Made
Whipped Cream & Fresh Fruit

Drenched Ice cream ~13

Chocolate or Vanilla Ice Cream (Two Scoops)
Your choice of: **Baileys, Kahlua, Rum**

Rustic Seasonal Tart ~11
Slices of Seasonal Fruit Baked
Scoop of Ice Cream

Cherry Cheese Cake ~11
Dusted with Powdered Sugar

Seasonal Cocktails

Spring Fashion ~13
Evan Williams Bourbon, St. Germain,
Grapefruit Bitters

Newcumber ~14
Crop Organic Cucumber Vodka,
Skinos Masticá, Lemon Juice, Simple Syrup,
Celery Bitters

Wolfy Wallbanger ~12
Velo Vodka, Giffard Vanilla, Lime Juice,
Orange Soda

Coconut Martini ~14
Stoli Vanilla Vodka, Malibu Rum, Coco Lopez

Blackberries & Thyme ~14
Blackberry & Thyme infused Bombay Gin,
Giffard Framboise, Lemon Juice, Simple Syrup

Pear Martini ~14
Grey Goose Pear, St. Germain, Lemon Juice,
Simple Syrup

Peach Mule ~13
Tito's Vodka, Giffard Peche, Lemon Juice,
Ginger Beer

The Velvet Pineapple ~14
Pineapple & Basil infused Rum 44,
John D. Taylor's Velvet Falernum, Lime, Simple Syrup

Classics

House Margarita ~13
Lunazul Tequila, Triple Sec,
Fresh Lime, Agave
(Blueberry & Strawberry Available)

Aperol Spritz ~13
Aperol, Prosecco, Soda Water

Manhattan ~13
Evan Williams Bourbon, Antica,
Angostura Bitters

Aviation ~14
Bombay Sapphire, Luxardo Maraschino Liqueur,
Violet Liqueur, Lemon Juice

Mocktails

The Stella ~10
Coco Lopez, Pineapple Juice, Lime Juice,
Grenadine

Strawberry Mint Fizz ~9
Strawberries, Mint, Lime Juice, Soda

Blueberry Mule ~9
Blueberry Simple Syrup, Lemon Juice, Ginger Beer



By The Glass

White

Fernando Pighin & Figli Pinot Grigio, IT ~12

Louis Jadot, Macon Village Chardonnay, FR~13

Storypoint Chardonnay, CA ~13

Markham Chardonnay, CA ~15

Seapearl Sauvignon Blanc, NZ ~12

River Sail Blanc, FR ~14

Chateau de Sancerre, FR ~17

Aime Roquesante Rose, FR ~13

Machio Prosecco, Italy |187mL| bottle ~12

Risata Moscato, Italy |187mL| bottle ~12

Canella Sparkling Rose |187mL|bottle ~12

Red

Chateau Souveraine Cabernet Sauvignon, CA ~12

Oberon Cabernet Sauvignon, Napa Valley, CA ~15

Casa Ferreirinha Vinha Grande Red Blend, PRT ~15

Trapiche "Tesero" Malbec, ARG ~12

Elouan Pinot Noir, OR ~13

Beer

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Samual Adams Boston Lager, MA ~6

Heineken Euro Lager, NE ~7

Amstel Light Euro Lager, NE ~7

Corona Extra, MX ~6

High Noon Seltzer ~8

Stella Artois ~6

(Non-alcoholic)

French Press Coffee

Sumatra
Ethiopian Ignatieff
Kenya AA Gatina
Guatemala Antigua Pea Berry

Specialty Teas

Earl Grey
Imperial Green
English Breakfast
Chai

Decaffeinated Teas

Peppermint
Chamomile Flowers
Ginger-Lemon
Roobios African Red