

Naan Pizza

*Smoked Salmon, Fenugreek Sour Cream,
Capers, Mustard Oil, Cilantro ~14*
Cheddar, Sun-Dried Tomato, & Bacon ~14
Truffle Parmesan, Arugula, Aged Balsamic ~14
Cheddar, Lamb Hash, Mint Chutney, Cilantro ~16

Appetizers

Soup of the Day ~9
Made in House.

Mixed Green Salad ~8
Carrots, Cucumber, Balsamic Vinaigrette.

Kale & Apple Salad ~12
*Frisse, Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.*

| *Blackened Shrimp ~18* | *Chicken Breast ~16* |
| *Salmon ~18* | *4 oz Lobster Meat ~26* |

Chicken Empanada ~14
*Stuffed Fried Semolina Pastry.
Tamarind & Mint Chutney.*

Fried Oysters & Pickles ~19
Harissa Honey Aioli.

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

Confit Duck Leg ~17
*Butternut Bacon Chutney.
Pickled Onion, Fennel, Feta, Frisse Salad.*

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

Steamed Mussels * ~16
Coconut Milk, Thai-Chili, Mustard Seed, Broth.

Shrimp Pakora ~15
Chickpea Battered, Fried, Sweet Chili Sauce.

Petit Lamb Chops ~17
Carrot Salad & Mint Chutney.

Sandwiches

Served with House-made Chips

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

Vegetable ~15
*Mozzarella, Spinach, Brussels Sprouts,
Sundried Tomatoes, Onion, on Naan.*

Naan BLT ~13
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 ~34
*Naked Lobster with Three Sauces,
Grilled Brioche Roll.*

Oyster Po'boy * ~28
*Tomato, Lettuce, Pickled Onion,
Harissa Remoulade, Grilled Brioche Roll.*

Brussels Sprout Cornbread Hash ~9

Cauliflower Manchurian ~9

Seasonal Vegetables ~7

Sautéed Spinach ~5



Sides

Broccoli Rabe ~9

Basmati Rice ~5

Truffle Fries ~7

Raw Bar

Cold Jumbo Shrimp (each) * ~ 3.50
Cocktail Sauce.

Oysters, on a half shell (each) * ~2.75
Balsamic Peppercorn Sorbet.

Littlenecks, on a half shell (each) * ~2.50
Lemon & Horseradish.

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4

Entrées

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

Blackened Grilled Shrimp * ~28
*Lemon Tahini Roasted Cabbage, Onion, Tomato,
Squash, Garbanzo, Capers, Frisse Salad.
Brown Butter–Sage Vinaigrette.*

Sautéed Flounder * ~29
*Roasted Fingerling Potatoes,
Sautéed Spinach, Lemon, Wine, Butter Sauce.*

Roasted Salmon * ~28
*Pumpkin Seed Duqqa Crusted, Smoked Squash Purée,
Lemon Garlic Broccoli Rabe, Braised Fennel.*

Lamb Curry ~27
*Boneless Leg, House Curry Powder,
Cracked Wheat Pilaf, Raita, & Seasonal Vegetables.*

Lobster Popover ~36
*Light, Airy Popover, 4 oz Lobster Meat,
Sherry Cream, Brussels Sprouts Corn Bread Hash.*

Grilled Swordfish * ~29
*Lemon Caper Ginger Turmeric Rice & Seasonal Vegetables.
Roasted Red Pepper Sunflower Seed Sauce.*

Bucatini Primavera ~19
*Sautéed Wild Mushrooms, Cauliflower, Spinach,
Scallions, Tomato, Garlic, Parsley, Olive Oil.*

Sautéed New England Lobster * ~54
*1 1/4 lb. Deshelled Lobster, Scallops, Mussels, Shrimp,
Broccoli Rabe, Ginger, Curry Leaf, Mustard Seed,
Coconut Milk, Rice.*

Seafood Stew * ~39
*Shrimp, Scallops, Mussels, Clams,
1/2 Lobster, Local Fish, Coriander, Coconut,
Thai-Chili Broth, Broccoli Rabe.*

Classic Stuffed * ~54
*New England 1 1/4 lb Lobster, Stuffed with
Cornbread Stuffing, Shrimp & Scallops.
Mashed Potatoes & Seasonal Vegetables.*

Grilled Bistro Steak Tips * ~29
*Thyme, Oregano Marinated Teres Major.
Sautéed Wild Mushrooms, Cipollini Onion,
Roasted Vegetables, Mashed Potatoes, Mushroom Sauce.*

Vegetable Plate ~28
*Whole Wheat Roti, Cauliflower Manchurian,
Braised Beans, Sautéed Seasonal Vegetables,
Tofu Curry, Carrot Salad, Rice, Roti
Cornbread Brussels Sprout Hash.
Mint Chutney & Tamarind Chutney.*

Tandoori Chicken ~28
*Marinated in House Spice & Buttermilk, with Cheddar.
Brussels Sprout Cornbread Hash,
Cardamom, Fenugreek, & Tomato Masala.*

Roasted Duck Breast * ~32
*Maple-Miso Glazed, Smoked Acorn,
Cabbage Ginger Wheat Pilaf, Sautéed Spinach,
Maple-Miso Pecan Glaze.*

Sautéed Sea Scallops & Clams * ~42
*Braised Fennel & Cipollini Onion;
Mashed Potatoes, Lobster Saffron Sauce.*

House-made Pasta ~9
Butter or Marinara

Mashed Potatoes ~ 7

French Fries ~6

*Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness. Please inform your server of any allergies.

Seasonal Cocktails

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

Cranberry Cheers ~13
*Evan Williams Bourbon, Cranberry Simple,
Cranberry Bitters, Cardamom Bitters.*

Maple Smoke Sour ~13
*Bozal Mezcal, Lemon Juice, Maple Simple,
Black Walnut Bitters.*

Pear Pressure Mule ~13
*Grey Goose La Poire, Lemon Juice,
Cinnamon Simple, Ginger Beer.*

Fizz The Season ~14
*Black Fig Vodka, Lemon Juice, Simple,
Prosecco, Soda Water.*

Winter Ruby ‘Rita ~14
*Lunazul Tequila, Pama Pomegranate Liqueur,
Lime Juice, Simple.*

Mint To Be ~14
*Stoli Vanilla Vodka, Peppermint Bark Rumchata,
Aztec Chocolate Bitters.*

Blackberry and Thyme Martini ~14
*Blackberry and Thyme Infused Bombay Gin,
Framboise, Lemon Juice, Simple.*

Mulled Wine ~12
Red Wine, Paul Masson Brandy, Maple, Spices.

Fireside Boulevard ~15
Sazerac Rye, Antica Sweet Vermouth, Campari.

Classics

Aperol Spritz ~14
Aperol, Prosecco, Soda Water.

Manhattan ~13
*Evan Williams Bourbon,
Antica Formula Sweet Vermouth, Angostura Bitters.*

House Margarita ~13
Lunazul Tequila, Triple Sec, Fresh Lime, Simple.

Dark ‘n Stormy ~13
Goslings Rum, Goslings Ginger Beer.

Mocktails

The Stella ~10
*Coco López, Pineapple Juice,
Lime Juice, Grenadine.*

Sangria ~14
A Blend of Juices & Non-Alcoholic Wine.

Pomegranate Cranberry Fizz ~10
*Pomegranate Juice, Cranberry Juice,
Cinnamon Simple, Soda Water.*

Fireside Mule ~10
*Cranberry Juice, Lime Juice, Cinnamon Simple,
Ginger Beer.*

No Fashion ~10
Orange, Cherry, Black Walnut Bitters, Soda Water.



By The Glass

White

Pighin & Figli Pinot Grigio, IT ~12/16

Louis Jadot, Macon Village Chardonnay, FR ~13/17

Hahn Chardonnay, CA ~13/17

Dashwood Sauvignon Blanc, NZ ~12/16

Chateau de Sancerre, FR ~18/24

Aime Roquesante Rose, FR ~13/17

Maschio Prosecco, IT |187mL| Bottle ~12

Risata Moscato, IT |187mL| Bottle ~12

Chandon Brut |187mL| Bottle ~16

Leite Blanc de Blancs White Blend (Non-Alcoholic) ~12

Red

Chateau Souverain Cabernet Sauvignon, CA ~12/16

Oberon Cabernet Sauvignon, Napa Valley, CA ~15/20

Gascon Malbec, ARG ~12/16

Chianti, IT ~12/16

Herdade do Peso Red Blend, PT ~18/24

La Petite Perriere Pinot Noir, FR ~12/16

Leite Zero Point Five Pinot Noir (Non-Alcoholic) ~12

Bottles & Cans

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Heineken Euro Lager, NE ~7

Corona Extra, MX ~6

High Noon Seltzer ~8

Stella Artois (Non-Alcoholic) ~6

Guinness (Non-Alcoholic) ~7

THC & CBD

Higher Vibes Seltzers ~14

| Raspberry Lemon | Blueberry Citrus |
| Pineapple Orange | Blackberry Mango |

5mg THC/10mg CBD

French Press Coffee

Power Wagon

Bling Pig

Quonnie

Ethiopia

Specialty Teas

Earl Grey

Imperial Green

English Breakfast

Chai

Decaffeinated Teas

Peppermint

Chamomile Flowers

Ginger-Lemon

Roobios African Red