** Raw Bar**

 **Jumbo Shrimp Cocktail** ~3~ *Each*

 **Oyster on the Half Shell\*** ~3~ *Each*

 **Littlenecks on the Half Shell\*** ~2.75~ *Each*

 **Raw Bar Platter\*** *3 of each of the above & 3 ½ lobster tails* **~**42~

 **Soups & Salads**

**Soup Du Jour**

*Your server will inform you of today’s selections ~6~*

**Seasonal Salad**

*Crisp carrots, & shallot mustard sherry vinaigrette ~6~*

**Kale & Apple Salad**

*Shaved celery, cranberries, pecans & parmesan peppercorn dressing ~10~*

**Fried Green Tomato & Lobster Salad**

*Mixed greens & lobster tossed with avocado &mango sour cream, Tamarind chutney drizzle ~19~*

**Watermelon Salad**

*Iceberg lettuce, arugula, watermelon, charred corn, cherry tomatoes, quince malt vinaigrette, & blue cheese crumbles ~8~*

**Gazpacho Salad**

*Iceberg lettuce, cucumbers, heirloom cherry tomatoes, onions, bell peppers, shrimp cocktail, & tomato vinaigrette ~12~*

Small Plates

**Stuffed Sweet Potato**

*Sweet potato, pulled BBQ chicken, cheddar cheese, lettuce, & ranch dressing ~10~*

**Lobster Popover**

*Lobster, light airy popover, sherry cream sauce, & field greens ~19~*

**Shrimp Pakora**

*Chickpea battered & fried served with sweet chili sauce ~12~*

**Steak Cheese & Mushroom Bites**

*Marinated steak bites, crimini mushrooms, crispy potato wedges, & cheese sauce ~12~*

**Petite Lamb Rack**

*Cardamon, yogurt marinated, carrot, radish, cilantro salad, & mint chutney ~13~*

**Duck Leg Confit**

*Tamarid jiggery glazed duck leg confit served with black lentils ~12~*

**Chicken Meatball**

*Large chicken meatball stuffed with mozzarella, marinara, parmesan, olive oil, & balsamic ~9~*

**Fried Oysters & Blue Cheese**

*Crispy fried oysters, shaved celery, blue cheese crumbles, & buffalo dipping sauce ~12~*

**Scallop & Corn Hash**

*Seared sea scallops, coconut corn hash, & chourice cream sauce ~12~*

**Brussels Sprout Cornbread Hash**

*Sautéed with cornbread, & hash butter ~7~*

**Steamed Littleneck Clams**

*Tomato, garlic, chilis, curry leaf, olive oil, & garlic bread ~15~*

**Steamed Mussels**

*Coconut milk, mustard seeds, chilis, curry leaf, & ginger ~12~*

**Cauliflower Manchurian**

*Pakora battered & fried with DeWolf BBQ sauce ~7~*

**Pakora Vegetable Fries**

*Mixed vegetables pakora battered & fried served with mango sour cream ~8~*

**Cheese Plate**

*Selection of five cheeses, honeycomb, house made jam,marcona almonds & crackers ~12~*

**Sides**

**Broccoli Rabe** ~5~ **Mashed Potatoes** ~5~ **Seasonal Vegetable** ~4~ **French Fries** ~5~ **Buttered Fettuccini** ~6~

**Seasoned Basmati Rice** ~5~

 Entrees

 **Tandoor Roasted or Steamed Lobster**

*Native lobster, with mashed potatoes, seasonal vegetable, & herb ghee*

 *~26~*

 ***Deshelled Add:*** *~5~*

 **Stuffed Lobster Tail**

*Stuffed with shrimp, scallops, salmon, & lobster topped with corn bread, served with heirloom cherry tomato, charred corn, arugula salad ~28~*

**Swordfish\***

*Broiled with poblano butter, romesco sauce & lemon caper fried rice ~23~*

**Seafood Stew**

*Broiled, scallops, mussels, clams, lobster, & swordfish in a coconut, coriander, star anise, & mustard seed broth; broccoli rabe ~24~*

**Roasted New England Cod\***

*Butter roasted, served with sautéed garlic broccoli rabe & mashed potatoes ~24~*

#### Mediterranean Spice Blackened Salmon\*

*Blistered heirloom cherry tomatoes, charred corn, garlic, olives, basil, & dill sour cream ~24~*

#### Rhode Island Lobster Boil

*1 ¼ lb Native Lobster, little neck clams, mussels, chourice sausage, corn & potato ~38~*

#### Filet Mignon\*

*Herb butter, mashed potatoes & seasonal vegetable ~34~*

*Add:* ***Broiled Native Lobster Tail****\* ~16~*

**Rib Eye\***

*Pan seared rib eye steak, creamed spinach & leeks, mashed potatoes, & au jus ~29~*

**Flat Iron\***

*Grilled flat iron steak, chimichurri, crispy potato wedges, seasonal vegetables, & parmesan ~24~*

**Chicken\***

*Tandoor roasted chicken topped with cheddar, honey tomato sauce, & brussels sprout cornbread hash ~23~*

**Vegetable Plate**

*Brussels sprout cornbread hash, cauliflower manchurian, mixed black lentils, carrot salad, turmeric lemon veggie rice, naan, mint chutney, & tamarind chutney ~24~*

**Sandwiches**

~All sandwiches served with house made chips, sub any side for $2 more~

Shaved Steak Swiss cheese, caramelized onions, horseradish sauce, naan bread ~14~

Chicken

Pulled chicken, avocado, lettuce, onions, mango sour cream, naan bread ~12~

Oyster Po’ Boy Fried oysters, lettuce, olive relish, & mango sour cream on a toasted brioche bun ~14~

Vegetable Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese, on naan bread ~12~

Classic Lobster

Grilled brioche bun, 3 side sauces ~19~

Seafood Sandwich Shrimp, scallops, salmon, lobster, lettuce, onions, shaved carrot, & lemon pickle tartar on naan bread ~14~

Naan Pizzas

Cheddar, sun dried tomato & bacon ~10~

Or

Truffle oil, parmesan, arugula, aged balsamic ~10~

Or

Smoked salmon, sour cream, capers, mustard oil, cilantro ~10~

Tandoor Baked Naan Selections

Plain, or Garlic, or Olive ~3~

\*Consuming raw meat & shellfish or products not cooked to recommended temperatures can increase your risk of illness