

Dine In Menu

<u>Appetizers</u>		A La Carte	
Soup Du Jour	7	Swordfish 8 oz *	14
Kale & Apple Salad Shaved celery, cranberries, carrots, pecans parmesan peppercorn dressing	8 s &	Scallops (4pc) *	15
Pakora Vegetable Fries Assorted vegetables, chickpea battered & fried with mango sour cream	8	Roasted New England Cod 8 oz *	14
Steamed Littleneck Clams Tomato, garlic, curry leaf, olive oil,	15	Roasted Salmon 8 oz *	14
& garlic bread *		Filet Mignon 8 oz *	23
Steamed Mussels Coconut milk broth, Thai chilis, curry leaf *	13	Lobster 11b 1/4 Butter, lemon wedge	21
Shrimp Pakora Chickpea battered & fried with sweet chili sauce *	12	Petit Lamb Rack 5 pc Lamb rack * parsley garlic butter olive oil	18
Petit Lamb Rack 3 pc Carrot salad and mint chutney *	14	Sides	
Raw Bar (each)		Broccoli Rabe	8
Jumbo Shrimp Cocktail (each)	3	Mashed Potatoes	6
*Oysters on a half shell (each)	3	Seasonal Vegetables	6
*Littlenecks on half shell (each)	2.75	French Fries	4
*Raw Bar Platter	45	Basmati Rice	5
(* 3 of each of the above & 3 ½ lobster tails)		Cauliflower Manchurian	8
<u>Pastas</u>		Brussels Sprout Cornbread Hash	8
(Pick one pasta and one sauce)			
Fettuccini	6	Totaloga Dalad Maga	
Penne	6	Tandoor Baked Naan Selections	
<u>Sauce</u>			4
Butter no a	dditional	Plain, or Garlic, or Olive Garlic Bread	4 4
Marinara Sauce	2	Switte Disaw	•

^{*}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.



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Cheddar, Sun-Dried Tomato, & Bacon Truffle Oil, Parmesan, Arugula, Aged Bal Smoked Salmon, Sour Cream, Capers, Mi		
Entrées		
Roasted Cod with Portuguese Clam Sauce Clams, white wine, roasted tomato, chorizo, peppe garlic, onion *	Sandwiches (All sandwiches served with house made chips, sub any side for \$3 more)	
Stuffed Statler Chicken Breast Cranberry, apple, cheddar cheese, mushroom, spinach and chestnut spaetzle, marsald cream sauce	24 a	Chicken Pulled chicken, avocado, lettuce, onions, mango sour cream on naan bread *
Blackened Salmon Kale, apple, pecans, carrots, radish, and parmesan dressing * Bacon Wrapped Bistro Filet Green and red pepper fingerling hash, red onion marmalade, pickled Fresno chilis, demi glaze*	18 25	Shaved Steak Swiss cheese, caramelized onion, horseradish sauce on naan bread *
Coconut Curry Swordfish With basmati rice, broccoli rabe, peppers* Vegetable Plate Cauliflower manchurian, French black lentils, sautéed seasonal vegetable, cornbread brussel spo hash, rice, naan, mint chutney, tamarind chutney,		Vegetable Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese on naan bread
Stuffed Lobster I lb 1/4 oz. Lobster stuffed with shrimp, scallops, & lobster with a cornbread stuffing served with mashed potato & broccoli rabe*	38	Blackened Salmon Sandwich Arugula, red onion, avocado, harissa honey aioli on naan bread *
Seafood Stew Shrimp, scallops, mussels, clams, lobster, local fish in a coconut, coriander, Thai-chili broth w/ bi rabe *	26 roccoli	Classic Lobster Roll Grilled brioche bun with three sauces *

Desserts

Rustic Pear Tart

Flourless Chocolate Cake

10

Crème Brûlée

10

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