

Raw Bar

Jumbo Shrimp Cocktail ~3~ Each

Oyster on the Half Shell* ~3~ Each

Little necks on the Half Shell* ~2.75~ Each

Raw Bar Platter* 3 of each of the above & 3 1/2 lobster tails
~42~



Entrees

Tandoor Roasted or Steamed Lobster

Native lobster, with mashed potatoes, seasonal vegetable,
& herb ghee ~26~
Deshelled Add: ~5~

Swordfish*

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

Seafood Stew

Shrimp, scallops, mussels, clams, lobster, & swordfish in a coconut,
coriander, star anise, thai-chili, ginger, mustard seed broth; broccoli rabe
~24~

Roasted New England Cod*

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

Roasted Salmon*

Lightly topped with a house made fenugreek sour cream, served with
garbanzo bean stew, creamed spinach, frisee & daikon radish salad ~24~

Filet Mignon*

Herb butter, mashed potatoes & seasonal vegetable ~34~
Add: Broiled Native Lobster Tail* ~16~

Flat Iron*

Grilled flat iron steak, cheddar cheese sauce, roasted garlic maple chutney,
crispy sweet potato wedges, sautéed broccoli rabe with bacon & sundried
tomatoes ~24~

Chicken*

Slow Roasted Zatar seasoned chicken in a preserved lemon broth served with
a cranberry raisin saffron rice ~24~

Vegetable Plate

Brussels sprout cornbread hash, cauliflower manchurian, garbanzo bean
stew, carrot salad, roasted squash, cranberry raisin saffron rice, naan, mint
chutney, & tamarind chutney ~24~

Soups & Salads

Soup Du Jour

Your server will inform you of today's selections ~6~

Seasonal Salad

Shaved carrots, & balsamic vinaigrette ~6~

Kale & Apple Salad

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

Roasted Squash & Spinach Salad

Spinach, roasted seasonal squash, crispy garbanzo beans, peas, fava beans,
oranges, poppadum crisp, cumin goat cheese dressing ~10~

Small Plates

Lobster Popover

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

Shrimp Pakora

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

Petite Lamb Rack

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

Fried Oysters & Blue Cheese

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

Scallop & Squash Risotto

Seared sea scallops, roasted seasonal squash, peas, chorizo seasoned risotto,
balsamic & olive oil drizzle ~14~

Vegan Chaat

Cauliflower, sweet potato cake, garbanzo bean stew, potato crisp, mint
chutney, & tamarind chutney ~10~

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~ **Basmati Rice** ~5~

Brussels Sprout Cornbread Hash ~8~

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