



Dine In Menu

<u>Raw Bar (each)</u>	
Oysters	2.75
Shrimp Cocktail	3
Littlenecks	2.75

<u>Appetizers</u>	
Soup Du Jour	7
Kale & Apple Salad <i>Shaved celery, cranberries, pecans & parmesan peppercorn dressing</i>	8
Pakora Vegetable Fries <i>Assorted vegetables, chickpea battered & fried with mango sour cream</i>	8
Steamed Littleneck Clams <i>Tomato, garlic, curry leaf, olive oil, & garlic bread *</i>	15
Steamed Mussels <i>Coconut milk broth, Thai chilis, curry leaf *</i>	13
Shrimp Pakora <i>Chickpea battered & fried with sweet chili sauce *</i>	12
Petit Lamb Rack <i>3 pc Carrot salad and mint chutney *</i>	14

<u>Pastas</u>	
<i>(Pick one pasta and one sauce)</i>	
Fettuccini	6
Penne	6
<u>Sauce</u>	
Butter	no additional
Marinara Sauce	2

<u>A La Carte</u>	
Swordfish <i>8 oz *</i>	14
Scallops <i>(4pc) *</i>	15
Roasted New England Cod <i>8 oz *</i>	14
Roasted Salmon <i>8 oz *</i>	14
Filet Mignon <i>8 oz *</i>	23
Lobster <i>1lb 1/4 Butter, lemon wedge</i>	21
Petit Lamb Rack <i>5 pc Lamb rack *</i>	18

<u>Sides</u>	
Broccoli Rabe	8
Mashed Potatoes	6
Seasonal Vegetables	6
French Fries	4
Basmati Rice	5
Cauliflower Manchurian	8
Brussels Sprout Cornbread Hash	8

<u>Tandoor Baked Naan Selections</u>	
Plain, or Garlic, or Olive	4
Garlic Bread	4

*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.



Dine In Menu

Naan Pizzas

Cheddar, Sun-Dried Tomato, & Bacon	12
Truffle Oil, Parmesan, Arugula, Aged Balsamic	12
Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro	12

Entrées

Prosciutto Wrapped Cod	26
<i>Buttercup squash puree, sauteed baby kale, lump crab, saffron butter sauce*</i>	
Stuffed Statler Chicken Breast	24
<i>Cranberry, apple, cheddar cheese, mushroom, spinach and chestnut spaetzle, marsala cream sauce</i>	
Blackened Salmon	18
<i>Kale, apple, pecans, carrots, radish, and parmesan dressing *</i>	
Bacon Wrapped Bistro Filet	25
<i>Green and red pepper fingerling hash, red onion marmalade, pickled Fresno chilis, demi glace*</i>	
Coconut Curry Swordfish	20
<i>With basmati rice, seasonal vegetable, peppers*</i>	
Vegetable Plate	24
<i>Cauliflower manchurian, French black lentils, sautéed seasonal vegetable, cornbread brussel spout hash, rice, naan, mint chutney, tamarind chutney, carrot salad</i>	
Stuffed Lobster	38
<i>1 lb 1/4 oz. Lobster stuffed with shrimp, scallops, & lobster with a cornbread stuffing served with mashed potato & seasonal vegetable *</i>	
Seafood Stew	26
<i>Shrimp, scallops, mussels, clams, lobster, local fish in a coconut, coriander, Thai-chili broth w/ broccoli rabe *</i>	

Sandwiches

~All sandwiches served with house made chips, sub any side for \$3 more~

Chicken	14
<i>Pulled chicken, avocado, lettuce, onions, mango sour cream on naan bread *</i>	
Shaved Steak	15
<i>Swiss cheese, caramelized onion, horseradish sauce on naan bread *</i>	
Vegetable	14
<i>Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese on naan bread</i>	
Salmon Sandwich	15
<i>Arugula, red onion, avocado, harissa honey aioli on naan bread *</i>	
Classic Lobster Roll	22
<i>Grilled brioche bun with three sauces *</i>	

Desserts

Rustic Pear Tart	10
Flourless Chocolate Cake	10
Crème Brûlée	10

*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.