



Tandoor Baked Naan Selections

Plain, or Garlic, or Olive ~4

Garlic Bread ~4

Raw Bar

Jumbo Shrimp Cocktail (each)~3

**Oysters on a half shell (each) ~ 3*

**Littlenecks on half shell (each)~2.75*

**Raw Bar Platter ~45*

(3 of each of the above & 3 ½ lobster tails)*

Naan Pizzas

Cheddar, Sun-Dried Tomato, & Bacon ~12

Truffle Oil, Parmesan, Arugula, Aged Balsamic ~12

Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro~12

Appetizers

Soup Du Jour ~7

Kale & Apple Salad~9

Radish , cranberries, carrots, pecans & parmesan peppercorn dressing

Roasted Beet & Goat Cheese Salad ~12

Almonds, onions, honey, sherry vinegar, parsnip chips

Pakora Vegetable Fries ~10

Assorted vegetables, chickpea battered & fried with mango sour cream

Steamed Littleneck Clams ~16

*Tomato, garlic, curry leaf, olive oil, garlic bread **

Steamed Mussels ~14

*Coconut milk broth, Thai chilis, curry leaf **

Shrimp Pakora ~12

*Chickpea battered & fried with sweet chili sauce **

Petit Lamb Rack ~14

*3 pc Carrot salad and mint chutney **

Chicken Empanada ~10

Tamarind, mint chutney

Snow Crab Claw ~15

Garlic butter, Fresno peppers

Sandwiches

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

Chicken ~14

*Pulled chicken, avocado, lettuce, onions, mango sour cream on naan**

Shaved Steak ~15

*Swiss cheese, caramelized onion, horseradish sour cream on naan **

Vegetable ~14

Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese on naan

Blackened Salmon Sandwich ~15

*Arugula, red onion, avocado, harissa honey aioli on naan**

Classic Lobster Roll ~24

*Grilled brioche bun with three sauces **



A La Carte

Swordfish ~14
8 oz *

Scallops ~16
(4pc) *

Roasted New England Cod ~ 14
8 oz *

Roasted Salmon ~14
8 oz *

Filet Mignon ~25
8 oz *

Lobster ~ 24
1lb 1/4 Butter, lemon wedge

Petit Lamb Rack ~ 19
5 pc Lamb rack *
parsley garlic butter olive oil

Broccoli Rabe ~ 8

Mashed Potatoes ~6

Seasonal Vegetables ~ 6

French Fries ~4

Basmati Rice ~4

Cauliflower Manchurian ~8

Brussels Sprout Cornbread Hash ~8

Penne ~6

Entrées

Roasted Cod with Portuguese Clam Sauce ~24
Clams, white wine, roasted tomato, chorizo, peppers, garlic, onion *

Tandoori Chicken ~24
Baked with cheddar, brussels sprout hash, cardamom tomato masala

Blackened Salmon~20
Kale, apple, pecans, carrots, radish, and parmesan dressing*

Bacon Wrapped Bistro Filet ~25
Green and red pepper fingerling hash, red onion marmalade, pickled Fresno chilis, demi glaze*

Romesco Swordfish ~22
With basmati rice, seasonal vegetable*

Vegetable Plate ~24
Cauliflower manchurian , braised cannellini beans , sautéed seasonal vegetable, cornbread brussel spout hash, rice, naan, mint chutney, tamarind chutney, carrot salad

Stuffed Lobster ~38
1 lb 1/4 oz. Lobster stuffed with shrimp, scallops, & lobster with a cornbread stuffing served with mashed potato & broccoli rabe*

Seafood Stew ~26
Shrimp, scallops, mussels, clams, lobster, local fish in a coconut, coriander, Thai-chili broth w/ broccoli rabe

Duck Confit ~18
Sesame vegetable noodle salad

Grilled 14 oz Bone In Pork Chop ~20
Dirty rice, chimichurri, seasonal vegetable

Filet Mignon Dinner ~34
House made Mash, seasonal vegetable , poblano butter

Desserts

Guava Meringue Pie ~10
Guava curd in a classic flaky pie crust topped with toasted meringue.

Vanilla Crème Brûlée ~10
Chilled vanilla custard base topped with a layer of hardened caramelized sugar

Espresso Chocolate Cake ~10
Deep chocolate espresso cake and mocha mousse encased in a chocolate shell garnished with a chocolate espresso bean

Rustic Pineapple Tart ~10
Flaky tart filled with pineapple slices baked and topped with caramel sauce.

“Bristol” Cream Pie ~10
Made with rum cake, pineapple, rum chutney, vanilla pastry cream. Topped with fudge ganache and white chocolate curls.