



Raw Bar

Jumbo Shrimp Cocktail (each)~ 4

*Oysters on a half shell (each) ~ 4

*Littlenecks on a half shell (each)~3.75

*Raw Bar Platter ~46

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

Tandoor Baked Naan Selections

Plain, Garlic, or Olive ~ 5

Garlic Bread ~ 3

Naan Pizzas

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Oil, Parmesan, Arugula, Aged Balsamic ~13

Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro ~13

Appetizers

Soup Du Jour ~9

Mesclun Salad ~8

Balsamic vinaigrette

Kale & Apple Salad ~10

Radish, cranberries, carrots, pecans & parmesan peppercorn dressing

Roasted Beet & Goat Cheese Salad ~13

Almonds flour coated, onions, honey, sherry vinegar, parsnip chips

Pakora Vegetable Fries ~11

Assorted vegetables, chickpea battered & fried with mango sour cream

Steamed Littleneck Clams ~17

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

Steamed Mussels ~15

Coconut milk broth, Thai chilis, curry leaf *

Shrimp Pakora ~13

Chickpea battered & fried with sweet chili sauce *

Petit Lamb Rack ~15

3 pc carrot salad and mint chutney *

Chicken Empanada ~11

Tamarind, mint chutney

Snow Crab Claws ~16

Garlic butter, banana peppers

À La Carte

Proteins

Swordfish 8 oz *~ 15

Scallops (4pc) *~ 17

Roasted New England Cod 8 oz * ~ 15

Roasted Salmon 8 oz *~ 15

Filet Mignon 8 oz * ~ 26

Lobster 1lb 1/4 Butter, lemon wedge ~ 25

Petit Lamb Rack ~ 20

5 pc Lamb rack * Parsley garlic butter olive oil

Sandwiches

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

Chicken ~15

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

Shaved Steak ~16

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

Vegetable ~15

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

Blackened Salmon Sandwich ~16

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

Classic Lobster Roll ~25

Grilled brioche bun with three sauces*

Entrées

Roasted Cod with Portuguese Clam Sauce ~25

Clams, white wine, roasted tomato, fingerling potatoes, chorizo, peppers, garlic, onion *

Tandoori Chicken ~25

Baked with cheddar, brussels sprout hash, cardamom tomato masala

Blackened Salmon ~23

Kale, apple, pecans, carrots, radish, and parmesan dressing*

Bacon Wrapped Bistro Filet ~26

Green and red pepper fingerling hash, red onion marmalade, pickled Fresno chilis, demi glaze*

Romesco Swordfish ~23

With basmati rice, seasonal vegetable*

Vegetable Plate ~25

Cauliflower manchurian, braised cannellini beans, sautéed seasonal vegetable, cornbread brussels sprout hash, rice, naan, mint chutney, tamarind chutney, carrot salad

Stuffed Lobster ~39

1 lb 1/4 oz. Lobster stuffed with shrimp, scallops, & crab claws with a cornbread stuffing served with mashed potato & seasonal vegetable*

Seafood Stew ~27

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

Duck Confit ~19

Sesame vegetable noodle salad

Spice-Cured Bone In Pork Chop ~25

Dirty rice, cream spinach, peach chutney

Filet Mignon Dinner ~35

House made Mash, seasonal vegetable, poblano butter

À La Carte

Sides

Broccoli Rabe ~ 9

Mashed Potatoes ~7

Seasonal Vegetables ~ 7

French Fries ~5

Basmati Rice ~5

Cauliflower Manchurian ~9

Brussels Sprout Cornbread Hash ~9

Penne ~7

Desserts

Rustic Seasonal Tart ~11

Flaky tart filled with slices of seasonal fruit baked and topped with caramel sauce.

Vanilla Crème Brûlée ~11

Chilled vanilla custard base topped with a layer of hardened caramelized sugar

Flowerless Chocolate Cake ~11

Topped with house made whipped cream and fresh fruit



Sangria

House White

Peach Brandy, Canyon Road Chardonnay, Muddled Seasonal Berries, Blood Orange

12~glass

45~pitcher

House Red

Peach Brandy, Canyon Road Pinot Noir, Muddled Seasonal Berries, Blood Orange

12~glass

45~pitcher

Seasonal Cocktails

Tahitian Daiquiri ~13

Mad River Tahitian Vanilla Rum, Malibu, Tarragon Syrup, Fresh Lime

Cheeky Negroni ~13

Industrious Spirit Company Gin |RI|, Aperol, Lillet Blanc, Fresh Grapefruit Orange Zest

Cucumber Basil ~13

Effen Cucumber Vodka, St. Elder, Fresh Lemon Juice, Muddled Fresh Basil

Bonfire ~13

Del Maguey Vida Mezcal, St. Elder Pamplemousse Grapefruit Liquor, Agave, Fresh Lime, Grapefruit Lavender Bitters

Grapefruit 75 ~13

Ketel One Grapefruit Rose Botanical Vodka, St. Elder, Fresh Grapefruit

Hibiscus Margarita ~13

Camerena Silver Tequila, Cointreau, House Made Sour Mix, Hibiscus Syrup, Fresh Lime Juice, Pink Himalayan Salt Rim

Lavender Mule ~12

Tito's Handmade Vodka, Wildmoon Lavender Liquor, Fresh Lime, Empire Ginger Beer |RI|, Grapefruit Lavender Bitters

Beer

St. Pauli Girl (non alcoholic) ~5

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Omission Pale Ale, OR |gluten free ~7

Whalers "The Rise" APA, RI ~7

Founders "All Day" IPA, MI ~7

Samual Adams Boston Lager, MA ~6

Heineken Euro Lager, NE ~7

Amstel Light Euro Lager, NE ~7

Downeast Cider "Original Blend" ~6

"Two Robbers" Cucumber Watermelon

Craft Seltzer, Philadelphia, PA ~6

Grey Lady Wheat Ale, MA ~7

By The Glass

White

Machio Prosecco, Italy |187mL| bottle ~12

Astoria Moscato, Italy, |187mL| bottle ~12

Canella Rose |187mL|bottle ~12

Toad Hollow |unoaked| ~12

Chardonnay, CA

Champs de Provence Rose, FR ~13

J Vinyards Pinot Gris, CA ~12

Storypoint Chardonnay, CA ~12

Angelini Pinot Grigio, Italy ~13

Sileni Sauvignon Blanc, NZ ~13

Red

Elouan Pinot Noir, OR ~13

Wente Sandstone Merlot, CA ~12

Murrieta's Well "The Spur", CA ~13

Trapiche Broquel Malbec, ARG ~12

Chateau Souveraine Cabernet ~12

Sauvignon, CA

Torbreck "Woodcutters" ~13

Shiraz, NZ

Specialty Coffee and Tea

Specialty Teas

Earl Grey

Ceylon, Oolong and Darjeeling estate tea leaves are lightly Flavored with oil of Bergamot, and lavender adding a unique twist to a popular favorite

Imperial Green

Crisp green tea with a slight spice

English Breakfast

A blend of robust black teas in the English style

Chai

A romantic note of vanilla, ginger, cinnamon and nutmeg Blended with a black tea

French Press Coffee

Sumatra

This coffee has a well-deserved reputation as a full-bodied, syrupy coffee w/sweet, soft acidity

Ethiopian Ignatieff

Distinct acidity, floral notes and a fragrant aroma w/ a Strong and slightly sweet Flavor

Kenya AA Gatina

This Coffee from the Nyeri region of Kenya has a refined, Winey acidity balanced by a full body

Guatemala Antigua Pea berry

This is a bright, zesty coffee w/ distinct flavor, our lightest offering. (available Decaffeinated)

Decaffeinated Teas

Peppermint

Peppermint is the only ingredient. Once reserved for elusive use in cakes and candies, the cool refreshes of pure peppermint are yours to enjoy in this comforting brew.

Chamomile Flowers

A soothing and mild whole flowers tea.

Ginger-Lemon

Three varieties of Tulsi (Krishna, Rama and Vane) with Ginger and lemon myrtle to create a delicious tartness with a kickoff ginger spice.

Roobios African Red

A unique, naturally sweet taste with hints of toffee, cherry and vanilla.