

### Raw Bar

- Cold Jumbo Shrimp (each)~ 3  
(Cocktail Sauce)  
\*Oysters on a half shell (each) ~ 2.75  
(Balsamic peppercorn sorbet)  
\*Littlenecks on a half shell (each)~2.50  
(Lemon and horseradish)



### Naan Bread Selection

- Plain~3 Garlic~4 Olive~4  
Cheddar Cheese Naan ~6

### Naan Pizza

- Smoked Salmon, sour Cream, Capers,  
Mustard Oil, Cilantro ~13  
Cheddar, Sun-Dried tomato, & Bacon ~13  
Truffle Parmesan, Arugula, Aged Balsamic ~13

### Appetizers

#### Soup ~9

(Made in house)

#### Mixed Green Salad ~8

Balsamic vinaigrette.

#### Bib Salad ~10

Orange, grilled tomatoes, Cauliflower, shaved egg, olive,  
fried onions.

#### Kale & Apple Salad ~11

Cranberries, carrots, pecans, parmesan peppercorn dressing.

#### Pakora Vegetable Fries ~14

Chickpea battered assorted vegetables, fried, sour cream.

#### Steamed Littleneck Clams ~16

Cherry chili tomato, garlic, curry leaf, olive oil, garlic bread\*

#### Steamed Mussels ~14

Coconut milk broth, thai chilis, mustard seed, curry leaf. \*

#### Shrimp Pakora ~14

Chickpea battered & fried with sweet chili sauce. \*

#### Chicken Empanada~11

Tamarind and mint chutney.

#### Petit Lamb Rack ~15

Carrot salad and mint chutney. \*

#### Duck Leg Confit ~16~

Honey pasillo chili sauce, kale, pickled onion.

### Sandwiches

(Come with house made chips)

#### Chicken ~16

Pulled chicken, cheddar cheese, avocado, lettuce,  
onions, mango sour cream, on naan.\*

#### Vegetable ~15

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

#### Shaved Steak ~16

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

#### Naan BLT~11

Bacon, mixed greens, tomato, and mayo on naan\*

#### Blackened Salmon Sandwich ~16

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

#### Lobster Roll ~28

Grilled brioche roll, naked lobster with three sauces.\*

#### Oyster Po Boy ~16

Grilled brioche roll, lettuce, vegetable slaw

### Entrées

#### Flounder~24

Sauteed, roasted fingerling potato, spinach,  
lemon wine butter sauce\*

#### Salmon ~26

Blackened, olive oil chick pea puree, apple,  
pecans, dried cranberries carrots salad \*

#### Swordfish ~26

Pepper sunflower seed sauce,  
lemon caper ginger turmeric rice, seasonal vegetables.

#### Chicken ~25

Tandoori, Cheddar, brussels sprout hash,  
cardamom tomato masala.

#### Bistro Steak ~28

Teres major mashed potatoes, red wine mushroom sauce\*

#### Lamb Curry~24

Slow cooked, madras curry,  
cracked wheat, seasonal vegetable.

#### Pork Chop~22

Ancho jaggery glazed, seasonal vegtable, basmati rice\*

#### Vegetable Plate ~24

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

#### Lobster Pop Over~28

Light airy popover, 3 oz lobster meat, sherry cream,  
field greens.\*

#### Seafood Stew ~34

Shrimp, scallops, mussels, clams, 1/2 lobster, local fish,  
coriander, coconut, thai-chili broth w/broccoli rabe.

#### Filet Mignon ~38

Mashed potatoes, Seasonal vegetable, Herb butter. \*

#### Sautéed New England Lobster ~48

1 lb 1/4 Lobster, Scallops, Mussels, Shrimp, broccoli rabe,  
ginger ,curry leaf, mustard seed, in coconut milk, and rice.

#### Classic Stuffed ~48

New England 1 lb 1/4 oz. lobster stuffed with cornbread  
stuffing with shrimp, scallops, mashed potato  
& seasonal vegetable.

#### Boiled Lobster Dinner ~38

1 lb1/4 oz Lobster, 4 clams, mashed potato and vegetables.

### À La Carte

Salmon 8 oz \*~ 18

Filet Mignon 8 oz \* ~ 28

Chicken Breast 8 oz ~ 16

### Sides

Brussels Sprout Cornbread Hash ~9 Mashed Potatoes ~7

Cauliflower Manchurian ~9 Broccoli Rabe ~ 9

Seasonal Vegetables ~ 7 French Fries ~6

House Made Pasta ~8 Basmati Rice ~5  
(Butter or marinara)

## Seasonal Cocktails

**Summer Old Fashioned ~13**  
Evan Williams Bourbon, St. Germain,  
Grapefruit Bitters.

**Coconut Martini ~14**  
Stoli Vanilla Vodka, Malibu Rum,  
Coco Lopez.

**Blackberry & Thyme Martini ~14**  
Blackberry & Thyme infused Bombay Dry Gin,  
Framboise, Lemon, Simple.

**New Cumber ~14**  
Crop Organic Cucumber Vodka  
Skins Mastiha, Lemon Simple, Celery Bitters

**Lemon Heads ~13**  
Limon Rum Chata, Crop Organic Lemon Vodka,  
Rhubarb Bitters.

**Watermelon Mint ~14**  
Lunazul Tequila, watermelon simple,  
lime and fresh mint

**Apricot Bourbon Fizz ~14**  
Evan Williams, Giffards apricot, lemon,  
Simple, bitters & soda topper

**Velvet Pineapple ~14**  
House infused rum, falernum, lime cordial

## Classics

**House Margarita ~ 13**  
Lunazul Tequila, Triple sec, Fresh  
Lime, Agave.

**Aperol Spritz ~13**  
Aperol, Prosecco, Soda Water

**Manhattan ~ 13**  
Evan Williams Bourbon, Dolan Sweet  
Vermouth, Angostura bitters.

## Red & White Sangria

14~Glass  
50~Pitcher



## Beer

Budweiser Lager, MO ~6  
Bud Light Lager, MO ~6  
Coors Light, CO ~6  
Michelob Ultra Light, MO ~6  
Samual Adams Boston Lager, MA ~6  
Heineken Euro Lager, NE ~7  
Amstel Light Euro Lager, NE ~7  
Corona Extra, MX ~6  
Stella Artois~6  
(Non-alcoholic)

*Ask your server about our beers on tap!*

## By The Glass

### White

Maison Louis Jadot, Macon Village Chardonnay~13  
Fernando Pighin and Figli Pinot Grigio, Italy ~12  
Machio Prosecco, Italy |187mL| bottle ~12  
Risata Moscato, Italy, |187mL| bottle ~12  
Canella Rose |187mL|bottle ~12  
Champs de Provence Rose, FR ~13  
Storypoint Chardonnay, CA ~13  
Angelini Pinot Grigio, Italy ~14  
River Sail Blanc, France~14  
Seapearl Sauvignon Blanc~12  
Markham Chardonnay, CA~15

### Red

Chateau Souveraine Cabernet Sauvignon, CA~12  
Oberon, Cabernet Sauvignon Napa Vally, CA~15  
Murrieta's Well "The Spur", CA ~15  
Trapiche Broquel Malbec, ARG ~12  
Elouan Pinot Noir, OR ~13

## Desserts

**Rustic Seasonal Tart ~11**  
Slices of seasonal fruit baked, scoop of  
ice cream.

**Cheese Cake~11**  
Dusted powdered sugar

**Drenched Ice cream~ 13**

**Chocolate or Vanilla Ice Cream (one scoop)**  
Your choice of: **Baileys, Kahlua, Rum**

**Cardamom Crème Brûlée ~11**  
Cardamom custard

**Flourless Fudge Cake ~11**  
Topped with house made whipped  
cream and fresh fruit

### **French Press Options**

Sumatra  
Ethiopian Ignatieff  
Kenya AA Gatina  
Guatemala Antigua Pea berry

### **Specialty Teas**

Earl Grey  
Imperial Green  
English Breakfast  
Chai

### **Decaffeinated Teas**

Peppermint  
Chamomile Flowers  
Ginger-Lemon Roobios  
African Red