

Naan Pizza

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

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4

Cheddar ~6

Appetizers

Soup of the Day ~9
(Made in House)

Mixed Green Salad ~8
Carrots, Cucumber, Balsamic Vinaigrette.

Kale & Apple Salad ~11
Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.

Add Protein

Shrimp ~ \$14 Chicken Breast ~16 Salmon ~\$15

Chicken Empanada ~12
Tamarind & Mint Chutney.

Pakora Vegetable Fries ~14
Chickpea Battered, Fried, Assorted Vegetables,
Mango Sour Cream.

Steamed Littleneck Clams ~18
Seasoned with Cherry Tomato, Garlic,
Chili, Curry Leaf, Garlic Bread.

Steamed Mussels ~14
Coconut Milk, Thai-Chili, Mustard Seed, Broth.

Shrimp Pakora ~14
Chickpea Battered, Fried, Sweet Chili Sauce.

Petit Lamb Chops ~15
Carrot Salad & Mint Chutney.

Sandwiches

(Served with House Made Chips)

Chicken ~16
Pulled Chicken, Cheddar Cheese, Avocado,
Lettuce, Onions, Mango Sour Cream, On Naan.

Vegetable ~15
Mozzarella, Herb Roasted Winter Vegetables,
Garbanzo Beans, Spinach, On Naan.

Naan BLT ~12
Bacon, Mixed Greens, Tomato, Mayo, On Naan.

Blackened Salmon Sandwich ~18
Arugula, Red Onion, Avocado,
Harissa Honey Aioli, On Naan.

Lamb ~18
Lamb Hash, Lettuce, Onion, Tomato, Raita,
Mint Chutney, On Naan.

Shaved Steak ~18
Swiss Cheese, Caramelized Onion,
Horseradish Sour Cream, On Naan.

Lobster Roll ~32
Grilled Brioche Roll, Naked Lobster with 3 Sauces.

Seafood ~28
Lobster, Scallops, Shrimp, Mussels, & Salmon.
Lemon Parsley Aioli, Grilled Brioche Roll.



Raw Bar

Cold Jumbo Shrimp (each) ~3.00
(Cocktail Sauce)

***Oysters on a half shell (each) ~2.75**
(Balsamic Peppercorn Sorbet)

***Littlenecks on a half shell (each) ~2.50**
(Lemon & Horseradish)

Entrées

Filet Mignon ~46
Mashed Potatoes, Seasonal Vegetables,
Herb Butter. *

Salmon ~26
Blackened, Olive Oil, Chickpea Puree, Apple,
Pecans, Dried Cranberries, & Carrot Salad. *

Sautéed Flounder ~26
Roasted Fingerling Potatoes,
Sautéed Spinach, Lemon, Wine, & Butter Sauce.

Roasted Salmon ~26
Saffron Rice & Seasonal Vegetables,
Ginger, Coconut Milk, Turmeric Bisque. *

Duck Meatballs ~27
Bucatini, Garlic, Broccoli Rabe,
Tomato Red Wine Marinated, Parmesan.

Lamb Curry ~26
Boneless Leg Cooked in Coconut Milk Curry,
Cracked Wheat Pilaf, & Seasonal Vegetables.

Lobster Pop Over ~36
Light Airy Popover, 4 oz Lobster Meat,
Sherry Cream, Brussels Sprouts Corn Bread Hash.

Swordfish ~28
Pepper Sunflower Seed Sauce,
Lemon Caper Ginger Turmeric Rice,
& Seasonal Vegetables.

Stuffed Chicken ~28
Stuffed with Ham & Cheese,
Sautéed Spaetzle with Cabbage & Spinach,
Lemon Herb Gravy.

Pasta Primavera ~18
Roasted Butternut Squash,
Pumpkin, Turnips, Wild Mushroom,
Garlic, Olive Oil, Lemon Ricotta.

Sautéed New England Lobster ~48
1 lb 1/4 Lobster, Scallops, Mussels, Shrimp,
Broccoli Rabe, Ginger, Curry Leaf,
Mustard Seed, Coconut Milk, Rice.

Seafood Stew ~36
Shrimp, Scallops, Mussels, Clams,
1/2 lobster, Local Fish, Coriander, Coconut,
Thai-Chili Broth, Broccoli Rabe.

Classic Stuffed ~48
New England 1 lb 1/4 Lobster
Stuffed with Cornbread Stuffing, Shrimp & Scallops.
Mashed Potatoes & Seasonal Vegetables.

Grilled Steak & Mushrooms ~28
Herb Marinated Teres Major & Grilled.
Campanella, Sautéed Wild Mushrooms & Spinach,
Mushroom Sauce. *

Vegetable Plate ~26
Whole Wheat Roti, Cauliflower Manchurian,
Braised Beans, Sautéed Seasonal Vegetables,
Cornbread Brussels Sprout Hash, Rice, Roti
Mint Chutney, Tamarind Chutney, & Carrot Salad.

Tandoori Chicken ~25
Marinated in House Spice, Buttermilk, & Cheddar,
Brussels Sprout Cornbread Hash,
Cardamom Fenugreek, & Tomato Masala.

House Made Pasta ~8
(Butter or Marinara Sauce)

Mashed Potatoes ~ 7

French Fries ~6

Sides

Broccoli Rabe ~9

Basmati Rice ~5

Brussels Sprout Cornbread Hash ~9

Cauliflower Manchurian ~9

Seasonal Vegetables ~7

Seasonal Cocktails

Mulled Wine ~14

A Mix of Apple Brandy, Spices & Wine.

Winter Fashion ~13

*Evan Williams Bourbon,
Maple Syrup, Black Walnut Bitters.*

Coconut Martini ~14

*Stoli Vanilla Vodka, Malibu Rum,
Coco Lopez.*

Pomegranate Margarita ~13

*Lunazul Tequila, Pama Liqueur,
Orange, Lime Juice.*

Pear Martini ~14

*Grey Goose Pear, St. Germain,
Lemon Juice, Simple Syrup.*

Blackberries & Thyme ~14

*Blackberry & Thyme Infused Bombay Gin,
Giffard Framboise, Lemon Juice, Simple Syrup.*

Apricot Ginger Fizz ~14

*New Amsterdam Vodka, Cantons Ginger Liqueur,
Giffards Apricot Liqueur,
Lemon Juice, Simple Syrup, Soda.*

Classics

Aperol Spritz ~13

Aperol, Prosecco, Soda Water.

House Margarita ~13

*Lunazul Tequila, Triple Sec,
Fresh Lime, Agave.*

(Blueberry & Strawberry Available)

Manhattan ~13

*Evan Williams Bourbon, Antica,
Angostura Bitters.*

Aviation ~14

*Bombay Sapphire, Luxardo Maraschino Liqueur,
Violet Liqueur, Lemon Juice.*

The Improved Whiskey Cocktail ~14

*Evan Williams, Luxardo Maraschino Liqueur,
Absinthe, Bitters.*

Mocktails

The Stella ~8

*Coco Lopez, Pineapple Juice,
Lime Juice, Grenadine.*

No Fashion ~8

*Orange, Cherry, Maple Syrup,
Black Walnut Bitters.*

Grand Slam ~8

*Carrot Juice, Ginger Juice,
Lemon Juice, Honey.*

Blackberry Thyme-out ~8

*Blackberry & Thyme Simple Syrup,
Lemon Juice.*



By The Glass

White

Fernando Pighin & Figli Pinot Grigio, IT ~12

Louis Jadot, Macon Village Chardonnay, FR~13

Storypoint Chardonnay, CA ~13

Markham Chardonnay, CA ~15

Seapearl Sauvignon Blanc, NZ ~12

Pine Ridge Chenin Blanc Viognier, CA ~14

Chateau de Sancerre, FR ~17

Aime Roquesante Rose, FR ~13

Machio Prosecco, Italy |187mL| bottle ~12

Risata Moscato, Italy |187mL| bottle ~12

Moet Chandon Brut |187mL|bottle ~15

Red

Chateau Souveraine Cabernet Sauvignon, CA ~12

Oberon Cabernet Sauvignon, Napa Valley, CA ~15

Casa Ferreirinha Vinha Grande Red Blend, PRT ~15

Gascon Malbec, ARG ~12

Decoy Pinot Noir, CA ~13

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

High Noon Seltzer ~8

*Stella Artois ~6
(Non-alcoholic)*

French Press Coffee

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