



FOR THE TABLE

CALAMARI

RI style or Mozambique \$18

MEATBALL GRANDE

San Marzano, ricotta, mozzarella, basil \$16

DRUNKEN LITTLENECKS

RI Clams, fresh herbs, onion, local beer broth, grilled bread \$21

CLAMS CASINO (8)

Half shell, red pepper butter, bread crumbs, bacon \$18

CARIBBEAN TENDERS

Mango-buffalo bbq sauce \$16

CHARCUTERIE

Artisanal cheese, cured meat, homemade jam, marinated olives, nuts, honeycomb, crostini, and crackers \$28

COCONUT SHRIMP

Orange pineapple marmalade and Asian chili sauce \$20

PARMESAN TRUFFLE FRIES

Garlic aioli \$12

BURRATA BOARD

Heirloom tomatoes, prosciutto, basil pesto, balsamic glaze, EVO, Tuscan bread \$24

FIRECRACKER SHRIMP

Tempura battered shrimp tossed in our bang bang sauce \$20

CHILLED

JUMBO SHRIMP COCKTAIL

4 large shrimp \$20

LITTLENECKS

Half dozen: \$14 Full dozen: \$28

OYSTERS ON THE HALF SHELL

Half dozen: \$22 Full dozen: \$43

RAW BAR TOWER

Four shrimp, six oysters, six littlenecks, \$49

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SOUP & SALAD

CLASSIC CAESAR

Romaine, Parmesan crisp, croutons, Caesar dressing \$13

MIXED GREEN SALAD

Mixed greens, grape tomato, cucumber, shaved red onion, honey balsamic dressing \$11

HARVEST SALAD

Arugula, quinoa, cucumber, sliced apples, almonds, pickled butternut squash, raisins, alfalfa sprouts, lemon vinaigrette dressing \$16

PROTEIN

Lobster Salad \$Mkt, Grilled Chicken \$12, Salmon \$16, Shrimp \$11, Ahi Tuna* \$15

NEW ENGLAND CLAM CHOWDER \$11

CHICKEN AND RICE SOUP \$9

SANDWICHES

LOBSTER ROLL

Classic New England or Connecticut style \$Mkt

KIDS MENU \$10

MOZARELLA STICKS (6)

PENNE PASTA WITH MARINARA OR BUTTER

CHICKEN TENDERS AND FRIES

KIDS TURKEY DINNER \$17



MAIN PLATES

BAKED STUFFED LOBSTER

Stuffed with lobster meat and topped with ritz cracker crumb \$Mkt

PRIME RIB

Au Jus \$45

STEAMED LOBSTER

Served with vegetable and roasted potatoes \$Mkt

TRADITIONAL TURKEY DINNER

Oven roasted turkey, sausage stuffing, mashed potatoes, whipped butternut squash, green beans almondine, cranberry sauce, gravy \$35

ASIAN GLAZED CHILEAN SEA BASS

Jasmine Rice stir fry, baby bok choy \$43

PUMPKIN RAVIOLI

Sage brown butter sauce, candied walnuts, crisp bacon, butternut squash, shaved parmesan, and spinach \$31

SEAFOOD FRA DIAVOLO

Lobster tail, scallops, shrimp, mussels, spicy marinara sauce, linguini \$45

SCALLOPS BLT

Pan-seared scallops, lemon beurre blanc, spinach, bacon, and tomato risotto \$35

SWORDFISH

Lemon-garlic butter compound \$35

FILET MIGNON

8oz filet in a burgundy, roasted garlic demi glaze \$49

Add: *Sautéed Lobster \$Mkt Grilled Shrimp \$15 Scallops \$19 Baked Stuffed Shrimp \$17*

HOT HONEY SALMON

Everything but the bagel seasoning \$36

CHICKEN PARMESAN

Breaded chicken breast, provolone, tomato sauce, linguini \$28

BAKED STUFFED SHRIMP

4 stuffed shrimp with drawn butter \$34

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