

SOUPS

- Clam Chowder • Fresh Parsley, Bacon 4 Cup / 6 Bowl
- Mediterranean Fish Soup • Medley of Fresh Fish, Peppers, Onions,
Celery, Tomatoes & Spice 4 Cup / 6 Bowl

SALADS

- Mixed Greens • Champagne Vinaigrette, Toasted Almonds, Raisins, Boursin Cheese 6
- Classic Caesar • Home Made Caesar Dressing, Garlic Croutons, Soft Boiled Egg 7
- Greek Salad • Mixed Greens, Pepperoncini, Tomatoes, Olives, Feta, Lemon Vinaigrette 8

APPETIZERS

- Tuna Au Poivre • Spicy Cucumber, Soy-Roasted Rice Vinegar Sauce 13
- Crispy Calamari • Cherry Peppers, Parsley, Marinara Sauce, Lemon-Tartar Sauce 10
- Crab Cakes • Lump Crabmeat, Red Pepper Rouille, Orange Segments 11
- Fried Ipswich Clams • On a Bed of Home Made Tartar Sauce 12
- Steamed P.E.I. Mussels • In a Broth of Carrot and Curry 10
- Asian Noodle Stir-Fry • Rice Noodles, Julienne Vegetables, Spicy Thai Peanut Sauce 8
- Popcorn Shrimp • Honey-Pepper Glaze, Buttermilk Sauce 10
- Shellfish Sampler • 3 East Coast Oysters, 3 Cherrystone Clams, 2 Jumbo Shrimp 14

NEW ENGLAND FAVORITES

- Fish & Chips • Crispy Haddock, Tartar Sauce, Hand Cut Fries, Cole Slaw 18
- Fried Seafood Platter • Haddock, Shrimp, Scallops, Whole Clams, Hand Cut Fries, Cole Slaw 22
- Baked Haddock Filet • Oatmeal Crust, Orange-Squash Purée, Broccolini, Herb Butter 19

LOBSTERS

- Steamed • 1 1/4 Lb. with Drawn Butter 20
- Twin Lobsters • Two 1 1/4 Lb. with Drawn Butter 34
- Stuffed Lobster • With Crabmeat Stuffing 27
- Lazy Lobster • Meat from 2 (Two) 1 1/4 Pound Lobsters in Butter & White Wine Sauce 35

(Above Served with Hand Cut Fries & Cole Slaw)

Make Life Fresh!™

***(Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your risk of Food Borne Illness)**

MEATS

Filet Mignon • 8 oz. Filet, Whipped Potatoes, Asparagus, Shallot Glaze	25
Rib Eye Steak • 16 oz. Bone-In Rib Steak, Wild Mushroom Risotto, Asparagus, Demi-Glace	29
Chicken Breast (Grilled or Country Fried) • Whipped Potatoes, Haricot Vert, Mushroom Gravy	18

SURF & TURF

Rib Eye Steak & Stuffed Giant Shrimp • Wild Mushroom Risotto, Garlic Spinach, Demi-Glace	35
Filet Mignon & Lazy Lobster • Whipped Potatoes, Apple Brie Puff, Crispy Asparagus, Shallot Glaze, Corn Butter	39

FISH

Roasted Salmon • Whipped Potatoes, Boursin Puff, Fennel & Apple Slaw, Dark Rum Butter	20
Diver Scallops • Shrimp & Orange Risotto, Crispy Cauliflower, Corn Butter, Red Pepper Rouille	23
Grilled Swordfish • Whipped Potatoes, Grilled Asparagus, Sweet Basil-Lemon Aioli	22
Butter Poached Lobster & Grilled Diver Scallops • Meat from One Lobster, Two Diver Scallops, Whipped Potatoes, Sautéed Spinach	29
Sesame Crusted Tuna • Stir-Fried Noodles with Vegetables, Sautéed Spinach, Thai Peanut Sauce	24
Grilled Giant Shrimp • Kaffir Lime Leaf & Black Pepper Risotto, Sautéed Mushrooms, Asparagus, Tomato Butter	24

VEGETARIAN

Garden Vegetable Risotto • Carrot-Curry Sauce	18
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SANDWICHES

Lobster Salad BLT • Fresh Lobster Salad, Romaine Lettuce, Tomato, Bacon	19
Bacon Cheese Burger • Freshly Ground On Premise	14
(Above Served with Hand Cut Fries & Cole Slaw)	

SIDE DISHES

● Grilled Asparagus	3	● Broccolini	3	● French Green Beans	3
● Whipped Potatoes	3	● Onion Rings	3	● Hand Cut Fries	3
● Wild Mushroom Risotto	5				

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