



DINNER MENU

Served on the patio 5:30-9:30 Desserts until 10:00

Appetizers

- FRUIT AND CHEESE PLATE Chef's choice of assorted cheeses with fresh seasonal fruit 19
- BRUSCHETTA with roasted tomatoes, artichokes and white beans, served with parmesan crostini 12
- MUSSELS steamed in a white wine tomato and herb broth 14
- JUMBO LUMP CRABCAKE with roasted corn and pepper relish and an Old Bay sauce 14
- LOBSTER COCKTAIL chilled claw and tail meat with lemon and cocktail sauce 18
- SHRIMP COCKTAIL 6 jumbo shrimp served on ice with lemon and cocktail sauce 15
- GARLIC BREAD fresh baguette grilled with garlic butter 4

Homemade Soups

- NEW ENGLAND CLAM CHOWDER 6
- SOUP DU JOUR 6
- GAZPACHO 6

Salads

- SUMMER SALAD with mixed greens, goat cheese, strawberries, blueberries, candied pecans, red onions and lemon honey vinaigrette 8/12
- BEEF AND APPLE with mixed greens, walnuts, Gorgonzola, red onion and sherry vinaigrette 8/12
- MIXED BABY GREENS with goat cheese, chopped walnuts, raisins, onions and local cranberry vinaigrette 7/11
- CAESAR SALAD 6/9
- GARDEN SALAD 6/9
- Add: GRILLED CHICKEN 5 GRILLED SHRIMP 6 LOBSTER SALAD 13 TUNA SALAD 5 CHICKEN SALAD 5
- SEARED TUNA* with mixed greens, pineapple tomato salsa and lime wasabi vinaigrette 15
- CHEF'S SALAD a garden salad with julienned ham, turkey, Swiss and American cheese 12
- FRESH FRUIT PLATE with choice of sorbet, cottage cheese, sour cream or yogurt 11

Beverages

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|-------------------------|----------------------------|---------------------|
| Iced Tea or Coffee 2.25 | Bottled Water 1.75 | Espresso 2.25 |
| Soda or Lemonade 2.25 | San Pelligrino 1.75/3.75 | Milk Shake 4.95 |
| Milk 2.25 | Coffee, Tea, Herb Tea 2.25 | Espresso Shake 5.95 |
| | Cappuccino 3.50 | |

Beer, Wine and Cordials-- Ask your server about our fine selection

Please inform your server if anyone in your party has a food allergy. *Consuming undercooked eggs may increase your risk of food borne illness. Mastercard, Visa, Diner's Club & American Express accepted



Pasta

- MIXED SEAFOOD SALUTE 30
shrimp, scallops, lobster, clams and mussels sauteed with garlic and a touch of red pepper, then tossed with marinara and linguine
- SCALLOP PICATTA 24
pan seared sea scallops tossed with lemon, capers, white wine and linguine
- CARBONARA 22
prosciutto, bacon & red onions in a garlic & white wine cream sauce tossed with penne pasta
- SHRIMP SCAMPI 24
sauteed shrimp in garlic, white wine, olive oil and a touch of lemon juice, tossed with fresh herbs, served over linguine
- TORTELLINI PRIMAVERA 22
tri-color tortellini tossed with fresh summer vegetables and asiago cheese

Entrees

- OVEN ROASTED ALASKAN HALIBUT 30
with a roma tomato and leek fondue
- 12OZ CHOICE NY STRIP* 28
sauteed to order with charred red onion glaze
- PAN ROASTED CHICKEN 26
with a roasted tomato, white bean and artichoke ragout
- PAN SEARED YELLOWFIN TUNA* 30
with grilled pineapple, charred red onion, roasted tomato and citrus beurre blanc
- BABY BACK RIBS 24
full rack served with tomato-pineapple salsa and Kansas City BBQ sauce
- PAN ROASTED DOUBLE CUT PORK CHOP 26
with a roasted apple and shallot pan sauce
- STEAMED NEW ENGLAND LOBSTER with drawn butter: market price

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