



## Soups & Salads

### *Fishermen's Chowder*

*Tomato & Cream based Seafood Chowder 7*

### *Baked French Onion Soup*

*Traditional Charred Onion Soup with Swiss Gruyere Cheese 9*

*Marinated Beets & Goat Cheese with Candied Walnuts,  
Arugula and Balsamic Dressing 8*

### *Traditional Caesar Salad*

*Romaine Heart Salad with Fresh Caesar Dressing & Croutons 8*

### *"Bleu" Caesar*

*Romaine Heart Salad with Caesar Dressing & Crumbled Blue Cheese 8*

### *Arugula Salad*

*Baby Rocket Greens with Pignoli Nuts, Lemon & Olive Oil Dressing,  
Tomatoes & Pecorino Cheese 8*

## Appetizers

### *Chef Matt's Mussels*

*with Spanish Chorizo, Shallots, Garlic, Tomato,  
Beer, Light Cream & Pesto 19*

### *Lobster Stuffie*

*Half Stuffed One Pound Lobster with Portuguese Chouriço,  
Bolo Bread, Peppers, Onions, Fresh Harrissa & Lobster Claws 19*

### *Shoestring Fries*

*Fresh Cut Julienned Fries served with Aioli 8*

### *Brussels Sprouts*

*with Charred Shallots, Garlic, Bacon, Butter & Fresh Lemon 9*

### *Shrimp Cocktail*

*Icy Lemon Poached Jumbo Shrimp with House Cocktail Sauce 15*

### *Raw Bar Oysters*

*Half Dozen Oysters served with  
Champagne Mignonette & Cocktail Sauce mkt*

## Pasta

- Bolognese** *Stewed Vegetables, Ground Beef, Veal and Pancetta  
with Pappardelle Pasta* 26
- Sausage & Rabe** *Italian Sausage, Broccoli Rabi, Garlic, Pecorino Romano  
& Penne Pasta* 25
- Broken Noodle** *Calamata Olives, Artichoke Hearts, Diced Tomato,  
Spinach, Mozzarella Cheese & Penne Pasta* 19
- Penne Alla Vodka** *Penne Pasta with Creamy Herbed Marinara Sauce* 19  
*Add Chicken* 24
- Linguini & Clams** *Littleneck Clams, Garlic, White Wine & Olive Oil  
over Linguini* 23

## Entrees

- Grilled Swordfish** *Swordfish served with Béarnaise Sauce,  
Black Forest Ham Risotto and Veg Du Jour* 34
- Chicken Picatta** *Fresh Hand Pressed Chicken Tenderloins Egg Battered  
with Lemon, Capers & Garlic, served with Mashed Potatoes & Ratatouille* 25
- Filet Mignon** *Grilled Beef Tenderloin with Mushroom Bordelaise,  
Mashed Potatoes & Ratatouille* 38
- Yellowfin Tuna** *Pan Seared Sesame Seed Encrusted Yellowfin Tuna  
with Wasabi Aioli, Sesame Wakame Whole Grain Rice &  
Julienned Vegetables* 37
- Sea Scallops** *Pan Seared Jumbo Sea Scallops with Wasabi Aioli,  
Sesame Wakame Whole Grain Rice & Julienned Vegetables* 37
- Brick Chicken** *Whole Crispy Cornish Game Hen Weight Roasted with  
Local Honey over Mashed Potatoes & Ratatouille* 26
- Smoky Pork Osso Bucco** *Braised & Smoked Pork Shank cooked  
Low & Slow and served over Mashed Potatoes & Ratatouille* 29
- Steak Frites** *Grilled 8oz Hangar Steak with Bordelaise Sauce,  
Aioli, Veg Du Jour and House Fries\** 26

\*Consuming raw or partially cooked foods may increase your risk of food borne illness, especially if you are in a high risk category.  
All food is made to order. Alert us of any food allergies.