

## **STARTERS**

## **CRISPY CALAMARI**

Lightly breaded, olives, banana peppers, garlic, tomatoes, served with marinara • 18

## SHRIMP COCKTAIL @

Shrimp, cocktail sauce, lemon wedge • 3 EACH

## JUMBO STUFFED QUAHOGS LOCAL

Two local quahogs, chourico, bread crumbs • 16

## **CHEESY CHEDDAR LOBSTER DIP @**

Lobster meat, cream cheese, aged cheddar, Wisconsin cheddar, Monterey jack, scallions, corn tortilla chips • 24

## **SCALLOPS WRAPPED IN BACON**

Sweet chili sauce  $\cdot$  20

#### **CHICKEN WINGS OR TENDERS**

Buffalo, sweet chili, bourbon BBQ, lemon pepper, Cajun dry rub • 16

#### **PUB STYLE PRETZELS**

Bavarian style pretzel bites, beer cheese, mustard dip  $\cdot$  16

## **STEAK & CHEESE EGG ROLLS**

Shaved steak, peppers, onions, American cheese, house A1 sauce  $\cdot$  16

## STREET CORN DIP @

Tajin spiced corn, queso blanco, peppers, onions, cilantro, lemon aioli, corn tortilla chips • 15

## **ROASTED BRUSSELS @0**

Crisp sprouts, red onion, dried cherries, balsamic glaze  $\, \cdot \, 15 \,$ 

## THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES, POTATO CHIPS OR SALAD SWEET POTATO FRIES \$3 CAJUN FRIES \$2

#### **LOBSTER ROLL**

A New England favorite, fresh Maine lobster salad, buttered & grilled bun • MKT

### **WATERSIDE LOBSTER BLT**

Lobster salad, bacon, lettuce, tomato, lemon aioli, butter toasted brioche • MKT

#### SHRIMP TACOS

Cajun spiced shrimp, shredded lettuce, mango salsa, chipotle aioli • 19

#### **FRIED SCALLOP PO'BOY**

Golden fried day-boat scallops, French baguette, Creole remoulade, lettuce, house-made slaw • 24

## **FISH SANDWICH**

Battered wild caught haddock, brioche bun, tartar sauce • 19

#### **SMASHBURGER**

8 oz certified angus beef patty, cheddar and American cheese, caramelized onions, mushrooms, house A1 sauce • 19

## **MEDITERRANEAN CHICKEN WRAP**

Grilled chicken, roasted red peppers, kalamata olives, red onion, feta cheese, romaine, Greek dressing, flour tortilla wrap • 17

## **CALIFORNIA CLUB WRAP**

Grilled chicken, cheddar cheese, bacon, avocado, mango salsa, lettuce, tomato, lemon aioli, flour tortilla • 17

#### **BOURBON BBQ BACON SANDWICH**

8 oz certified angus beef patty or grilled chicken breast, bacon, cheddar, bourbon BBQ • 19



## SOUP & SALAD

## NEW ENGLAND CLAM CHOWDER LOCAL

Local chopped clams, bacon, potatoes, creamy broth  $\cdot$  10

#### CLASSIC CAESAR

Romaine, Parmesan, herb croutons, Caesar dressing • 14

#### BABY GREENS SALAD @0

Baby field greens, cucumbers, tomatoes, red onion, choice of dressing • 14

## SUPER FOOD SALAD @0

Superfood blend, grape tomatoes, cucumber, red onion, apples, pomegranate seeds, candied pistachios, citrus vinaigrette  $\cdot$  16

#### **TUNA POKE SALAD**

Baby field greens, gochujang marinated ahi tuna, grape tomato, avocado, mango salsa, edamame, seaweed salad, ginger dressing  $\cdot$  24

\* ADD TO ANY SALAD - GRILLED OR BLACKENED -

CHICKEN \$10, STEAK TIPS \$16, SHRIMP \$15, SALMON \$15, LOBSTER SALAD \$30

DRESSINGS - BLUE CHEESE, RANCH, CHIANTI ITALIAN, HONEY MUSTARD, BALSAMIC, HONEY GINGER, OIL & VINEGAR

## **FLATBREADS**

### **RONI FLATBREAD**

Pizza sauce, mozzarella blend, pepperoni •16

## **ARUGULA APPLE AND BRIE O**

Brie and fig spread, roasted apples, pomegranate seeds, baby arugula, balsamic  $\cdot$  16

## MARGHERITA PIZZA o

Garlic oil, tomatoes, fresh mozzarella, fresh basil, balsamic glaze • 16

#### **BUFFACUE CHICKEN**

Fried chicken, BBQ-buffalo sauce, bacon, caramelized onion, ranch dressing, scallions • 16

# THE MAIN DISH

## FISH & CHIPS LOCAL

Hand battered, wild caught haddock, french fries & house-made slaw • 29

#### CAJUN SALMON @

Seared Cajun spiced Atlantic salmon, mango salsa, basmati rice, vegetable of the day • 29

## **BAKED HADDOCK**

Wild caught haddock, ritz crumb topping, basmati rice, vegetable of the day  ${ullet}$  29

## **SHRIMP PRIMAVERA PASTA**

Sautéed shrimp, asparagus, mushrooms, onions, tomatoes, feta cheese, lemon, garlic, white wine butter sauce, penne pasta  $\cdot$  32

### SEAFOOD CASSEROLE

Day-boat scallops, wild caught haddock, jumbo shrimp, lobster cream sauce, cracker crumb topping, basmati rice, vegetable of the day • 35  $\,$ 

## **BRAISED SHORT RIB**

Braised short rib, San Marzano tomatoes, carrots, onions, fresh herbs, parmesan cheese, mashed potatoes, vegetable of the day • 35

## MARINATED STEAK TIPS @

Grilled steak tips, balsamic glazed onions and mushrooms, mashed potatoes, vegetable of the day  $\cdot$  32

#### TIISCAN CHICKEN PASTA

Grilled chicken, prosciutto, roasted tomatoes, asparagus, mushrooms, red peppers, alfredo sauce, penne pasta • 29

\* CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT THOROUGHLY COOKED ANIMAL. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 20% GRATUITY ADDED TO PARTIES 8 OR MORE. PRICING SUBJECT TO CHANGE