



STARTERS

TUNA POKE*

Fresh Ahi tuna, cucumbers, avocado, grape tomato, scallion, chipotle aioli, steamed rice • 14

CRISPY CALAMARI

Lightly breaded, sautéed with olives, banana peppers, garlic, tomatoes, served with marinara • 14

LITTLE NECKS

Local little necks, Portuguese linguica, peppadew peppers, garlic, onions, beer broth • 16

JUMBO STUFFED QUAHOGS LOCAL

Two local quahogs, bacon, herb bread crumbs • 9

WATERSIDE CALAMARI

Lightly breaded, sautéed with olives, red peppers, banana peppers, garlic, drizzled with balsamic glaze and goat cheese • 15

CRAB CAKES

Jumbo lump, mango salsa, sweet Thai chili aioli • 14

CLAM CAKES LOCAL

½ dozen, house made crispy fritters, full of clams • 8

MACHO NACHOS

Corn tortilla chips, house made chili, cheddar jack cheese, pico de gallo, sour cream, pickled jalapenos, avocado crema • 16

STEAK & CHEESE EGG ROLLS

House made with steak, grilled onions, and peppers Served with BBQ ranch • 9

WINGS

Buffalo, Asian Sweet Chili, BBQ, Mango Habañero, Salt & Pepper • 11
— -Boneless for \$13- —

THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SALAD

SWEET POTATO FRIES \$2 CAJUN FRIES \$2

CLASSIC CHEESEBURGER*

10 oz Certified Angus beef, mild cheddar • 13

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine, Caesar dressing flour tortilla wrap • 13

LOBSTER ROLL LOCAL

A New England tradition...fresh Maine lobster folded into a velvety salad, served on a roll • MARKET



BLACKENED SHRIMP TACOS

Grilled blackened shrimp, mango salsa, chipotle aioli • 15

BACON RANCH TENDER WRAP

Crispy chicken tenders, bacon, lettuce, tomato, ranch dressing • 13

OPEN FACED STEAK SANDWICH*

8 oz sirloin steak, garlic toasted bread, bleu cheese scallion spread, caramelized onions, roasted peppers, baby arugula • 17



We Support our Local Farmers

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER LOCAL

Local hand shucked clams, bacon, potatoes, creamy broth • 7

SOUP OF THE DAY

Seasonally inspired, ask your server • 6

SUPER FOOD SALAD

Spinach, baby kale and arugula blend, grape tomatoes, cucumber, red onion, apples, strawberries, sunflower seeds, citrus white balsamic vinaigrette • 13

CLASSIC CAESAR

Romaine, Parmesan, herb croutons, house made dressing • 11

BABY GREENS SALAD Gf Df V

Baby field greens, cucumbers, tomatoes, red onion, honey balsamic vinaigrette • 8

★ ADD TO ANY SALAD -GRILLED OR BLACKENED-
CHICKEN \$6, STEAK \$12, SHRIMP \$11, SALMON \$11

FLATBREADS

MARGARITA

Marinara, sliced tomato, fresh mozzarella, olive oil, balsamic glaze, basil • 12

BUFFACUE FLATBREAD

Grilled chicken, BBQ-buffalo sauce, bacon, caramelized onion, scallions • 13

THE MAIN DISH

FISH & CHIPS LOCAL

Hand battered, wild caught haddock, french fries & house made slaw • 16

GRILLED SALMON Gf

Mango salsa, steamed rice, seasonal vegetable • 23

SEARED SCALLOPS

cannellini bean ragout with charred onion, pancetta and scallion, tarragon brown butter • 26

EVERYTHING TUNA*

Everything spiced Ahi tuna, garlic creamed spinach, steamed rice • 26

BAKED HADDOCK

Ritz crumb topping, rice, seasonal vegetable • 18

NY STRIP ★

Cajun butter, fried onion strings, vegetable of the day, red bliss mashed potatoes • 28

CHICKEN MARSALA

Sautéed mushrooms, Marsala demi glace, penne pasta • 19

PENNE POLLO VENETO

Grilled chicken breast, Italian sausage, banana peppers, mushrooms, tomatoes, Parmesan cream • 19

PASTA PRIMAVERA

Pesto seasonal vegetables, linguine pasta • 17

★ WE ADVISE EATING RAW OR UNDER COOKED MEAT, POULTRY, OR SEAFOOD POSES A THREAT TO YOUR HEALTH. 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