

FIRSTS

 **RHODE ISLAND STYLE CALAMARI**
banana peppers | olives | grape tomatoes
marinara | citrus aioli 20

SHRIMP TACOS
carrot | cabbage & jalapeño slaw
pineapple relish | chipotle aioli 19

AHI TUNA POKE
sushi grade ahi tuna | soy glaze | crispy wontons
wasabi aioli | scallions | sesame 20

LOBSTER & SWEET CORN FRITTERS
citrus aioli 20

GIANT PRETZEL
bacon & beer cheese | honey mustard 17

MEDITERRANEAN HUMMUS
chili crisp | fresh vegetables | pita 15

PORTUGUESE STYLE MUSSELS **GF**
white wine | chorizo | tomato | onion 20

WATERSIDE NACHOS
braised chicken | pico de gallo | pickled jalapeños
guacamole | sour cream | cheddar jack 19

HOUSE SMOKED CHICKEN WINGS
choice of buffalo | Big Katz Kitchen Original BBQ
sweet Thai chili | truffle & parmesan dry rub 17
chicken tenders also available

FLATBREADS

TOMATO & HERB RICOTTA
sliced tomato | pesto | mozzarella 17

BUFF-A-Q
fried chicken | Big Katz Kitchen Original BBQ | buffalo
gorgonzola | shredded cheddar jack 17

PRIME RIB
hot honey caramelized onions | arugula | mozzarella 18

HANDHELDS

served with hand cut fries or mixed green salad
sweet potato or truffle fries +3 | gluten free bun +2

PHILLY CHEESESTEAK
shaved ribeye | peppers | onions | Swiss 26

BLACKENED MAHI
lettuce | tomato | tartar sauce 24

 **LOBSTER ROLL**
a New England favorite | fresh Maine lobster
salad grilled brioche bun 42

SOUTH OF THE BORDER BURGER*
avocado | pico de gallo | pickled jalapeños
chipotle aioli | cheddar 24

HAWAIIAN BURGER*
grilled pineapple | thick cut bacon
cheddar cheese | teriyaki glaze 24

GRILLED CHICKEN BLT
applewood smoked candied bacon | lettuce
tomato | roasted garlic aioli 21

CBR WRAP
fried chicken | bacon | tomatoes
red onion | lettuce | avocado ranch 21

RAW BAR

LOCAL OYSTERS
(6) ask for today's selection | cocktail | mignonette 21

JUMBO SHRIMP COCKTAIL
(4) cocktail sauce 20

SOUPS & SALADS

add to any salad
chicken +12 | shrimp +15 | salmon +15 | steak +19
lobster salad +28

 **NEW ENGLAND CLAM CHOWDER**
local chopped clams | bacon
potatoes | creamy broth 12

LOBSTER BISQUE
house-made traditional bisque | chunks of lobster 13

THAMES WEDGE **GF**
iceberg | cherry tomatoes | bacon crumbles | egg
pickled red onions | blue cheese dressing 17

ROASTED BEET **GF**
baby seasonal mixed greens | orange segments
candied walnuts | goat cheese | citrus vinaigrette 17

CAESAR
romaine | shaved parmesan | garlic croutons
creamy caesar 16

CHOPPED **GF**
romaine | cherry tomatoes | cucumbers | corn | egg
crispy bacon | garbanzo beans | honey cilantro lime
cheddar jack cheese 17

THE MAIN DISH

SEAFOOD PASTA
shrimp | mussels | calamari | salmon | red bell pepper
onion | truffle cream sauce 38

NY STRIP* **GF**
Argentinian chimichurri | mashed potatoes | chef's vegetable 38

PAN SEARED SALMON* **GF**
pineapple relish | Spanish rice | baby mixed greens 32

STEAK & SHRIMP CHAUFa
Peruvian style fried rice | English peas
cilantro | fried egg | scallions 38

 **FISH & CHIPS**
hand cut fries | house-made slaw | tartar sauce 32

SESAME ENCRUSTED AHI TUNA*
soy ginger glaze | wasabi aioli | Spanish rice | chef's vegetable 30

PARMESAN CRUSTED CHICKEN
breaded chicken cutlet | mafalde pasta | grape tomatoes
onion | basil pesto cream sauce 29

ST. LOUIS BBQ RIBS
1/2 rack | Big Katz Kitchen Original BBQ | cornbread
coleslaw 27

 **HOUSE FAVORITES!**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Pricing subject to change.*