

# DINNER

## STARTERS

**NEW ENGLAND CLAM CHOWDER**  
white chowder with fresh clams, onions, celery & herbs  
cup - 7.5 | bowl - 8.5

**CRAB & SHRIMP ROLLS**  
scallions, teriyaki & sriracha sauce, wakame salad - 16.5

**CHICAGO DIP**  
hot dip of spinach, artichokes, cheese, tortilla chips - 17.5

**TUNA POKE\***  
honey ginger teriyaki glaze, wonton chips, edamame, wakame salad, pickled ginger - 18.5

**POINT JUDITH CALAMARI**  
rosemary salt, crispy cherry peppers, marinara - 17.5

**BAKED BRIE**  
puff pastry, apple, berries, toasted almonds, raspberry puree, baguette - 17.5

**PAN BRAISED MUSSELS**  
asparagus, grape tomatoes, roasted red pepper & basil broth, toast points - 16.5

**"PEELED" N' EAT SHRIMP**  
made easy for you - peeled!  
half pound - 17.5  
one pound - 29.5

**LOCAL CLAMS**  
italian sausage, garlic tomatoes, spinach, toast points - 18.5

## SIDES

**FRENCH FRIES** - 5  
**SWEET POTATO FRIES** - 6  
**ONION RINGS** - 8  
**BACON PARMESAN FRIES** - 10  
**SMALL HOUSE OR CAESAR** - 7

## SALADS

**CAESAR**  
chopped romaine, parmesan, herb croutons, garlic caesar dressing - 16.5  
**grilled chicken +8 | grilled salmon +12**

**SALMON QUINOA SALAD**  
seasoned atlantic salmon, kale, five grain quinoa, diced mango, edamame, blueberries, ginger turmeric dressing - 26.5

**STEAK & BLUE SALAD\***  
sliced 6oz NY strip, crumbled blue cheese, bacon, grape tomatoes, iceberg, red onion, blue cheese dressing - 28.5

## SEAFOOD

**NEW ENGLAND LOBSTER** 1 ¼ pound  
lobster, roasted potato, vegetable - *mkt*

**LOBSTER PASTA**  
wild mushrooms, marinated roma tomatoes, sherry lobster cream sauce - 38.5

**LINGUINI WITH CLAMS**  
chorizo, lemon garlic butter, tomatoes, fresh herbs, parmesan cheese - 28.5

**BAKED SHRIMP OREGANATA**  
tomato asparagus risotto, aged balsamic - 32.5

**SWORDFISH**  
roasted potatoes, cherry tomatoes, asparagus, lemon butter sauce - 36.5

**GRILLED ATLANTIC SALMON**  
lemon beurre blanc, roasted potatoes, daily vegetable - 32.5

**SEARED DIVER SCALLOPS\***  
mushroom dusted, tomato asparagus risotto, sherry gastrique - 36.5

## MAIN FARE

**TAP & GRILLE BURGER\***  
blue cheese, crispy onion hay, bacon jam, fries, coleslaw - 19.5

**HOT LOBSTER ROLL**  
sautéed with butter & fresh herbs, fries, coleslaw - 29.5

**CHICKEN MILANESE**  
arugula, red onion, cherry tomatoes, parmesan, white balsamic dressing - 28.5

**BUCATINI POMODORI**  
plum tomatoes, garlic, basil, parmesan - 24.5  
**chicken +8 | shrimp +9**  
**meatballs +7**

**FISH 'N CHIPS**  
atlantic cod, fries, coleslaw, lemon-lime tartar sauce - 24.5

## MEATS

**MEATBALLS**  
parmesan, marinara, side caesar, toast points - 23.5

**STEAK FRITES\***  
7oz New York strip, parmesan pomme frites, saga bleu cheese sauce - 28.5

**FILET MIGNON\***  
8oz center cut, potato, daily vegetable, crisp onion hay, peppercorn demi - 45.5

**NEW YORK STRIP\***  
12oz New York strip, potato, daily vegetable, crisp onion hay, peppercorn demi - 43.5

*Executive Chef - Anthony Sammartano*  
*Sous Chef - Camryn Carlson*

Gluten free menu available upon request.

Please alert your server of any food allergies, as not all ingredients are listed on the menu.

\*Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food - borne illness