

# DINNER

## STARTERS

### NEW ENGLAND

#### CLAM CHOWDER

white chowder with fresh clams, onions, celery & herbs  
cup - 6.75 | bowl - 7.5

### NATIONAL STUFFIE

clams, chorizo, onions, panko & cracker crumbs - 5

### CRAB & SHRIMP ROLLS

scallions, teriyaki & sriracha sauce, wakame salad - 16

### CHICAGO DIP

hot dip of spinach, artichokes, cheese, tortilla chips - 16

### PAN BRAISED MUSSELS

asparagus, grape tomatoes, roasted red pepper & basil broth, toast points - 16

### TUNA POKE\*

honey ginger teriyaki glaze, wonton chips, edamame, wakame salad, pickled ginger - 17

### POINT JUDITH CALAMARI

rosemary salt, crispy cherry peppers, marinara - 17

### BAKED BRIE

puff pastry, apple, berries, toasted almonds, raspberry puree, baguette - 17

### "PEELED" N' EAT SHRIMP

made easy for you - peeled!  
half pound - 16  
one pound - 23

### LOCAL CLAMS

italian sausage, garlic tomatoes, spinach, toast points - 18

## SIDES

FRENCH FRIES - 5

SWEET POTATO FRIES - 6

ONION RINGS - 7

BACON PARMESAN FRIES - 8

SMALL HOUSE OR CAESAR - 7

BRUSSELS & BACON - 10

BASIL MASCARPONE RISOTTO - 10

## SALADS

### KALE CAESAR

chopped romaine & kale, parmesan, herb croutons, garlic caesar dressing - 15  
**grilled chicken +8 | grilled salmon +12**

### SALMON QUINOA SALAD

seasoned atlantic salmon, kale, five grain quinoa, diced mango, edamame, blueberries, ginger turmeric dressing - 24

### STEAK & BLUE SALAD\*

sliced 7 oz NY Strip, crumbled blue cheese, bacon, grape tomatoes, iceberg, red onion, blue cheese dressing - 28

## SEAFOOD

### FRESH CATCH

ask your server what the fishermen have landed for today's service - *mkt*

### NEW ENGLAND LOBSTER 1 ¼ pound

lobster, roasted potato, vegetable - *mkt*

### LOBSTER PASTA

wild mushrooms, marinated roma tomatoes, sherry lobster cream sauce - 36

### LINGUINI WITH CLAMS

chorizo, lemon garlic butter, tomatoes, fresh herbs, parmesan cheese - 26

### BAKED SHRIMP OREGANATA

tomato asparagus risotto, aged balsamic - 29

### SWORDFISH

roasted potatoes, cherry tomatoes, asparagus, lemon butter sauce - 32

### SALMON

seared salmon, spanish rice, asparagus, roasted red pepper puree - 28

### SEARED DIVER SCALLOPS\*

mushroom dusted, tomato asparagus risotto, sherry gastrique - 34

### FISH 'N CHIPS

atlantic cod, fries, coleslaw, lemon-lime tartar sauce - 24

## MAIN FARE

### TAP & GRILLE BURGER\*

blue cheese, crispy onion hay, bacon jam, fries, coleslaw - 18

### HOT LOBSTER ROLL

sautéed with butter & fresh herbs. fries, coleslaw - 28

### CHICKEN QUESADILLA

shredded chicken, chorizo, cheddar & monterey jack, spanish rice, cilantro sour cream, salsa - 24

### CHICKEN MILANESE

arugula, red onion, cherry tomatoes, parmesan, white balsamic dressing - 26

### BUCATINI POMODORI

plum tomatoes, garlic, basil, parmesan - 24

**chicken +8 | shrimp +9  
meatballs +7**

## MEATS

### MEATBALLS

parmesan, marinara, side caesar, toast points - 21

### STEAK FRITES\*

7oz New York strip, parmesan pomme frites, saga bleu cheese sauce - 28

### FILET MIGNON\*

8oz center cut, potato, daily vegetable, crisp onion hay, peppercorn demi - 43  
*Add a 1 ¼ lobster - mkt*

### NEW YORK STRIP\*

14oz New York strip, potato, daily vegetable, crisp onion hay, peppercorn demi - 43  
*Add a 1 ¼ lobster - mkt*

### NATIONAL SURF & TURF\*

7oz New York Strip, sautéed fresh lobster meat, basil mascarpone risotto - 44

*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