

LUNCH

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

PAN BRAISED MUSSELS

asparagus, grape tomatoes,
roasted red pepper & basil broth,
toast points - 16.5

BAKED BRIE

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

"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

SALADS

CAESAR

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

BISTRO SALAD

baby field greens, granny smith
apples, blue cheese, dried cranberries,
walnuts, zinfandel vinaigrette - 17.5
grilled chicken +8 | grilled salmon +12

TOMATO BURRATA

grape tomatoes, truffle salt, aged
balsamic, basil oil, crostini - 18.5

SALMON QUINOA SALAD

seasoned atlantic salmon, kale, five
grain quinoa, diced mango, edamame,
blueberries, ginger turmeric
dressing - 24.5

STEAK & BLUE SALAD*

sliced 6oz NY strip, crumbled blue
cheese, bacon, grape tomatoes, iceberg,
red onion, blue cheese dressing - 28.5

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*

LINGUINI WITH CLAMS

chorizo, lemon garlic butter, tomatoes,
fresh herbs, parmesan cheese - 26.5

FISH 'N CHIPS

atlantic cod, fries, coleslaw,
lemon-lime tartar sauce - 21.5

SWORDFISH TACOS

blackened swordfish, mango
salsa, veggie slaw,
sriracha sour cream - 24.5

Executive Chef - Anthony Sammartano
Sous Chef - Camryn Carlson

SANDWICHES

SIMPLE BURGER*

7oz angus burger, lettuce, tomato,
bulkie roll - 15.5

TAP & GRILLE BURGER*

blue cheese, crispy onion hay,
bacon jam, fries, coleslaw - 19.5

NATIONAL GRILLED CHEESE

american & cheddar cheeses,
smoked bacon, spinach, tomato,
caramelized onion, toasted
sourdough - 16.5

HOT LOBSTER ROLL

sautéed with butter & fresh
herbs, fries, coleslaw - 29.5

TUNA SALAD SANDWICH

albacore tuna salad, spinach, vine
ripe tomatoes, onion hay,
toasted sourdough - 16.5

CRISPY CHICKEN SANDWICH

buttermilk fried chicken breast,
bacon, onion hay, bbq ranch,
toasted bulkie roll - 17.5

MEATBALL GRINDER

homemade meatballs, marinara,
melted mozzarella, toasted ciabatta
loaf - 17.5

Add French Fries for 2.50
Add Sweet Potato Fries for 3.50

MAIN FARE

STEAK FRITES*

7oz New York strip, parmesan
pomme frites, saga bleu cheese
sauce - 28.5

CHICKEN QUESADILLA

shredded chicken, chorizo,
cheddar & monterey jack,
cilantro sour cream, salsa - 18.5

CHICKEN MILANESE

arugula, red onion, cherry
tomatoes, parmesan,
white balsamic dressing - 24.5

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