



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

*Executive Chef - Anthony Sammartano
Sous Chef - Shawn Favia*

SALADS

KALE CAESAR

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

BISTRO SALAD

baby field greens, granny smith apples, blue cheese, dried cranberries, walnuts, zinfandel vinaigrette - 16
grilled chicken +8 | grilled salmon +12

TOMATO BURRATA

grape tomatoes, truffle salt, aged balsamic, basil oil, crostini - 18

SALMON QUINOA SALAD

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

STEAK & BLUE SALAD*

sliced sirloin, crumbled blue cheese, bacon, grape tomatoes, iceberg, red onion, blue cheese dressing - 26

LOBSTER SALAD

maine lobster, mayonnaise, celery & herbs, field greens, honey champagne vinaigrette - 26

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 TERIYAKI

seared salmon, teriyaki julienne vegetables, arborio rice - 28

SEARED DIVER SCALLOPS*

mushroom dusted, tomato asparagus risotto, sherry gastrique - 34

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
make it a double +15

CHICKEN QUESADILLA

shredded chicken, chorizo, cheddar & monterey jack, cilantro sour cream, salsa - 18

FISH 'N CHIPS

atlantic cod, fries, coleslaw, lemon-lime tartar sauce - 21

WHOLE BELLY FRIED CLAMS

fresh local steamers, fries, coleslaw, lemon-lime tartar - *mkt*

SWORDFISH TACOS

blackened swordfish, mango salsa, veggie slaw, sriracha sour cream - 24

CHICKEN MILANESE

arugula, red onion, cherry tomatoes, parmesan, white balsamic dressing - 24

BUCATINI POMODORI

plum tomatoes, garlic, basil, parmesan - 24
**chicken +8 | shrimp +9
meatball +7**

MEATS

MEATBALLS

parmesan, marinara, side caesar, toast points - 21

STEAK FRITES*

petite sirloin, parmesan pomme frites, saga bleu cheese sauce - 28

FILET MIGNON*

center cut, potato, daily vegetable, crisp onion hay, peppercorn demi - 39
Add a 1 ¼ lobster - mkt

NATIONAL SURF & TURF*

petite sirloin, sautéed fresh lobster meat, basil mascarpone risotto - 39

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