

DINNER



N 40° 20' W 73° 14'

APPETIZERS

Baked Stuffed Clams	12
minced clams, bacon, garlic, parmesan	
Fried Calamari	15
cherry peppers, marinara	
Jumbo Lump Crab Cakes	24
corn relish, tartar sauce	
Shrimp & Crab Wontons	15
Thai chili sauce	
Oysters Rockefeller	16
spinach, pernod, cheese	
*Seared Tuna Carpaccio (GF)	16
avocado, seaweed salad, tamari, wasabi	
Jumbo Shrimp Cocktail (GF)	19
horseradish cocktail sauce	
Stone Baked Salad Pizzette (GF)	13
mixed greens, roasted tomato, goat cheese, truffle oil	
PEI Mussels	14
toasted breadcrumbs, white wine, garlic and herbs	
*Grilled Baby Lamb Chops (GF)	19
apricot chutney, crostini	
*Clams & Oysters on the Half Shell	M/P

***Captain's Seafood Tower for Two** (GF) 60
chilled lobster, jumbo shrimp, clams and oysters, seared tuna carpaccio, trio of sauces

SALADS

Mixed Greens Garden Salad (GF)	10
creamy garlic dressing	
Belgian Endive Gorgonzola Salad (GF)	13
walnuts, pears, balsamic vinaigrette	
Chopped Wedge Salad (GF)	13
iceberg lettuce, bacon, tomatoes, gorgonzola, vinaigrette	
Maine Lobster Salad (GF)	42
mixed greens, tomato, hard boiled egg	
Caesar Salad	11
romaine, caesar dressing, garlic croutons, parmesan crisps	

Add Grilled or Blackened:
scallops, salmon, or jumbo shrimp +13 | chicken +7

SOUPS

Lobster Bisque	12
sherry, lobster	
Seasonal Clam Chowder	10
French Onion Soup	11
au gratin, gruyere, swiss, mozzarella	

OCEANS & BAYS

Cedar Planked Salmon (GF)	30
dijon mustard glaze, dill sauce	
Stuffed Flounder	36
lump crab meat, lobster sauce	
Broiled Seafood Platter	34
scallops, shrimp, flounder, baked clams	
Linguini with Lobster & Shrimp	36
olive oil, garlic, tomato, basil	
Horseradish Crusted Grouper	32
chive butter, crispy leeks, mashed potatoes	
Grilled Swordfish	38
roasted peppers, garlic, olive oil, pine nuts, balsamic	
Jumbo Shrimp Oreganata	33
seasoned bread crumbs, mozzarella	
Pan-Seared Sea Scallops (GF)	39
brown butter, lemon, parsley	
*Seared Tuna (GF)	34
shiitake mushrooms, wilted spinach, tamari & wasabi, yellow rice	
Ask your server about our Fresh Lobster Sizes	M/P

BUTCHERS BLOCK

*Filet Mignon	46
10oz. crispy onions, gorgonzola, merlot sauce	
add a 7oz. lobster tail with drawn butter +29	
Surf & Turf	42
braised short ribs and sautéed sea scallops with spinach, mashed potatoes, lemon butter	
*Prime NY Sirloin	52
buttermilk onion rings, herb butter	
*Roast Prime Rib	49
crispy onions, au jus, horseradish sauce (available Thursday through Sunday)	
Roast Chicken Breast (GF)	26
mushrooms, truffle butter, mashed potatoes	
*Black Angus Burger	19
cheddar, bacon, crispy onions, fries	

SIDES

Sautéed Asparagus	8
Sautéed Broccoli	6
Mashed Potatoes	6
French Fries	6

GF indicates gluten-free. Menu pricing reflects a cash discount. All credit card payments will incur a 3% price increase. Menu subject to change. No substitutions please. 18% gratuity will be added to parties of 6 or more guests. Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.