



appetizers

clam chowder, quahog clams, potatoes, cream \$11

french onion soup, caramelized onions, beef broth, gruyere cheese crust \$11

caesar, crisp red & green romaine, marinated white anchovies, parmesan crisp, garlic chips \$13

wedge, iceberg lettuce, blue cheese, red onion, maple glazed pork belly, buttermilk dressing 🥜 \$14

seasonal oysters, ½ dz, cocktail sauce, horseradish, mignonette* GF \$18

lobster flatbread, butter poached lobster, oven dried tomatoes, tarragon mascarpone \$24

shrimp cocktail, cocktail sauce, horseradish GF \$18

ahi tuna, seared or poke style 🥜 \$18

sweet shrimp ceviche, lime marinated, charred tomato, avocado relish, crispy tostada \$18

calamari, roasted bell pepper mayonnaise, lemon, fried capers \$15

duck spring rolls, watercress & cucumber slaw, tamarind glaze \$16

crispy fried artichokes, smoked tomato remoulade \$14

macaroni & cheese, blend of imported & domestic cheeses \$10

homemade fries, salt & cracked black pepper \$9

happy hour

½ off appetizers from 5pm-7pm nightly
available in bar only

18% service charge recommended for parties with 6 or more guests

GF Made with Gluten Free Products 🥜 Contains Nuts

*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.