

APPETIZERS

NEW ENGLAND CLAM CHOWDER

cup/bwl 4. 6.

LOBSTER STEW

cup/bwl 6. 8.

SEARED YELLOWFIN TUNA

cusabi dressing & seaweed salad 8.

FRIED CALAMARI

tossed with banana peppers & a balsamic vinaigrette 10.

SHRIMP COCKTAIL

(each) jumbo - largest around 4.

* OYSTERS or *CHERRY STONES

(each) raw 2.5

GRILLED SHRIMP

spicy lemon ginger marinade 13.

CRAB CAKES

three crab cakes served with a honey ginger sauce 12.

LOBSTER FETTUCCINI

chunk lobster meat in a parmesan & danish bleu cheese sauce over fresh fettuccini 8.

FRESH SALADS

CAESAR SALAD - small / large

homemade Caesar dressing 4. 7.

ANTIPASTO

lettuce, tomato, cucumbers, papedelli peppers, salami, olives & provolone 5.

MIXED GREENS - small/large

balsamic vinaigrette 4. 7.

TOMATO & BUFFALO MOZZARELLA

drizzled with virgin olive oil & topped with fresh basil 5.

WEDGE SALAD

wedge of fresh iceberg lettuce topped with apple wood smoked bacon & blue cheese 7.

WOOD OVEN PIZZA

CHEESE

tomato sauce & cheese 11.

SHRIMP SCAMPI

roasted garlic, cheese, basil, shrimp & extra virgin olive oil 15.

FIVE CHEESE

mozzarella, cheddar, romano, parmesan & buffalo mozzarella 12.

CARIBBEAN JERK CHICKEN

pineapple, jalapeños, red onion, coconut cream, caribbean jerk chicken & jack cheese 13.

SPINACH

tomato sauce, spinach, sun-dried tomatoes, artichoke hearts, mozzarella & goat cheese 13.

VEGETABLE

tomato sauce, cheese, roasted garlic, green peppers, onions, mushrooms, artichoke hearts, eggplant, broccoli and sliced tomatoes, topped with fresh basil 13.

Executive Chef: Carmine Carlucci

ENTRÉES

WOOD OVEN ROASTED SALMON

over a creamy sun-dried tomato, pine nut & basil risotto finished with a roasted red pepper coulis & crumbled goat cheese 21.

OCEAN FRESH HADDOCK

available broiled served with potato & vegetable, crunchy fried served with fries & coleslaw or sautéed in garlic, lemon & butter served over linguini 20.

ATLANTIC SEA SCALLOPS

available broiled served with potato & vegetable, crunchy fried served with fries & coleslaw or sautéed in garlic, lemon & butter served over linguini 21.

DAILY GRILLED SWORDFISH

as prepared by the chef MARKET.\$

FRIED JUMBO GULF SHRIMP

biggest white gulf shrimp around with sweet potato fries & broccoli coleslaw 19.

LOBSTER SPAGHETTI

half of a 1 & 1/4 pound lobster sautéed with Cipolline onions, mushrooms & a medley of peppers in a spicy marinara sauce over fresh linguini 23.

SCITUATE LOBSTER

boiled or baked stuffed (add \$5.) MARKET.

WOOD OVEN ROASTED 14oz SIRLOIN STEAK

mushroom demi glaze with garlic whipped potatoes & vegetable of the evening 26.

PAN SEARED BEEF TENDERLOIN & LOBSTER TAIL

layered potato cakes, spinach, mushrooms & roasted red peppers finished in a lobster marsala sauce 25.

WOOD ROASTED STATLER CHICKEN

over butter lettuce tossed in a white zinfandel dressing with crasins, pecans, orange segments & goat cheese 19.

*PORK TENDERLOIN MARSALA

marinated & grilled with a medley of potato hash & vegetable of the evening 21.

GRILLED VEGETABLE RAVIOLIS

saffron & ginger sauce 16.

*1999 Federal food code states "consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness"