

APPETIZERS

- NEW ENGLAND CLAM CHOWDER** - cup/bwl \$5 7
- LOBSTER STEW** - cup/bwl \$6. ...\$8.
- BAKED ONION SOUP** - garlic croutons & swiss cheese \$5.
(chowder, stew & soup available in fresh baked bread bowl - add \$2.5)
- *OYSTERS or *LITTLENECKS** - (each) raw \$2.5
- SHRIMP COCKTAIL** - (each) \$4
- STUFFED QUAHOGS** - (each) lemon & drawn butter \$4.
- ONION RINGS** - hand cut \$6.
- NACHOS** - jalapeños & jack cheese \$9.
- ULTIMATE NACHOS** - jalapeños, chili, tomatoes, onions & jack cheese ... \$12.
- BONELESS BUFFALO TENDERS** - blue cheese dressing & celery . \$12.
(sub fries for celery \$2)
- JUMBO LUMP CRAB CAKE** - jacques remoulade \$13.
- FRIED CALAMARI** - tossed with a sweet asian chili sauce, banana \$11
peppers & scallions
- *TUNA POKE** - mango, red peppers, onion, hoisin, coconut, wasabi, sriracha .. \$12.
mayo & wonton crisps



FRESH SALADS

- * CAESAR SALAD** - anchovies additional .50 \$8.
- GARDEN SALAD** \$7.
- GREEK SALAD** - black olives, feta cheese pepperoncini \$9.
peppers, tomatoes & onions
- CHOPPED BEET SALAD** - fresh radicchio & butter lettuce, candied \$12.
pecans, raisins, beets & goat cheese tossed with a vidalia onion &
balsamic dressing

DRESSINGS- blue cheese, vinaigrette, creamy Italian, ranch, honey mustard, light balsamic
vinaigrette & russian

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| LUMP CRAB CAKE \$9. | GRILLED SHRIMP \$10. |
| SALMON \$14. | *STEAK TIPS \$12. |
| LOBSTER MEAT - MARKET
fresh shucked scituate
lobster, mayo & celery | CHICKEN - grilled, teriyaki, \$6.
bbq or blackened |
| | TUNA - all white meat \$6. |

ADD ANY OF THE ABOVE ITEMS TO OUR SALADS FOR THE ADDITIONAL LISTED PRICE

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