



SOUP

New England Clam Chowder \$7

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Lobster Bisque \$8

SALAD...\$14 (Add chicken \$10, salmon \$12, lobster \$22, steak \$16)

Mixed greens, avocado, radish, strawberries, candied pecans & feta cheese.

Tossed with creamy lemon dressing

STARTERS

Shrimp Cocktail...\$5/ea

Jumbo U8 shrimp with lemon & cocktail sauce

Calamari...\$13 Fried with hot cherry peppers & scallions. Served with house made marinara

Seared Tuna...\$18 Served on fried corn tortilla wedge with microgreens, avocado, calabrian bourbon chili oil and sesame seeds

Lobster Bruschetta...\$20

2 oz fresh lobster, shallot, cherry tomatoes, basil, olive oil & mozzarella cheese. Drizzled with aged balsamic reduction

Clams Casino...\$15

Littlenecks w/ butter, garlic & bacon

BRUNCH (all finished with house made hollandaise & served with home fries w/ the exception of french toast)

Lobster Benedict...\$32 ¼ lb of fresh picked lobster, poached egg & avocado on grilled ciabatta with

Lobster Frittata...\$32

¼ lb of fresh picked lobster, spinach & shiitake mushrooms

Steak Hash...\$24

Flat iron steak grilled with onions & peppers

French Toast...\$12

Brioche bread topped with cinnamon sugar and whipped butter

SANDWICHES (served with house cut french fries)

Lobster Roll...\$32

¼ lb of fresh picked lobster served hot with butter

Bisque Bomb...\$58

½ lb of fresh picked lobster served in a bread bowl and topped with creamy lobster bisque

Lobster Avocado Grilled Cheese...\$32

¼ lb of fresh picked lobster served on buttery grilled Texas Toast with American cheese

ENTREES

Surf & Turf...\$42 5 oz Petit filet grilled & served with fresh picked lobster meat, mashed potatoes & fresh vegetable. Finished with cognac peppercorn sauce

Tuna...\$36 Sesame crusted ahi tuna, seared and drizzled with calabrian bourbon chili oil and served with lemongrass scented black rice & broccolini

Lobster Gnocchi \$36 Fresh gnocchi with ¼ lb lobster meat in a creamy pink alfredo sauce

Pan Seared Salmon \$30 Prepared with meuniere sauce, sauteed spinach and basmati rice

Seared Scallops \$36 BI scallops with prosecco butter reduction. Served with fresh vegetables over risotto

Seafood Bouillabaisse \$32 Littlenecks, shrimp, cod, salmon & mussels with herbs in pernod infused tomato sauce

Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. All items are received and prepared to order fresh daily.

*Lobster and crab meat may contain pieces of shell
Visa and Mastercard accepted. We cannot split checks*