



APPETIZERS

Crab Cakes made from fresh lump crabmeat, served with black bean-corn salsa & dipping sauce	10.99
Grilled Shrimp large shrimp sautéed with garlic, wine, fresh tomato & spinach	7.99
Potato Skins fried golden, served with melted cheese, scallions, bacon & sour cream	6.99
P.E.I. Mussels sautéed with garlic-butter & wine	8.99
Buffalo Tenders spicy, boneless chicken strips served with celery & bleu cheese dip	6.99
Stuffed Mushrooms button mushrooms stuffed with crabmeat stuffing, covered in melted cheese	7.99
Mushroom Ravioli served with grilled Portobello mushroom in a Marsala wine sauce	8.99
Lobster Ravioli large ravioli stuffed with Maine lobster meat, served in a light cream sauce	12.99
Fried Calamari fried golden brown with hot-pepper rings, tartar sauce & hot sauce for dipping	7.99
Black Bean Dip sautéed black beans with melted cheese, salsa, sour cream & tortilla chips	7.99
Steamers served with drawn butter	10.99
Fried Clams appetizer portion of our whole belly clams, fried golden brown	12.99
Shrimp Cocktail six jumbo, white shrimp served chilled over crushed ice with cocktail sauce & lemon	12.99
Top Neck Clams six served on the half shell with traditional accompaniments	7.99
Oysters on the Half Shell our chef works with our fish purveyor to pick the freshest oysters of the day	10.99
Lobster Cocktail Half Maine lobster, hard shell, served chilled over ice with cocktail sauce & lemon	13.99
Raw Bar Sampler 3 top necks, 3 oysters, 3 shrimp cocktail, half lobster cocktail	24.99

HOMEMADE SOUPS & SALADS

Soup of the Day our Chef makes a variety of homemade soups – ask your server for today's special	3.99
New England Clam Chowder light & creamy with fresh minced clams, celery, onion & potato	4.99
Lobster Bisque made with lobster stock, light cream, real lobster meat & sherry	5.99
French Onion rich broth with caramelized onions, herb croutons & melted cheese	5.99
Mixed Greens with Balsamic Vinaigrette topped with green apples, toasted walnuts & goat cheese	8.99
Caesar Salad with Creamy Dressing ribbons of romaine lettuce, grated cheese, herb croutons	5.99
Capri Salad with Balsamic Vinaigrette fresh basil, buffalo mozzarella, tomatoes & mixed greens	7.99
*** Add Chicken, Shrimp OR Steak Tips to any salad	4.00

PASTA, RAVIOLI OR RISOTTO*

Chicken & Broccoli over penne pasta in a light Parmesan cream sauce	15.99
Veal Marsala sautéed veal scallopini with mixed mushrooms & prosciutto over mushroom ravioli	20.99
Swordfish Piccata grilled swordfish steak over fettuccine in a lemon butter sauce with capers & white wine	22.99
Seafood Romano shrimp, scallops and lobster meat over lobster ravioli in a white wine sauce with mushrooms, spinach & provolone cheese	23.99
Mediterranean Chicken onions, mushrooms, peppers, artichoke hearts, sun dried tomatoes, olives & spinach with Feta over penne pasta	18.99
Shrimp Scampi large shrimp sautéed with fresh tomato & spinach in a garlic wine sauce over fettuccine	17.99
Clams & Mussels top neck clams & mussels tossed with fettuccine & fresh minced clams in a white wine sauce	15.99
Pasta Primavera a variety of fresh vegetables over fettuccine with a light cream sauce	14.99

*(risotto can be substituted for any of the above dishes).

Consuming raw or undercooked foods may increase your risk of foodborne illness.

ENTREES

Sirloin Tips hand cut & trimmed sirloin tips marinated for great flavor	16.99
Rib Eye, 12-ounce slow roasted with herb crust	17.99
Filet Mignon, 8-ounce tenderloin of beef, our leanest & most tender steak	23.99
N.Y. Sirloin, 14-ounce well-marbled, big steak flavor, firm texture	21.99
Prime Rib, 10-ounce slow roasted, served au jus	16.99
Prime Rib, 16-ounce slow roasted, served au jus	19.99
Lamb Chops four Australian chops marinated with fresh rosemary	24.99
Veal Chop fourteen- to sixteen-ounce veal chop seasoned & grilled, perfectly	27.99
Grilled Chicken Breast marinated with olive oil & fresh herbs	15.99
Pork Chops double cut served with apple ginger sauce	17.99
Vinegar-Pepper Pork Chops* vinegar-pepper & onions with roasted potato	19.99
Baby Back Ribs* full rack of ribs finished in our homemade barbecue sauce with fries & cole slaw	19.99
Shepherd's Pie* a casserole of ground veal, lamb, beef & pork topped with corn, mashed potato, brown gravy & melted cheese	15.99
Turkey Dinner* sliced turkey breast, mashed, bread stuffing, corn, cranberry jelly & gravy	16.99

All of the above served with mashed potatoes, vegetables and dinner salad, unless otherwise noted by *.

SEAFOOD

Shrimp large shrimp prepared grilled, fried, blackened or broiled	15.99
Scallops the best dry-sea scallops available prepared grilled, fried, blackened or broiled	18.99
Haddock fresh native haddock prepared broiled or fried	18.99
Swordfish swordfish steak served grilled or blackened	22.99
Salmon Atlantic salmon served grilled or blackened	17.99
Calamari our premium grade, domestic calamari is served fried golden brown	13.99
Clams whole belly clams served perfectly fried & seasoned	21.99
Fisherman's Platter haddock, shrimp & scallops served golden fried or broiled	19.99
Nantucket Pie broiled haddock, shrimp, scallops & lobster with buttery cracker crumbs with rice & vegetables	21.99

Fried seafood plates are served with french fries, cole slaw, tartar & lemon.

Grilled, Broiled, Blackened seafood plates are served with rice pilaf & vegetable of the day.

All of the above served with dinner salad.

SIDE DISHES

French Fries fried golden and dusted with Kosher salt		Steamed Broccoli crisp, al-dente
Mashed Potatoes mashed with light cream, butter and seasoning		Sautéed Mushrooms* a combination of shiitake, button & portobello
Breakfast Potatoes* red bliss, fried then sautéed with bacon & onion		Rice Pilaf traditional recipe
Baked Potato* served with sour cream upon request		Guacamole* made fresh, in-house
Grilled Asparagus* tossed in olive oil & seasoning		

"A La Carte" \$3.99 each, *Substitutions \$1.99 each

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SANDWICHES

(Served with Fries and Cole Slaw)

Fresh Haddock fried golden brown served with tartar sauce & lemon	8.99
Clam Roll fried whole belly clams, golden browns on a toasted buttered bun	12.99
Lobster Roll fresh knuckle and claw meat tossed with mayonnaise on a toasted buttered bun	16.99

BURGERS*

(Served with Fries and Cole Slaw)

Traditional grilled to order, cheese choice: American, Provolone, Jalapeno Jack, Cheddar or Swiss	8.49
Bacon & Cheese add crisp bacon to our traditional burger	8.99
Mushroom & Provolone julienne portobello, shiitake & button mushrooms sautéed over melted cheese	8.99
Philly-Cheese sautéed onions, mixed mushrooms & peppers with melted American cheese	8.99
New Yorker Russian dressing, sauerkraut & Swiss cheese	8.99
Texan crisp bacon, homemade barbecue sauce & cheddar cheese	8.99
Mexico City tomato-salsa, guacamole and jalapeno jack cheese	8.99

*(chicken breast may be substituted for any burger).

PIZZA

Traditional Four Cheese Pizza with tomato sauce	7.99
White Pizza made with sautéed garlic, olive oil & our four cheese blend	7.99
Garden Vegetable all of our fresh vegetables	8.99
Philly Steak Bomb peppers, onions, mushrooms & pepperoni	9.99
Shrimp Scampi sautéed shrimp, fresh tomato & spinach	10.99
Caprese buffalo mozzarella, fresh tomato & fresh basil	9.99
North End meatball, sweet Italian sausage, pepperoni	10.99
Mediterranean Chicken spinach, olives, peppers, onions, sun dried tomatoes, artichoke hearts, mushroom, Feta & chicken	10.99
Potato, Caramelized Onion & Artichoke Hearts with white truffle oil	8.99
Sirloin & Bleu Cheese with mushrooms & spinach	9.99
Chicken & Broccoli sautéed chicken medallions with fresh broccoli, garlic & mozzarella	9.99

DESSERTS

Mile High Chocolate Cake with raspberry drizzle	8.00
Warm Apple Crisp with vanilla ice cream	7.00
Seasonal Cheesecake ask your server	8.00
Classic Creme Brûlée	8.00

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18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.