

\$11.5

## **STARTERS**

## SALADS

Lobster	Bisque	rich Maine	lobster		\$6 cup /	' \$7 bowl
stock, lobsi	ter meat, t	ouch of cre	am, sheri	ſУ		

**New England Clam Chowder** . . . \$5 cup / \$6 bowl house shucked chowder clams, potato, bacon, white wine, cream

**© Conch Chowder** conch meat, . . . . \$5 cup / \$6 bowl potatoes, tomatoes, bacon, sherry

Rhode Island Calamari

Sweet & Spicy - **sno p**ea shoots, chopped peanuts, cilantro -or- Calabrian - lightly floured, pepperoncini, hot peppers, lime aioli

**Spinach and Artichoke Dip** 3 cheese blend, . . \$11 sautéed creamy spinach, chopped artichoke, za'tar pita bread, roasted cauliflower... with crabmeat \$15 with lobster \$18

**G Chicken Wings** buffalo, chipotle, sweet Thai \$11.5 chili, jerk, or BBQ served with blue cheese dressing and celery

**@ Potato Skins** aged cheddar, smoked bacon, . . . \$8.5 crispy russet potato shell, sour cream

**Nachos** tri-colored corn and flour tortillas, . . . . . \$13 pepper jack cheese, housemade salsa, refried beans, sour cream.

add ground beef, blackened chicken, or house made guacamole: \$4

♥ Hummus olive oil, feta cheese, mediterranean \$10.5 salad, za'tar seasoned pita bread

# SHELLFISH STARTERS

**Mussels** wild Maine mussels, fire roasted roma . . . \$11 tomato sauce, white wine, garlic, red pepper flakes, parsley

**Fried Oysters** BSG special seasoned flour, \$14 tartar and cocktail sauces

**Buffalo Shrimp** (4) jumbo shrimp, panko breaded, \$13 buffalo hot sauce, blue cheese

**Drunken Littlenecks** littleneck clams, . . . \$11 / \$16 lg lager, butter, and garlic

**Shrimp Cocktail** large gulf shrimp, wasabi \$3 ea. cocktail sauce

**Oyster Rockefeller** tasso ham, creamy . . . . . . \$3 ea. spinach, pernod

**Prosciutto Shrimp** baked prosciutto . . . . . . \$3.5 ea. wrapped shrimp, horseradish sauce

**Baked Clams** chopped clams, bacon, peppers, . . . \$3 ea casino style, parmesan panko crumbs

<b>♥ G</b> House Salad	cherry tomatoes, english \$
cucumbers, mixed green	s, balsamic vinaigrette

Caesar Salad romaine lettuce, asiago cheese, . . . . \$10 cherry tomato, smoked bacon, garlic croutons, housemade Caesar dressing

© G Crumbled Goat Cheese Salad . . . candied peanuts, mandarin oranges, baby greens, mango vinaigrette

**Blackened Chicken & Blue** buttermilk blue \$14.5 cheese crumbles, chopped romaine, tomatoes, grilled red onion, chunky blue cheese dressing

© Greek olives, pepperoncini peppers, tomatoes, artichoke hearts, red onion, red peppers, feta cheese, mixed greens, greek dressing

**♥ Watermelon Salad** feta cheese, sunflower . . . \$10 seeds, english cucumber, pickled red onion, arugula and spinach lettuces, reisling vinaigrette

**© Crab Louie Salad** lump crabmeat, fried . . . . \$15.5 capers, sliced egg, cherry tomatoes, chopped romaine, housemade louie dressing

**G Lobster Louie Salad** poached Maine lobster, \$21 fried capers, sliced egg, cherry tomatoes, chopped romaine, housemade louie dressing

**Salad Additions** Grilled Chicken: \$3.5 -Antibiotic & Hormone Free Grillled Salmon: \$7 - Farm Raised North Atlantic Grilled Shrimp: \$6 - Gulf of Mexico Fried Oysters: \$7

# NEW ENGLAND ROLLS

our version of the classic, butter grilled martins potato roll, lemon sea salt fries, cole slaw

**Naked Lobster Roll** warm Maine lobster . . . . \$19.95 meat poached in butter, lemon and chive

**Lobster Roll** traditional poached lobster meat, \$19.95 celery, mayo, lemon, parsley

**Fried Oyster Roll** east coast oysters, season flour, \$15 pernod tasso mayo

Crab Roll jumbo lump crabmeat, dijon mayo . . . . . . \$17

**Fried New England Clam Roll** new . . . . . \$15.5 england ipswich clams, seasoned flour, tartar sauce

**New England Roll Trio** a choice of any three . . . \$47 different rolls, cole slaw, lemon sea salt fries

## SPECIALTIES

<b>Chicken Quesadilla</b> roasted pepitas, cheddar and pepper jack cheeses, cilantro, housemade salsa, sour cream	\$11.5
<b>Louisiana Chicken Gumbo</b> andouille sausage, okra, green peppers, wild rice, rich brown roux sauce	. \$12.5
<b>Linguini with Clams</b> littleneck clams, pepperoncini peppers, prosciutto, roasted cherry tomatoes, scampi sauce	\$13
<b>Beer Battered Fish &amp; Chips</b> North Atlantic . cod, lemon sea salt fries, tartar sauce	\$13
SANDWICHES	
Angus Burger or Grilled Chicken antibiotic and hormone free, brioche roll, pickle, shoe string fries additions: Vermont cheddar, blue cheese, aged swiss, sautéed Kennett Square mushrooms, bacon, caramelized onions, frizzled onions - \$1.5ea	. \$10.5
<b>Beyond Burger</b> a vegetarian alternative to red . meat, sautéed spinach, caramelized onions, wild mushrooms, brioche roll, shoe string fries	. \$14.5
Mushroom Blue Burger Kennett Square mushrooms, buttermilk blue cheese, tangy roasted garlic herb aioli, shoe string fries	. \$13.5
<b>Surf &amp; Turf</b> grilled angus burger, lobster salad, pickles, lettuce, tomatoes, frizzled onions, grilled buttered brioche roll, lemon sea salt fries	\$25
<b>Hot Sliced Prime Rib</b> natural gravy, provolone cheese, horseradish sauce, stirato roll, shoe string fries	. \$14.5
<b>Tuna Melt</b> housemade albacore tuna salad, sliced tomato, aged swiss cheese, english muffin, garden salad	\$10.5
Chicken Salad Club peppered bacon, lettuce, tomato, toasted New York rye, shoe string fries	\$10.5
<b>Blackened Chicken Wrap</b> salsa, pepper jack cheese, remoulade drizzle, jalapeno cheddar wrap, sweet potato fries	\$11
<b>Turkey "Rachael"</b> grilled new york rye, louie dressing, aged swiss, cole slaw, shoe string fries	\$12
<b>Crab Cake Sandwich</b> lump crab meat, baby arugula, tomato, louie dressing, brioche roll, lemon sea salt fries	\$15
<b>Swordfish Tacos</b> blackened swordfish, guacamole, lettuce, charmoula sauce, tomato salsa, grilled flour tortilla	. \$11.5
<b>Fried Shrimp Melt</b> panko breaded shrimp, fontina cheese, bacon, spicy remoulade, ciabatta roll,	\$15

mixed green salad

# STONE HEARTH

## PIZZA

G gluten free dough available \$2

#### Salad & Pizza Combo \$9.95

Six-inch Personal Pizza with your choice of: House or Caesar Salad

<b>Pepperoni</b> pepperoni, fire roasted tomato sauce, mozzarella cheese	13
Roasted Pear crumbled goat cheese, arugula, prosciutto, fig molasses, mozzarella cheese, herbed garlic oil	. \$14.5
<b>Shrimp</b> shrimp, crumbled bacon, horseradish sauce, mozzarella cheese, chive oil	\$15
<b>Wild Mushroom</b> oyster, crimini & portobello mushrooms, buttermilk blue cheese crumbles, sautéed spinach, mozzarella cheese, herbed garlic olive oil	\$14
■ Mediterranean artichoke hearts, kalamata .     olives, plum tomatoes, red onion, feta cheese,     mozzarella cheese, herbed garlic olive oil	. \$14.5
<b>Lobster Pizza</b> chucks of maine lobster meat, roasted red pepper sauce, fontina cheese, grilled corn, lemon sea salt, chive	\$23
Cheese fire roasted tomato sauce, mozzarella . cheese add: red onion, plum tomatoes, extra cheese - \$2 each add: pepperoni, wild mushrooms, bacon, andouille sausage, artichoke hearts, kalamata olive, sautéed spinach, feta cheese - \$3 each	\$10

# DESSERTS

<b>© Creme Brûlée</b> vanilla bean custard, sugar \$6.5 crust, fresh berries
Salted Caramel Gelato Bomb dark \$8.5 chocolate cup, brownie crumbles, morello cherry sauce
<b>Peanut Butter Pie</b> chocolate graham cracker \$8 crust, rich peanut butter chocolate chip filling
<b>Key Lime Pie</b> just the right amount of sweet and \$7 tart, graham cracker crust
<b>Big "Fat" Chocolate Cake</b> rich decadent \$12.5 chocolate cake, chocolate filling, a must for the chocolate lover, chocolate ganache, serves two
<b>© Sorbet</b> seasonal

## KIDS

House Made Cheesecake kristen's choice

macaroni and cheese \$5.5 grilled cheese \$6 cheese pizza \$5 linguini with red sauce or butter \$5.5 hamburger \$7 cheeseburger \$8 chicken fingers \$6.5