



STARTERS

Lobster Bisque rich Maine lobster . . . \$6 cup / \$7 bowl
stock, lobster meat, touch of cream, sherry

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

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

Rhode Island Calamari \$11.5
Sweet & Spicy - **sno** pea 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

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

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

V 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

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

SHELLFISH STARTERS

Gf 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

Gf 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

SALADS

V Gf House Salad cherry tomatoes, english \$7.5
cucumbers, mixed greens, balsamic vinaigrette

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

V Gf Crumbled Goat Cheese Salad \$11
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

V Gf Greek olives, pepperoncini peppers, tomatoes, \$11
artichoke hearts, red onion, red peppers, feta cheese, mixed greens, greek dressing

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

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

Gf 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
Grilled 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

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness* - Many of our menu items can be made Gluten Free and accommodate your dietary restrictions - Ask your server for details -*

Beer Battered Fish & Chips North Atlantic . . . \$13
cod, lemon sea salt fries, tartar sauce

Fried Shrimp Melt *panko breaded shrimp, \$15*
fontina cheese, bacon, spicy remoulade, ciabatta roll,
mixed green salad

Salad & Pizza Combo \$9.95
Six-inch Personal Pizza with your choice of:
House or Caesar Salad

🍷 Cheese fire roasted tomato sauce, mozzarella . . . \$10
 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

Gf House Made Cheesecake *kristen's choice* \$8

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

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness* ~ Many of our menu items can be made Gluten Free and accommodate your dietary restrictions - Ask your server for details ~*