

STARTERS

NEW ENGLAND GLAM CHOWDER

Cup 7.99 Bowl 8.99

JUMBO SHRIMP COCKTAIL

Minimum of 3 10.99 Half-Dozen 18.95

Bakers Dozen 39.00

CRAB CAKES

Homemade Crab Cakes w/ Red Pepper, Garlic, Celery, Red Onion & Bread Crumbs served w/ Chipotle Tartar Sauce 15.99

LOBSTER BISQUE

w/ Fresh pieces of sweet Lobster Meat

Cup 9.99 Bowl 10.99

FRENCH ONION SOUP 9.99

FRIED CALAMARI

Ringlets deep fried & served w/ Marinara 12.99

SESAME SEARED AHI TUNA

Served atop Edamame Rice Noodle Slaw w/ a Soy-Ginger Sauce 15.99

MUSSELS OCEAN VIEW

PEI Mussels sautéed w/ white wine, garlic & parsley - served w/ garlic bread 14.99

COCONUT CURRY MUSSELS

PEI Mussels sautéed w/ White Wine, Shallots & Garlic - served w/ garlic bread 15.99

THE SHORE

**Choice of Starch: Homemade Creamy Mashed Potato, Baked Potato, Fries or Jasmine Rice.*

**Chef's Choice - Vegetable of the Night: Zucchini-Summer Squash Medley of: Zucchini, Summer Squash, Red Peppers, Carrots & Sugar Snap Peas*

**Substitutions: Steamed Broccoli - \$2 / Sautéed Brussels Sprouts - \$3*

NEW YORK SIRLOIN

12 oz. Angus Beef New York Sirloin charbroiled to perfection. 32.99

FILET MIGNON

An 8 oz. Angus Beef Filet Mignon served w/ a side of Béarnaise Sauce. 33.99

PRIME RIB

Angus Beef Prime Rib slow roasted and served with Au Jus. 35.99

SURF & TURF

An 8 oz. Angus Beef Filet Mignon accompanied by Two Baked Stuffed Shrimp w/ sides of drawn butter and Béarnaise Sauce 39.99

SIRLOIN STEAK TIPS

House Marinated & Grilled 26.99

STEAK FRITES

Sliced Marinated Seasoned Hanger Steak w/ Fries & side of Béarnaise Sauce 24.99

SHORT RIB RISOTTO

Tender Boneless Short Rib served atop our Chef Jhoseph's House Special Risotto 27.99

BRAZILIAN STEAK

Sautéed Rib Eye w/ Peppers, Onions, Tomato, Garlic, Au Jus & Fresh Limes served w/ Jasmine Rice 32.99

HALF RACK OF RIBS

Slow Roasted Hickory Smoked Baby Back Pork Ribs w/ Fries, Homemade Coleslaw & Jalapeño Cornbread 27.99

PORK SHANK

Braised Bone In Pork Shank served over our Creamy Mashed Potatoes w/ sautéed Brussels Sprouts 28.99

CHICKEN MARSALA

Fresh Chicken Breast sautéed with Shallots, Mushrooms, Chives, Marsala Wine & Garlic. 27.99

CHICKEN MILANESE

Fresh Parmesan Encrusted Chicken Breast topped w/ Capers, Diced Tomato & a Lemon Beurre Blanc Sauce w/ homemade Creamy Mashed Potato 26.99

CHICKEN PICCATA

Chicken breast sautéed with onions, mushrooms, chives, white wine and a hint of garlic 27.99

THE SEA

**Choice of Starch: Homemade Creamy Mashed Potato, Baked Potato, Fries or Jasmine Rice.*

**Chef's Choice - Vegetable of the Night: Zucchini-Summer Squash Medley of: Zucchini, Summer Squash, Red Peppers, Carrots & Sugar Snap Peas*

**Substitutions: Steamed Broccoli - \$2 / Sautéed Brussels Sprouts - \$3*

BAKED COD

w/ a Buttered Crumb Topping 26.99

FILET OF SOLE PICCATA

Sautéed in a rich sauce of Lemon, Butter, White Wine & Capers. 27.99

AHI TUNA

Fresh Ahi Tuna filet served on a bed of Jasmine Rice & sautéed Julienne Vegetables topped w/ a Soy Ginger Glaze 29.99

BAKED STUFFED SHRIMP

Jumbo Shrimp stuffed with our House Special Recipe \$28.99

ATLANTIC SALMON

Pan Seared and topped w/ a Lemon Beurre Blanc Sauce 28.99

SCALLOP RISOTTO

Sautéed U-10 Sea Scallops atop our Chef Jhoseph's House Special Risotto 28.99

FRIED SEAFOOD

FRIED SEAFOOD PLATES

Fried to a Golden Brown w/ fries & our homemade coleslaw

Fried Shrimp 27.99 **Fried Clams** 34.99 **Fried Scallops** 28.99 **Fish & Chips** 22.99

FISHERMAN'S PLATTER

A bountiful feast from the sea. Shrimp, Clams, Scallops & Cod w/ fries & our homemade coleslaw 34.99

PASTA

All Pasta Dishes are served w/ Linguine & Garlic Bread. (Gluten Free Penne Available - Add \$2)

SEAFOOD A LA RUSSIA

Fresh Lobster Meat, Shrimp, Scallops & Mussels sautéed w/ our Homemade Creamy Pink Vodka Sauce 32.99

CHICKEN & BROCCOLI ALFREDO

In our Homemade Creamy Parmesan Alfredo Sauce 26.99

CHICKEN PARMESAN

Fresh Chicken Breast breaded & baked w/ Mozzarella & Marinara 25.99

SHRIMP SCAMPI

Shrimp sautéed with a White Wine & Lemon Garlic Butter Sauce 27.99

CHICKEN DIANE

Fresh Chicken Breast sautéed with Mushrooms, Garlic, Scallions and Cajun seasonings 26.99

PASTA PRIMAVERA

Fresh Julienne Vegetables sautéed in a White Wine & Garlic Butter Sauce 23.99

Add Claw & Knuckle Lobster Meat 32.99 **Add Chicken** 27.99 **Add Shrimp** 28.99

CHICKEN CARBONARA

Sautéed Chicken w/ our Homemade Creamy Parmesan Sauce w/ Bits of Applewood Smoked Bacon 28.99

LOBSTER MANIA

NATIVE LOBSTERS

Served Steamed w/ drawn butter, your choice of potato & our Chef's Choice Vegetable of The Night 38.99

Twin Boiled Add \$25

BAKED STUFFED LOBSTER

Stuffed w/ our House Special Seasoned Cracker Crumbs & served w/ your choice of potato & our Chef's Choice Vegetable of The Night 40.99

Twin Baked Stuffed Add \$27

LOBSTER RAVIOLI

Lobster Ravioli served w/fresh chunks of sweet Lobster in our Homemade Creamy Pink Vodka Sauce 30.99

LOBSTER RISOTTO

Fresh Sweet Lobster Meat atop our Chef Jhoseph's House Special Risotto! 34.99

LAZY MAN'S LOBSTER

Fresh Lobster meat in a Butter Sauce & topped w/ a House Special Seasoned Cracker Crumb topping - served w/ your choice of potato and Chef's Choice Vegetables of The Night 35.99

LOBSTER ROLLS

Fresh Lobster Meat w/ a touch of mayo served in a grilled Brioche Roll w/ House Chips 25.99

Sautéed 27.99 **Substitute French Fries** Add \$2 **Add Cup of Chowder** 4.99

LOBSTER THERMIDOR

Fresh Lobster Meat w/ a White Wine Parmesan Cheese Sauce served w/ your choice of potato and Chef's Choice Vegetables of The Night 35.99

JOIN US FOR OUR SUMMER SPECIALTY NIGHTS!

*LOBSTER NIGHT! - MONDAY & WEDNESDAY

1 1/4 Lobster served w/ your choice of potato, corn on the cob & New England

Clam Chowder \$25*

*PRIME RIB NIGHTS! - SUNDAY & TUESDAY

Slow roasted Prime Rib served w/ au jus, your choice of potato, Chef's Choice

Vegetable of The Day & Salad Bar! \$25*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Additionally, please inform your server if anyone in your party has a food allergy.*

Dine-In Only. One Drink Minimum per Person. Not to be combined w/ other Offers. Specialty Nights Subject to Change.