

APPS

CHOWDER 12

New England Quahog Clams / Littlenecks / Bacon / Crackers

SPRING ROLLS 16

Crab / Shrimp / Two Sauces

BAKED CAMEMBERT 17

Pear + Apricot Marmalade / Challah Toast / Marcona Almonds / Lavender

KOREAN BBQ OCTOPUS 18

Wakame / Sesame / Lime / Sriracha

SHRIMP COCKTAIL 5.5 EA.

Cocktail Sauce / Citrus Ice

GREENS

WEDGE 12

Organic Iceberg / Pepper Bacon / Heirloom Tomato / Red Onion / Buttermilk Blue Cheese

CAESAR 12

Focaccia Toast / Tapenade / Lemon Parmesan Dressing

HOUSE 11

Tomato / Feta / Olive Oil Crouton / Cucumber / Cipollini Vinaigrette

BEETS + FRIED GOAT CHEESE 16

Frisee / Pistachio Vinaigrette / Blood Orange / Crème Fraiche

KALE + TOMATO 12

Fresh Mozzarella Pearls / Fig / Crispy Prosciutto / Almond / Cucumber / Herb Vinaigrette



WATER FRONT GRILLE

DINNER MENU

DAILY: Mon - Sat:

5PM - 10PM

Sunday

5PM - 9PM

PASTA

LOBSTER TORTELLINI 36

Caramelized Leeks / Roasted Tomato + Garlic Cream / Baby Spinach

POMODORI 28

Bucatini Pasta / San Marzano Tomato / Parmesan / Basil

Scallops or Shrimp +12

Grilled Chicken +8

LAMB SAUSAGE CAVATELLI 34

Kale + Basil Pesto / Almond / Sweet Drop Peppers Golden Tomato / Black Pepper Ricotta

LAND

FILET MIGNON 48

Crispy Truffle + Herb New Potatoes Garlic Grilled Asparagus / Bourbon + Bacon Sauce

PRIME BONE IN RIBEYE 56

Crispy Truffle + Herb New Potatoes Garlic Grilled Asparagus / Bourbon + Bacon Sauce

SHORT RIB 37

Crispy Brussels / Whipped Potatoes / Braising Reduction

VEAL & SHRIMP 39

Toasted Garlic + Tuscan Olive Oil Pasta / Six Herb Marsala Pan Sauce

ADD TO IT

HERB BUTTER SCALLOPS 19

MAINE LOBSTER TAIL 22

SEA

LOCAL DAYBOAT FISH 38

Ask your server about what local species our fishermen have landed for this evening's service!
Pesto Roasted Fingerlings / Coriander Carrots / Tangerine Honey Butter

YELLOWFIN TUNA 38

Forbidden Rice / Soy + Sesame Bok Choy Toasted Coriander Sauce Romesco / Shitake

SCOTTISH SALMON 35

Fingerling / Artichoke / Tapenade / Confit Tomato / Aioli

SEABASS 44

Goat Cheese Pierogies / Broccolini Amaretto Honey Bacon / Local Orange + Ginger Consomme

DIVER SCALLOPS 39

Roasted Red Pepper + Boursin Risotto Caramelized Beets / Bacon + Balsamic Gastrique

TWIN TAILS 46

Roasted Leek + Parmesan Grit Cake Half Dried Tomatoes / Preserved Lemon Butter

SHAREABLE SIDES

CORIANDER ROASTED HERITAGE CARROTS 12

Harissa Yogurt / Lemon / Mint

CRISPY TRUFFLE + HERB NEW POTATOES 12

Parmesan / Basil Aioli

CRISPY BRUSSELS SPROUTS 12

Bacon / Honey / Balsamic

ROASTED WILD MUSHROOMS 12

White Soy / Sweet + Sour / Umami Butter

ROASTED RED PEPPER + BOURSIN RISOTTO 12

Parmesan / Micro Basil