



APPETIZERS

N.E. CHOWDER **10**

quahog clams / littlenecks
bacon / chives

SHRIMP COCKTAIL **5.5 EA.**

cocktail sauce / citrus ice

PT. JUDITH CALAMARI **16**

roasted red pepper / charred corn
bacon / basil aioli

SHRIMP & CRAB

SPRING ROLLS **16**

crab / shrimp / two sauces

LOBSTER TOTS **15**

bacon / corn / roasted red pepper / aioli

LITTLENECK CLAMS **15**

pinot gris + sea salt butter / burnt lemon
snipped herbs / champagne / toast

SALADS

U-10 scallops +9

shrimp +9

grilled chicken breast +7

grilled scottish salmon +12

CAESAR **14**

focaccia toast / tapenade / creamy
lemon + parmesan dressing

BLUE WEDGE **15**

buttermilk blue cheese / bacon / tomato
scallion oil / red onion

LOBSTER SALAD **26**

cucumber / strawberry / carrot
crispy potato + leeks
roasted shallot honey dijon

BEETS &

FRIED GOAT CHEESE **17**

frisee / pistachio vinaigrette
blood orange / creme fraiche

ANCIENT GRAIN BOWL **17**

avocado / olives / tomatoes / cucumber
marinated feta / herb vinaigrette

WATERMELON SALAD **17**

arugula / candied pistachio / house pulled
mozzarella / pickled red onion / micro basil
pinot noir vinaigrette

**** The consumption of raw or undercooked food items may cause foodborne illness ****

FANFAVES

LOBSTER ROLL **28**

hot or cold / brioche / yukon fries

PASTA POMODORI **21**

San Marzano Tomato / Basil / Parmesan

TANGERINE HONEY GLAZED SCOTTISH SALMON **28**

roasted vegetables / tangerine honey

LOCAL DAYBOAT FISH **33**

roasted vegetables / tangerine honey

SANDWICHES

SANDWICHES ARE SERVED WITH CHOICE OF
FRESH FRUIT / MIXED GREENS / YUKON FRIES+3
GARLIC + HERB FRIES +4

BENTO BOX **21**

half chicken salad / tuna salad / or b.l.t.
soup or chowder / fruit / salad

M BURGER **17**

onion hay / coffee bbq sauce / brioche roll
add avocado +2

ROASTED CHICKEN SALAD **16**

pulled chicken / red grapes / toasted hazelnuts
basil / challah bread

TUNA SALAD **16**

onion hay / spinach / tomato
challah bread

403 B.L.T. **17**

applewood bacon / local tomato / bibb lettuce
mayonnaise / challah

FRENCH DIP **18**

prime rib / gruyere cheese / baguette
caramelized onion + cabernet jus

MEATBALL GRINDER **17**

four hour red sauce / mozzarella + parmesan
bakery hoagie

FRIED COD SANDWICH **18**

cajun caper remoulade / l.t.o.
molasses jerk spice roll

Executive Chef Adam Nardis

General Manager Adam Balavender

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