

OCEAN

7

SOUPS & SALADS

CHEF'S DAILY SELECTION	11
FRENCH ONION Toasted Garlic Crouton, Gruyere, Parmesan, Micro Chives	9
NEW ENGLAND STYLE CLAM CHOWDER Clams, Bacon, Vegetables, Fresh Thyme	11
CAESAR Chopped Romaine, Reggiano, Crispy Prosciutto, Garlic & Onion Crouton	12
GOLDEN BEET & BURRATA (GF) Roasted Golden Beets, Burrata, Arugula, Crisp Pancetta, Lemon Vinaigrette	17
WATERMELON & FETA (GF) Watermelon, Feta Wedge, Mixed Greens, Grape & Cucumber Vinaigrette	16
SPINACH & BLUEBERRY Baby Spinach, Dried Cranberries, Fresh Blueberries, Crumbled Goat Cheese, Almonds, Hard Boiled Egg, Lemon-Dijon & Poppy Vinaigrette	16
SHAVED BRUSSEL SPROUT Shaved Brussels, Carrot, Watermelon Radish, Pecorino, Blond Frisse, Sliced Apples & White Balsamic Vinaigrette	16
SALAD ADDITIONS	
CRAB +15 GRILLED SHRIMP +9	
GRILLED SALMON +10 GRILLED CHICKEN +7	

STARTERS

GRILLED CORN RIBS (GF) Grilled Sweet Corn, Cotija, Cilantro, Spicy Citrus Aioli, Lime Juice	12
ONION RINGS Sweet Onion, Panko, Chipotle Aioli	14
THE PRETZEL Jumbo Soft, Crab Dip, Cheddar & Jack Cheese, Micro Greens, Lemon	19
CALAMARI FRIES Sliced Calamari, Serranos, Bell Pepper & House Marinara	15
PICKLE-BRINED WINGS (GF) 8 Sweet Thai, Umami, Naked or House Hot with House Blue Cheese	16
CHARCUTERIE PLATE Chef's Choice Hummus, Assorted Meats & Cheeses, Olive Tapenade, Honey, Fresh Fruit, Assorted Crackers	24
TOMATO JAM & PROSCIUTTO FLATBREAD Fig, Goat Cheese, Prosciutto, Arugula & Balsamic	16
SCALLOP FRITTERS Fresh Local Scallops, Jalapeno, Red Onion And Lemon Zest, lemon Dill Aioli	17
FRESH OYSTERS 1/2 dz 20 full dz 38 Mignonette, Smoked Cocktail Sauce, Lemon	

DINNER

MAINS

CRAB CAKES (GF) Twin 6 oz Jumbo Lump Cakes, Roasted Red Pepper Puree, Asparagus	48
LEMON & HERB ROASTED HALF CHICKEN (GF) Fresh Herbs, Lemon, Garlic Broccolini Roasted Garlic Mashed	34
GRILLED SALMON (GF) Herbed Basmati Rice, Asparagus, Tomatillo Cream	38
PORK RAGU CALABRESE Spicy Pork, Rigatoni, Parmesan Reggiano	31
BRAISED SHORT RIBS Cheddar Grits, Root Vegetable Gravy	38
STUFFED ACORN SQUASH Spinach, Tri Color Couscous, Roasted Red Pepper, Goat Cheese	29
SEARED SCALLOP English Pea Puree, Rice, Smoked Paprika Oil, Crème Fraiche	47
THE MEATLOAF Chipotle White Sweet Mashed, Asparagus with smoked BBQ Sauce	32
GRILLED 8oz FILET Grilled Center Cut, Guajillo Pepper Demi, Yukon Smashed, Frizzled Leeks & Gorgonzola Crème Fraiche	48

SIDES

6
ROASTED GARLIC MASHED
FRIES
ASPARAGUS (GF)
GARLIC BROCCOLINI
SWEET POTATO MASH
BASMATI RICE
TRI COLOR COUS COUS