

# ADDITIONS!

## **NEW ENGLAND CLAM CHOWDER \$10**

## **TODAY'S OYSTERS \$22/\$35**

Blue Points (Westport, CT) - high in salt and minerality  
Fanny Bay (BC) - Sweet and salty, slightly minerally

## **HOT CRAB & ARTICHOKE DIP \$18**

with parmesan pita chips

## **CRAB STUFFED MUSHROOMS \$16**

Traditional New England Crab Stuffing

## **FIRE ROASTED TOMATO \$16**

stuffed with burrata cheese and basil pesto  
over chopped garden salad

## **SUMMER FARRO SALAD \$24**

local sweet corn, tomatoes, black beans, avocado  
marinated artichokes and feta cheese

## **CAPRESE SALAD \$15**

fresh mozz, tomato, and basil with aged balsamic glaze.

## **SOFT BAKED PRETZELS \$10**

soft baked pretzel sticks with coarse salt  
and mustard for dipping

*The moment you've been waiting for...*

## **MEDITERANEAN COD \$35**

firm and mild white fish with artichoke hearts, capers,  
olives, onion, tomato over mashed potato, fresh spinach

## **CLAM STRIP PLATTER \$30**

lightly breaded and fried with fresh cut fries, cole slaw,  
cocktail and remoulade sauce

## **LOBSTER TWIN TAILS \$45**

two 5 ounce cold water lobster tails topped with  
our butter blend and broiled.

## **CRAB STUFFED GROUPEL \$38**

traditional new england crab stuffing  
with Lobster Newburgh sauce

## **SEAFOOD BROCHETTE \$34**

shrimp, swordfish and scallops with  
grilled vegetables over rice pilaf

## **MARINATED SKIRT STEAK \$30**

with crispy fried onions

## **CRAB PLATTER \$130**

1 pound Alaskan King Crab legs, 1 pound  
of Snow Crab Clusters served with creamy  
crab risotto with spinach

## **SLOW ROASTED PRIME RIB \$38/\$42**

queen cut (16 oz) king cut (22 oz)

Hotel Style +\$1- grilled and topped with garlic butter  
English Style +\$3 - thinly sliced with garlic butter, mush, onions