



STARTERS

Maryland Style Crab Cake \$16 Basil aioli, balsamic glazed.	Mussels \$15 Garlic white wine or marinara sauce.
Fried Calamari \$14 Marinara sauce.	Long Island Duck Wings \$16 asian glaze, sesame seeds, wasabi sour cream.
Grilled Oysters \$16 homemade herb butter.	Coconut Shrimp \$16 thai chili sauce.
Soupe du jour M/P Lobster Bisque French onion Soup	Baked Clams \$14 asian glaze, sesame seeds, wasabi sour cream.

SALADS

Chicken \$6 Salmon or Shrimp \$9

Beet Goat Cheese Salad \$16 mixed greens, beets, goat cheese and candied walnuts in a champagne vinaigrette.	Caesar Salad \$14 romaine lettuce, parmesan cheese and croutons with a home made caesar dressing.	Arugula Apple Salad \$16 apple, gorgonzola cheese, pumpkin seeds and dry cranberry in an apple cider vinaigrette.
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HANDHELD

up charge for changes and substitutions

Lobster Roll M/P Lobster Salad or Buttered Lobster meat in a butter roll with french fries.	*Nantucket Burger \$18 american cheese, mix greens, tomato, french fries.	Mahi Grilled Tacos \$21 jicama slaw, guacamole, chipotle aioli, side plantains.
Chicken Sandwich \$21 White cheddar cheese, tomatoes, mixed greens, chipotle aioli, smash avocado, french fries.	Shrimp Tacos \$22 roasted corn, mango salsa, queso fresco, side plantains.	Crab Burger \$24 Lump crab meat patty, lettuce, tomato and basil aioli, brioche roll and french fries.

PASTAS

Gluten Free Pasta + \$3

Lobster Mac & Cheese \$36 home made cheese sauce, cavapatti pasta.	Seafood Pasta \$36 Shrimp, little neck clams, bay scallops, heirloom tomatoes, spinach, white wine garlic.
Tri-Mushroom Pasta \$26 creamy mushroom sauce over parppardelle pasta, parmesan cheese and parsley.	



Please notify your server with any Food Allergies or Concerns - Thank you!

*These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

*please note there is a 3.9% processing charge added to all credit cards purchases



Brunch Menu

FOR THE TABLE

Basket of Bread savory and sweet warm breads.	\$8	French Toast Bites Fresh fruit, cinnamon and syrup.	\$12
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BRUNCH

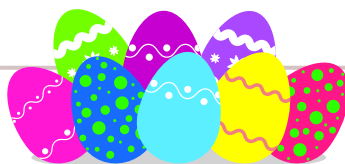
Eggs Any Style (GFO) Organic eggs, home fries, toast, bacon or sausage..	\$14	Shrimp & Lobster Hash (GFO) Sunny side up eggs, hollandaise sauce.	\$20
Breakfast Taco scramble eggs, chorizo, black bean pico de gallo, guacamole aioli, queso fresco, flour tortilla, home fries.	\$16	*Grilled Steak and Eggs (GFO) Over easy eggs, pico de gallo, home fries.	\$21
Buttermilk Pancakes butter and syrup. Add bananas, blueberries, chocolate chips. \$2.50	\$12	Egg BLT Sandwich over medium eggs, applewood bacon, lettuce, tomato with sriracha aioli in a brioche roll.	\$19
Triple Grilled Cheese Sandwich cheddar american and swiss cheese in a white bread.	\$14	Mediterranean Omellet (GFO) Spinach, tomatoes, peppers, onions, feta cheese, home fries.	\$17
Belgian Waffle topped with fresh fruit.	\$13	Avocado Benny Toast English muffin, avocado creme, Canadian bacon, poached eggs, hollandaise sauce, home fries.	\$17

BRUNCH SIDES

Applewood Bacon	\$6	Avocado	\$6
Canadian Bacon	\$6	Home Fries	\$6
Toast or English Muffin	\$3	Sausage Links	\$6
		Side Pancake	\$5

HANDHELD

Butternut Squash Risotto	\$13	Seasonal Vegetables	\$9
Lobster Mashed Potatoes	\$16	Brussels Sprouts	\$10
Whipped Creamy Mashed Potatoes	\$9	Parmesan Truffle French Fries	\$10



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Dinner Menu

SEAFOOD

Crab Crusted Salmon \$35 served with lemon basmati rice, vegetables and beurre blanc sauce.	Seafood Paella (GFO) \$36 yellow saffron rice, chorizo, mussels, clams, shrimp, half lobster tail.
Swordfish \$34 mashed potato, vegetables, marjoram butter cherry tomato sauce	Shrimp and Scallops (GFO) \$37 butternut squash and mushrooms risotto, aged balsamic.

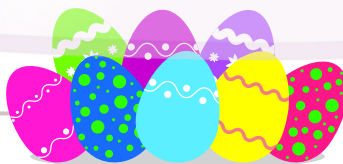
MEAT

*Grilled Skirt Steak \$34.95 topped with sauteed mushrooms, whipped potatoes	Braised Short Ribs \$35.95 whipped potatoes and a beef demi glazed.
*Crescent Farms Duckling \$34.95 beach plum sauce and whipped potatoes.	*American Rack of Lamb \$42.95 aged balsamic glazed, brussels sprouts.

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SIDES

Butternut Squash Risotto \$13	Parmesan Truffle French Fries \$10
Lobster Mashed Potatoes \$16	Seasonal Vegetables \$9
Brussels Sprouts \$9	Whipped Creamy Mashed Potatoes \$8



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