

Raw Bar, Soups and Salads

* ½ Dozen Local Oysters	MP
Mignonette, Lemon, Cocktail	
Shrimp Cocktail	\$18
Jumbo Shrimp, Lemon, Cocktail	
* ½ Dozen Littleneck Clams	\$15
On the Half Shell, Lemon, Cocktail	
New England Clam Chowder	\$11
Oyster Crackers	
NEW Soup Of the Day	\$12
Chef's Daily Creation	
NEW Kale Caesar Salad	\$11
Parmesan, Garlicky Dressing, White Anchovy, Baguette + Add Grilled Chicken, Blackened Salmon, or Lobster Salad +12/14/20	
NEW Roasted Beet Salad	\$13
Honey Whipped Goat Cheese, Arugula, Onion Straws + Add Grilled Chicken, Blackened Salmon, or Lobster Salad +12/14/20	

Appetizers and Sharables

Bluefish Pâté	\$15
Radish, Herbed Carrot, Tortilla Chips	
Stuffed Quahogs	\$15
2ea., Chorizo, Herbs, Brioche, Drawn Butter	
NEW Pan Crisp Crab Cake	\$17
Fire Roasted Tomato Salsa, Avocado Aioli	
Noble Wings (6 or 12)	\$10/\$20
Crispy Chicken Wings, Tossed in Choice of Buffalo, Honey Garlic, or Mustard BBQ	
NEW Smoked Pork and Manchego "Hot Pocket"	\$17
Empanada Style, Cilantro, Taco Truck Salsa	
Lobster Quesadilla	\$24
Cheddar, Jack, Corn, Lime, Chipotle Aioli	
Lump Crab & Manchego Dip	\$18
Tortilla Chips, Corn and Poblano Relish, Grilled Lime	
Fried Pickle Chips	\$14
Golden Brown, House Made Ranch	

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESSS . MOST DISHES CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.



Land Air & Sea

Surf & Turf Mac & Cheese	\$36
Creamy Lobster Mac & Cheese, Beef Short Rib, Seasoned Crumb Crust	
*NEW Blackened Salmon Filet	\$29
Wilted Kale, Poblano Ancient Grains	
* Lazy Lobster Bake	\$36
Lobster Claws, Clams, Shrimp, Chorizo, Potatoes, Corn + Served Lazy Man Style	
Golden Fried Shrimp Platter	\$29
Coleslaw, Fries, Tartar Sauce, Lemon	
N.E. Fish & Chips	\$24
Fresh Cod, Buttermilk Fried, Tartar Sauce, Lemon, Cole Slaw	
Snow Crab Legs	\$42
1 LB., Street Corn, Fries, Butter	
Grilled Shrimp & Filet Mignon Duo	\$38
3ea. Jumbo Shrimp, 4oz. Beef Tenderloin Steak, Whipped Potatoes, Grilled Asparagus, Chimichurri Sauce	
Mama's Meatloaf Dinner	\$27
Angus Beef, Mushroom Gravy, Mashed Potatoes, Glazed Carrots	
Prime Beef Short Rib	\$35
Mashed Potato, Wilted Kale, Natural Jus	
Fried Chicken Plate	\$28
Lemon Honey, Mashed Potatoes, Coleslaw, Toasted Roll	

Side Dishes \$8

Classic Coleslaw	Street Corn on the Cob
Herb Glazed Carrots	Seasoned French Fries
Garlic Parmesan Tater Tots	Wilted Kale & Fried Garlic
*NEW Poblano Infused Ancient Grains	Mac & Cheese
Jumbo Grilled Asparagus	Mashed Potatoes & Gravy

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Sandwiches

SANDWICHES ARE SERVED WITH FRIES, TOTS, OR SLAW. ADD \$2 TO SUBSTITUTE ANY OTHER SIDE.
GLUTEN FREE BUNS ARE AVAILABLE

Chilled N.E. Lobster Roll 31 / 45 Light Mayo, Toasted Bun, Celery, Crispy Onion Straws (Six inch or Footlong)	D.F.C. (Deep Fried Chicken Sandwich) \$18 Buffalo Sauce, Blue Cheese Dressing, Arugula
* All American Burger \$17 8oz. Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup	Blackened Chicken Sandwich \$18 Chipotle Aioli, Arugula, Applewood Smoked Bacon
NEW Beyond Burger \$18 Vegan Patty, Arugula, Tomato, Honey Whipped Goat Cheese	Fried Cod Sandwich \$17 Buttermilk Fried, Tartar Sauce, Lemon, Arugula
* Surf and Turf Burger \$24 8oz. Double Stack of Prime Beef Patties, Lobster Meat, Swiss, Lemon Aioli, Onion Straws + <i>Featured On The Phantom Gourmet</i>	Tacos of Today! \$18 Chef's Daily Selection, Served 2 Per Order.

Flatbread Pizzas

Three Cheese & Oregano \$16 Red Sauce, Cheddar, Mozz, Parmesan	
Mushroom Flatbread \$17 Kale, Manchego, Mozz, Garlic, Olive Oil (No Sauce)	
Pepperoni & Bacon \$18 Mozz, Red Sauce, Parmesan	

Desserts

Brownie Supreme \$12 Warm Brownie, Vanilla Bean I.C., Chocolate Sauce, Oreos, Cherries, Caramel, Whipped Cream	Root Beer Float \$8 Mug Root Beer, Vanilla I.C., Whipped Cream
Warm Chocolate Cake \$11 Whipped Cream	NEW Strawberry Shortcake \$11 Waffle Biscuit, Whipped Cream

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