



APPETIZERS

CRISPY FRIED CALAMARI

served with fresh basil and cherry peppers 9.

NEW ENGLAND CLAM CHOWDER

 6.

SHRIMP BRUSCHETTA

pesto grilled shrimp with goat cheese, marinated tomatoes and sweet onions, served on grilled foccacia 14.

CRAB & SALMON CAKES

served with cool cucumber cilantro yogurt sauce 13.

SPICY LITTLENECKS

in a garlic and tomato broth 13.

SALADS

HOUSE SALAD

baby greens, grape tomatoes and red onion 8.

THE "WEDGE"

iceberg lettuce served with chopped tomato, crumbled bacon and bleu cheese 9.

CAESAR SALAD

romaine lettuce, croutons and parmesan cheese 9.

BABY ARUGULA SALAD

with goat cheese, beets and candied walnuts 11.

ENDIVE SALAD

with pears, candied walnuts and crumbled bleu cheese in a lemon vinaigrette 11.

CHICKEN SALAD

chicken with grapes, walnuts and tarragon over mixed greens 11.

CAPRESE SALAD

tomatoes, fresh basil, fresh mozzarella, olive oil and balsamic glaze 12.

SALAD ADDITIONS:

Grilled Lemon Chicken Breast	7.
Grilled Shrimp (5)	10.
Grilled Salmon	10.

SANDWICHES

CHEESEBURGER

eight ounce grilled angus burger served with cheddar cheese, mixed greens, tomato and French fries 9.

BISTRO BURGER

eight ounce grilled angus burger served with bleu cheese, bacon, mixed greens, tomato and French fries 11.

CHICKEN SALAD SANDWICH

chicken salad served with mixed greens, tomato and French fries 11.

SCALLOP ROLL

golden fried bay scallops with lemon tartar sauce and French fries 15.





ENTREES

CHICKEN MESSINA

chicken breasts sautéed with artichoke hearts, sundried tomatoes, garlic and white wine served over linguine 22.

NY SIRLOIN

topped with mushroom demi-glace and homemade onion rings 28.

PAN-SEARED SCALLOPS

seared sea scallops with corn, grape tomato, Italian parsley, and fresh lime 24.

BAKED STUFFED SHRIMP

stuffed with a buttery cracker crumb stuffing 24.

EGGPLANT PARMESAN

pan-fried eggplant with homemade tomato sauce, fresh mozzarella, and fresh basil 18.

CHICKEN SAVANNAH

chicken breasts sautéed with peaches, pecans, curry and finished with hazelnut liqueur 22.

SOLE FRANCAISE

lightly battered sole filets in lemon butter sauce 21.

FISHERMAN'S STEW

sea scallops, shrimp, and littlenecks in a tomato broth with fennel, shallots, and garlic 24.

LINGUINE & CLAMS

littlenecks sautéed in garlic, white wine, and butter or red sauce 22.

BUTTERNUT SQUASH RAVIOLI

with roasted butternut in a sage brown butter 18.

GRILLED SALMON

with a mustard dill sauce 23.

SHRIMP SCAMPI

over pasta with garlic, white wine, tomatoes, parsley, and capers 23.

SCALLOPS AND BUTTERNUT RISOTTO

pan-seared sea scallops in sage brown butter, served over roasted butternut risotto 24.

CHICKEN PARMESAN

panko breaded chicken breast with homemade tomato sauce, fresh mozzarella, and basil. Served over pasta. 20.

FISH & CHIPS

filet of sole battered and golden fried, served with French fries and coleslaw 19.

LOBSTER RAVIOLI

served with fresh basil and tomato sauce 20.

VEAL BOLOGNESE

panko crusted veal with prosciutto, fresh mozzarella, and mushroom demi-glace 25.

20% gratuity will be added to parties of 8 or more.

Consuming undercooked food products will increase your risk of food-borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Please advise server of any allergies or dietary restrictions.

