

Grill Menu

Small Plates

Yellowfin Tuna Tartare* sesame-ginger vinaigrette, avocado purée	14
Prince Edward Island Mussels pancetta, shallots, sweet fennel broth	12
Thai Calamari peanuts, cilantro, lime, sweet chili glaze	13
Long Island Stuffed Clams topped with cherry wood smoked bacon	10
Cajun Popcorn Shrimp spicy fried shrimp, rémoulade sauce	11
Crispy Chicken Spring Rolls soy marinated chicken, cashews, sweet chili dipping sauce	11
Jumbo Lump Crab Cakes meyer lemon aioli, mango, avocado	16
Peking Duck Tacos hoisin barbecue sauce, avocado	12

Soup & Salad

Maine Lobster Bisque lobster meat, micro greens	8
New England Clam Chowda applewood smoked bacon, yukon potatoes	8
Shredded Iceberg Salad gorgonzola, applewood bacon, tomatoes, red onion, red wine vinaigrette	11
Caesar Salad hearts of romaine, toasted garlic, herb crouton, classic caesar dressing, parmesan reggiano	11

Big Plates

(all big plates served with french fries)

New England Lobster Roll chilled lobster salad, buttered New England roll	18
Lobster BLT Wrap applewood bacon, vine ripe tomatoes, meyer lemon vinaigrette	19
Shrimp Po Boy cajun fried shrimp, rémoulade sauce, lettuce, tomato	15
Sliced Steak Sandwich* caramelized vidalia onions, mozzarella, toasted garlic bread	17
Bar Burger* vermont cheddar, applewood smoked bacon	12
Crabcake Sandwich vine ripened plum tomatoes, lemon pepper aioli	17
Crispy Ranch Chicken Wrap bacon, tomato, lettuce, ranch dressing	12
Crispy Fish Sliders classic tarter sauce	12

Raw Bar

Oysters - Long Island's finest* ea. 2.25	Seafood Tower* 25 pp	Colossal Shrimp Cocktail 15
Littleneck Clams* ea. 1.75	(minimum of 2 people)	cocktail sauce
Jumbo Lump Crab Cocktail 16	lobster, littleneck clams,	Chilled Maine Lobster MP
	oysters, lump crab, shrimp cocktail	

*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.