

## ➤ DINNER

### Appetizers

**Avocado Toast with Truffle Salt** → 13.95  
Toasted buttermilk Naan, smashed avocado,  
black truffle sea salt

**Spicy Crab Spring Roll** → 12.95  
Lump crab, avocado, green onion,  
ponzu sauce

**Artisan Flat Bread** → MP  
Like the weather it changes

**Calamari** → 14.95  
Crispy fried Point Judith calamari,  
cherry pepper rings, marinara sauce

**\*Confit Duck Wings** → 15.95  
Orange-habanero sauce

**\*\*Burrata** → 13.95  
Roasted tomato, basil pesto, toasted Naan

**\*House Smoked Faroe Island Salmon** → 13.95  
Frisée, dill mascarpone, capers, cucumber,  
blood orange vinaigrette

**\*Goose Fries Poutine** → 12.95  
Bacon, scallions,  
smoked gouda-sharp cheddar cheese sauce

**\*\*Chatham Mussels** → 14.95  
Classic presentation, garlic, shallots, white wine,  
cream, butter, grilled focaccia

**Fried Brussels Sprouts** → 12.95  
Flash fried, Thai chili sauce, sesame seeds

**Tuna Tatake** → 17.95  
Seared Ahi tuna, served rare,  
ginger-soy vinaigrette, spicy wakame salad

**\*Chilled Shrimp Cocktail** → 15.95  
Bloody Mary cocktail sauce, lemon, horseradish

**Grilled Pepper Bruschetta** → 13.95  
Flame kissed peppers, cherry tomatoes, capers,  
red wine vinegar, shaved parmesan, focaccia

**\*Black Pepper Candied Bacon** → 12.95  
Applewood smoked maple syrup

### Salads

**\*\* Caesar** → 9.95  
Romaine hearts, Caesar dressing,  
shaved parmesan cheese, croutons

**\* Roasted Beet and Arugula** → 9.95  
Orange segments, goat cheese,  
lemon caper vinaigrette

**\* Cape Codder** → 8.95  
Artisan field greens, Great Hill bleu cheese,  
candied walnuts, sundried cranberries,  
cran-raspberry vinaigrette

### Chowders & Soups

**Clam Chowder**  
cup → 6.95 bowl → 8.95  
Traditional New England chowder

**French Onion Soup** → 9.95  
Classic baked French onion soup,  
croutons, Swiss cheese

**Soup du Jour**  
cup → 5.95 bowl → 7.95  
Ask your server for today's selection



\* *Gluten Free*  
\*\* *Gluten Free with Modifications*

*All prices subject to a 6.25% Meal Tax and .75% Local Tax.  
An 18% gratuity is added to parties of 6 or more*

## Specialty Salads

**\* Shrimp Cobb Salad** → 23.95

Boiled egg, bacon, avocado, tomato, bleu cheese, Gulf shrimp, artisan greens, horseradish-cucumber, dressing

**\*\* Chicken Caesar Salad** → 17.95

Grilled chicken, romaine hearts, Caesar dressing, shaved parmesan cheese, croutons

**\* Grilled Salmon Salad** → 24.95

Faroe Islands salmon, artisan greens, tomatoes, red onion, carrots, cucumber, hardboiled egg, lemon-caper vinaigrette

**\* Tuna Tataki Salad** → 23.95

Seared Ahi tuna, served rare, artisan greens, avocado, tomato, horseradish-cucumber dressing

## Entrées

**\*Baked Atlantic Cod** → 26.95

Encrusted with lemon-herb gremolata, fried broccolini, jasmine scented rice

**\*Faroe Island Salmon** → 27.95

Pan seared salmon, house smoked salmon, Meyer lemon sauce, roasted fingerling potatoes, baby arugula, bacon lardons

**Fish & Chips** → 22.95

Fried Atlantic cod, fries, coleslaw, tartar sauce

**\*Grilled Cauliflower Steak** → 21.95

Quinoa, roasted vegetables, romesco sauce

**\*Pan Seared Chicken Breast** → 27.95

Wild mushroom risotto, broccolini, natural jus

**\*Crispy Duck Breast** → 28.95

Golden beet purée, baby vegetables, walnuts, pistachio vinaigrette

**\*Pan Seared Day Boat Scallops** → 28.95

Candied bacon, butternut squash risotto, pomegranate agrodolce

**\*Scallops and Prawn Risotto** → 28.95

Seared diver scallops, Pacific prawns, creamy arborio rice, Spanish saffron, white truffle oil, mascarpone, parmesan cheese

**Clams Affumicate** → 25.95

Sautéed little neck clams, olive oil, bacon, garlic, basil, smoked tomato, brandy, cream, fresh linguini pasta

**Goose Burger** → 16.95

Thick bacon, Grafton cheddar cheese, caramelized onion aioli, toasted bun, lettuce, tomato, onion, pickle, fries

**Rigatoni Bolognese** → 26.95

Cabernet braised Colorado beef, vegetable mirepoix, plum tomatoes, fresh rigatoni pasta, parmesan-Reggiano

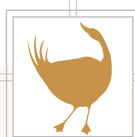
**Beef Short Rib** → 26.95

Garlic mashed potato, charred carrots, parsnip chips, braising sauce

**\*Pineland Farms Prime Strip Loin** → 39.95

All-natural grass-fed beef, marrow butter, garlic mashed potato, broccolini

*Before placing your order, please inform your server if anyone in your party has a food allergy*



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.*