



RAW BAR

BUCK-A-SHUCK* ^{GFA}

oysters & littlenecks | 1 ea
(3pm - 5pm Monday - Thursday)
excludes holidays

LOCAL OYSTERS* ^{GFA} mkt

POINT JUDITH LITTLENECKS* ^{GFA} 2 ea

JUMBO SHRIMP COCKTAIL 3.75 ea

APPETIZERS

CLAM CAKES

½ dozen 8 | dozen 15

CLAM CAKES & CHOWER

New England or Manhattan clam chowder | 11.5
substitute lobster bisque + 1.5

BACON WRAPPED SCALLOPS ^{GFA}

with a sweet habanero sauce | 22

CHICKEN TENDERS

served with your choice of sauce | 12

RHODE ISLAND CALAMARI

Point Judith calamari, banana and cherry peppers, kalamata olives, shaved parmesan, side marinara | 14

STICKY CALAMARI

Point Judith calamari tossed in Thai chili sauce, banana and cherry peppers, topped with scallions & sesame seeds | 14

MUSSEL FRITES P.E.I.

mussels, chorizo, garlic butter, shallots, chives, tarragon, topped with house cut fries, aioli drizzle, with toasted ciabatta | 16.5

FRIED CHEESE PLANKS

mozzarella, parmesan, asiago, romana, fontina | 11

VEGAN KALE POTSTICKERS

served with Thai chili sauce | 12

SIDES

HOUSE CUT FRIES 5

SWEET POTATO FRIES 7

ONION RINGS 7

COLESLAW 5

RICE 5

LOCAL VEGETABLE MEDLEY 6

YUKON GOLD MASHED 6

^{GFA} GLUTEN-FRIENDLY AVAILABLE

please notify your server if you have gluten intolerance
GLUTEN-FREE BREAD OR PASTA AVAILABLE UPON REQUEST +2

SALAD

CAESAR SALAD ^{GFA}

romaine, croutons, shaved parmesan | 11
ADD CHICKEN + 5.5 | THREE GRILLED SHRIMP + 11 | LOBSTER SALAD +18

HOUSE ^{GFA}

fresh greens, grape tomato, red onion, cucumber, egg, house vinaigrette | 11

LOBSTER ^{GFA}

6oz. cold claw-knuckle lobster meat, lightly dressed with mayo, fresh greens, grape tomato, red onion, cucumber, candied pecan, apple, house vinaigrette | 25

CHOWDER

NEW ENGLAND WHITE CLAM CHOWDER ^{GFA} 8.5

MANHATTAN RED CLAM CHOWDER ^{GFA} 8.5

LOBSTER BISQUE 10

SANDWICHES

Served with coleslaw or house cut fries

SUBSTITUTE: ONION RINGS +2 | SWEET POTATO FRIES +2

BAJA FISH TACOS ^{GFA}

(ALSO AVAILABLE AS CHICKEN TACOS)
grilled seasoned mahi mahi, guacamole, chipotle slaw, topped with mango salsa & sriracha on grilled white flour tortillas with aged cheddar | 16.5
ADD A THIRD TACO + 6.5

FAMOUS NEW ENGLAND LOBSTER ROLL ^{GFA}

6oz cold claw-knuckle lobster meat, lightly dressed with mayo, served over mixed greens in a grilled top split brioche roll | 25

CONNECTICUT LOBSTER ROLL ^{GFA}

6oz claw-knuckle lobster meat sautéed in butter & served warm on a grilled top split brioche roll | 27

NASHVILLE HOT CHICKEN SANDWICH

fried chicken breast in our secret hot sauce, coleslaw, sweet pickles on grilled brioche | 15

CALI BURGER* ^{GFA}

1/2 lb angus beef, chipotle aioli, guacamole, aged cheddar, applewood bacon, lettuce, tomato, onion, on grilled brioche | 16.5

BBQ BACON BURGER* ^{GFA}

1/2 lb angus beef, aged cheddar, applewood bacon, sweet BBQ, onion rings, lettuce, tomato, on grilled brioche | 16

BUFFALO CHICKEN WRAP

breaded chicken, lettuce, tomato, bacon, bleu cheese dressing, tomato basil wrap | 14.5

CALI CHICKEN WRAP

grilled chicken breast, chipotle aioli, guacamole, aged cheddar, applewood bacon, lettuce, tomato, onion, tomato basil wrap | 16

VEGAN BURGER ^{GFA}

a collaboration with Beyond Meats, made with pea and plant proteins, beet juice, and potato starches, with vegan sriracha aioli, guacamole, lettuce, tomato, onion, on an egg-free roll | 16

ENTRÉES

Substitutions may incur additional charge, please ask your server

NARRAGANSETT BEER BATTERED FISH & CHIPS

fresh battered Atlantic cod, house cut fries, coleslaw, tartar | 19

BAKED STUFFED ATLANTIC COD

seafood stuffing, topped with lobster cream sauce, yukon gold mashed, local vegetables | 23

PENNE ALLA VODKA

grilled chicken breast, mildly spicy pink vodka sauce, shaved parmesan | 21
SUBSTITUTE GRILLED SHRIMP + 6

FILET MIGNON ^{GFA}

8oz center cut filet topped with garlic butter, yukon gold mashed, local vegetables | 34

BAKED SEA SCALLOPS ^{GFA}

sea scallops, white wine, garlic, bread crumbs, yukon gold mashed, local vegetables | 25

BLACKENED SALMON

wild rice, local vegetables | 26

LAZY LOBSTER CASSEROLE

shucked lobster meat served en casserole with butter, white wine, cracker crumbs, with yukon gold mashed, local vegetables | mkt