



RAW BAR

BUCK-A-SHUCK* ^{GFA}
oysters and littlenecks | 1 ea
(3pm - 5pm Monday - Thursday)
excludes holidays

LOCAL OYSTERS* ^{GFA} mkt

POINT JUDITH LITTLENECKS* ^{GFA} 2.25 ea

JUMBO SHRIMP COCKTAIL 3.75 ea

APPETIZERS

CLAM CAKES
½ dozen 8.5 | 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

LOBSTER FRIES
avocado lime crema, lobster chunks,
creamy lobster sauce | 16

RHODE ISLAND CALAMARI
Point Judith calamari, banana and
cherry peppers, kalamata olives,
shaved parmesan, side marinara | 14.5

STICKY CALAMARI
Point Judith calamari tossed in Thai chili
sauce, banana and cherry peppers, topped
with scallions and sesame seeds | 14.5

CRAB CAKES
arugula, chipotle aioli drizzle | 16.5

CHICKEN TENDERS
served with your choice of sauce | 12.5

FRIED CHEESE PLANKS
mozzarella, parmesan, asiago,
romana, fontina | 11.5

VEGAN KALE POTSTICKERS
served with Thai chili sauce | 12

SIDES

HOUSE CUT FRIES 6

SWEET POTATO FRIES 7

ONION RINGS 7

COLESLAW 5

RICE 5

BROCCOLI 6

POTATO SALAD 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

SALADS

ADD chicken +6 | three grilled shrimp +11
lobster salad +18 | salmon +14

CAESAR ^{GFA}
romaine, croutons, shaved parmesan | 11

HOUSE ^{GFA}
fresh greens, grape tomato, red onion,
cucumber, egg, house vinaigrette | 11

CRAB & AVOCADO PRETZEL
crab meat, smashed avocado, arugula,
grape tomato, honey ginger dressing,
old bay spiced pretzel | 18

LOBSTER ^{GFA}
cold claw-knuckle lobster meat, lightly
dressed with mayo, fresh greens, grape
tomato, red onion, cucumber, candied
pecan, apple, house vinaigrette | 25

Served with coleslaw, potato salad, or house cut fries

SUB onion rings +2
sweet potato fries +2

BAJA FISH TACOS ^{GFA}
(Also available as chicken tacos)
grilled seasoned mahi mahi, avocado-lime
crema, chipotle slaw, topped with mango
salsa and sriracha on grilled white flour
tortillas with aged cheddar | 16.5
Add a third taco +6.5

FAMOUS COLOSSAL NEW ENGLAND LOBSTER ROLL ^{GFA}
cold claw-knuckle lobster meat, lightly
dressed with mayo, served over mixed
greens in a grilled top split brioche roll | 25

COLOSSAL CONNECTICUT LOBSTER ROLL ^{GFA}
claw-knuckle lobster meat sautéed in
butter & served warm on a grilled top split
brioche roll | 27

CALI BURGER* ^{GFA}
½ lb angus beef, chipotle aioli, smashed
avocado, aged cheddar, applewood bacon,
lettuce, tomato, onion,
on grilled brioche | 16.5

BBQ BACON BURGER* ^{GFA}
½ lb angus beef, aged cheddar, applewood
bacon, sweet BBQ, onion rings, lettuce,
tomato, on grilled brioche | 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

BUFFALO CHICKEN WRAP
breaded chicken, lettuce, tomato, bacon,
bleu cheese dressing, tomato basil wrap | 15

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

SANDWICHES

CHOWDER

NEW ENGLAND WHITE CLAM CHOWDER 8.5

MANHATTAN RED CLAM CHOWDER ^{GFA} 8.5

LOBSTER BISQUE 10

BOWLS

TUNA & MANGO POKE
crispy rice noodles, scallion, sesame,
avocado-lime crema, yuzu-soy | 15

SMOKED SALMON POKE
ginger-soy, cucumber and avocado,
scallion and sesame, jasmine rice,
everything bagel seasoning | 19

VEGAN QUINOA
tomato & roasted corn, blackbeans,
arugula, crispy chickpeas, fresh basil,
fuji apple vinaigrette | 16

Substitutions may incur additional charge,
please ask your server

ENTRÉES

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, broccoli | 23

PENNE ALLA VODKA
grilled chicken breast, mildly spicy pink
vodka sauce, shaved parmesan | 23
SUB grilled shrimp + 6

CAJUN SPICED FILET MIGNON ^{GFA}
8oz center cut filet, steakhouse potato salad,
corn & blackbean salsa, crispy onions | 36

BAKED SEA SCALLOPS ^{GFA}
white wine, garlic, bread crumbs,
yukon gold mashed, broccoli | 26

COCONUT-CURRY SALMON
jasmine rice and fresh basil, crispy chickpeas,
warm naan bread | 26

GRILLED SWORDFISH
tomato-basil couscous, arugula and olives,
tomato-caper vinaigrette, basil pesto | 27

BOURBON BBQ CHICKEN
grilled chicken breast in our bourbon bbq
sauce, potato salad, broccoli with fried
jalapeno crisps | 22

LAZY LOBSTER CASSEROLE
shucked lobster meat served en casserole
with butter, white wine, cracker crumbs,
with yukon gold mashed, broccoli | mkt

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chance to win a \$100 gift card every week!

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if you or a person in your party has a food allergy. | 20% gratuity may be added to parties of 5 or more.

WINES

WHITE

glass | bottle

PRINCIPATO 9.5 | 32
Pinot Grigio, Italy

SANTA MARGHERITA 14.5 | 53
Pinot Grigio, Italy

OYSTER BAY 11 | 38
Sauvignon Blanc, New Zealand

KIM CRAWFORD 13 | 45
Sauvignon Blanc, New Zealand

PASCAL JOLIVET - | 53
Sancerre Blanc, France

SANTA RITA 9.5 | 32
Chardonnay, Chile

SEA SUN BY CAYMUS 12.5 | 45
Chardonnay, California

KENDALL-JACKSON "VINTNER'S RESERVE" - | 42
Chardonnay, Sonoma

JORDAN - | 69
Chardonnay, Russian River

CHATEAU STE. MICHELLE 9.5 | 32
Riesling, Washington

CHARLES SMITH KUNG FU GIRL - | 35
Riesling, Washington

CENTORRI - | 40
Moscato, Napa

glass | bottle

MIRAVAL 13.5 | 50
Rosé, Provence

WHISPERING ANGEL - | 50
Rosé, Provence

DOMAINES OTT - | 60
Rosé, Provence

RED

glass | bottle

MEIOMI 13 | 45
Pinot Noir, Sonoma Valley

LA CREMA - | 50
Pinot Noir, Sonoma Valley

CHLOE - | 40
Merlot, California

CATENA - | 50
Malbec, Argentina

ROMBAUER - | 57
Merlot, Carneros, Napa

JOSH CELLARS 12 | 40
Cabernet Sauvignon, California

BLACK STALLION - | 53
Cabernet Sauvignon, Napa

CAYMUS - | 110
Cabernet Sauvignon, Napa

JORDAN - | 89
Cabernet Sauvignon, Sonoma

SILVER OAK - | 125
Cabernet Sauvignon, Alexander

DECOY - | 49
Red Blend, California

THE PRISONER - | 58
Red Blend, Napa

EARTHQUAKE - | 66
Zinfandel, Lodi

STAG'S LEAP - | 75
Petite Sirah, Napa

SPARKLING

By the glass

MARTINI ROSSI (187ML) 10.5
Prosecco Doc, Italy

MARTINI ROSSI (187ML) 10.5
Sparkling Rosé, Italy

MOËT IMPERIAL (187ML) 22
Champagne Brut, France

LUC BELAIRE RARE ROSÉ (187ML) 17
Sparkling Rosé, France

By the bottle

MIONETTO 34
Prosecco Doc Treviso, Italy

MARTINI ROSSI ROSÉ 42
Sparkling Rosé, Italy

VEUVE CLICQUOT "YELLOW LABEL" 85
Champagne Brut, France

MOËT & CHANDON ROSÉ 120
Rosé Impérial, France

MOËT & CHANDON NECTAR IMPÉRIAL 100
Champagne Brut, France

SANGRIA

RED SANGRIA

WHITE SANGRIA

PINK WATERMELON SANGRIA

STRAWBERRY LEMON ROSÉ SANGRIA

