



Our Menu

Starters

*New England Clam Chowder or
Soup du Jour* Cup 4.5
Bowl 6.5

Cocktail Shrimp • GF13 13
Colossal shrimp, cocktail sauce, lemon

RI Littlenecks • GF10 10
Andouille sausage, tomato, white beans,
clams stock

Ahi Tuna11 11
Sesame crusted, wakame salad, pickled
ginger, wasabi mayo

PEI Mussels • GF11 11
Coconut curry broth, tomato, caramelized
shallot, spinach

Swordfish Tacos11 11
Crispy fried, masa tortilla, pickled radish,
chipotle aioli, black bean corn salsa

Stuffed Jalapeños • GF11 11
Blue crab stuffing, bacon wrapped,
avocado lime aioli

Pt. Judith Calamari11 11
Flash fried, banana peppers, cherry
peppers, roasted garlic, marinara

Land & Sea

Beef Tenderloin • GF29 29
Shiitake shallot demi glaze, toasted pink
peppercorns

Double Cut Pork Chop20 20
Butcher pepper, shallots, brandy, Dijon,
cream

Rib Eye Steak • GF26 26
Balsamic grilled Vidalia onions, gorgonzola

Salmon21 21
Toasted walnuts, raspberry balsamic glaze

Tuna22 22
Ginger soy marinade, sesame seed
encrusted, white wine cream reduction,
wasabi mashed potatoes

Georges Bank Scallops22 22
Fresh thyme, champagne butter, flat leaf
parsley

Native Swordfish • GF27 27
Sweet and sour pickled pepper relish



Our Menu

Salads

Garden Salad • GF Sm 5 Lg 8
Romaine, baby greens, cucumber, grape tomatoes, roasted garlic honey balsamic dressing

Cobb Salad • GF 12
Romaine, boiled egg, chicken breast, bacon, tomato, avocado, gorgonzola, red wine vinaigrette

Beet and Goat Cheese Stack Salad • GF 10
Baby greens, toasted pine nuts, golden raisins, balsamic reduction

Caesar Salad 8
Romaine, garlic anchovy dressing, herb focaccia croutons, shaved pecorino

Turtle Salad 10
Romaine, baby greens, fried chicken breast, plum tomato, black bean corn salsa, buttermilk ranch dressing

Additions

Grilled Chicken • GF 5

Grilled Shrimp • GF 8

Sesame Tuna • GF 8

Raspberry Walnut Salmon 8

Hand Crafted Pasta

Shellfish 24
Shrimp, scallops, littlenecks, garlic, white wine, olive oil, fresh herbs, lemon spaghetti

Bolognese 17
Beef and pork ragu, pappardelle, fresh basil, shaved pecorino

Creole 23
Shrimp, andouille, onions, peppers, tomatoes, cream, Cajun spiced linguini

Carbonara 18
Organic chicken breast, pancetta, peas, parmesan, cream, gemmelli pasta

Lobster Ravioli 20
Ricotta, pancetta, peas, spinach, pink vodka sauce

Vegetable Ravioli • V 16
Eggplant, zucchini, peppers, onions, tomatoes, sundried tomato walnut pesto



Our Menu

Grilled Pizzas

Spanky's

Parmesan spread, mozzarella, roma tomatoes, asparagus, scallions, balsamic reductio

Ratatouille • V11

Marinara, roasted eggplant, peppers, zucchini, mozzarella

11

Seafood16

Shrimp, scallops, crabmeat, alfredo, mozzarella, fresh herbs

16

Portuguese11

Chourico, tomato, onion, green olive, hard cooked egg, mozzarella

11

Sandwiches

Lobster Roll

Lobster, mayonnaise, lemon, split top brioche

20

All Natural Grass Fed Burger

Vermont sharp cheddar, bacon, romaine, tomato

13

Organic Chicken Breast

Jerk spice, tomato, red onion, cucumber, avocado aioli

11

Oyster Po Boy

Fried native oysters, lettuce, onions, remoulade, toasted baguette

14

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

20% Gratuity for parties of 8 or more.

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering.