

Happy Mother's Day!

APPETIZERS

**SHRIMP MOZAMBIQUE - \$24

Jumbo shrimp sautéed in a semi spicy garlic saffron sauce with toast points

FRIED RHODE ISLAND CALAMARI - \$18

Crispy calamari rings, tentacles, red cherry peppers, banana pepper rings, garlic butter topped with scallions and served with a cocktail sauce

**CREAMY WHIPPED FETA DIP - \$15

Fresh mint, red pepper flakes, pistachios, naan bread with carrots and celery

**BLACKENED GRILLED SHRIMP GARLIC SKEWERS - \$22

With corn salsa and lemon aioli

CHOURICO STUFFED MUSHROOMS - \$24

Chourico herb stuffed with goat cheese

**GRILLED OCTOPUS - \$22

Marinated and grilled with lemon herb vinaigrette, smoked paprika and red pepper mashed

SOUPS**

NEW ENGLAND CLAM
CHOWDER CUP \$8

RAW BAR ****

OYSTERS \$4
(4) JUMBO SHRIMP COCKTAIL \$17

SALADS

**HOUSE SALAD - \$15

Mixed greens, rainbow tomatoes, red onion, English cucumbers and garlic croutons

**CAESAR SALAD - \$16

Romaine lettuce, tossed with homemade garlic croutons and Caesar dressing finished with grated Reggiano parmigiana

**BERRY SUMMER SALAD - \$18

Mixed greens tossed in a strawberry vinaigrette with fresh seasonal berries, candied walnuts, red onions and feta cheese

**AHI TUNA POKE BOWL - \$24

Soy marinated tuna with white rice, avocado, cucumber, carrots, pineapple, edamame and seaweed salad with siracha aioli

**PROTEIN ADD ONS

SIX (6) GRILLED SHRIMP \$12 GRILLED CHICKEN BREAST \$10 STEAK TIPS \$13
GRILLED SALMON \$16

** ITEMS MAY BE REQUESTED GLUTEN FREE!

ENTRÉES

****PRIME RIB \$48**

16 oz slow oven roasted with fresh herbs and garlic served with a house made au jus and a creamy horse radish sauce, garlic mashed potatoes and asparagus add 2 stuffed shrimp \$18

STEAK & LOBSTER TAIL \$47

Grilled strip steak with broiled Maine lobster tail served with garlic mashed potatoes and asparagus

****PORTUGUESE STEAK \$34**

Prime grade flat iron marinated and grilled over saffron rice and French fries, topped with garlic red wine reduction, sunny side egg and finger peppers

****CHICKEN PICATTA \$28**

Pan seared chicken breast simmered in a garlic white wine butter sauce with capers and lemon served over angel hair pasta

****CHICKEN BOW TIE PASTA \$28**

Chicken tenderloin sauteed with bacon, rainbow tomatoes, mushrooms, green onions tossed with bow tie pasta and roasted garlic cream sauce

****SHRIMP & SCALLOP SCAMPI \$33**

Jumbo gulf shrimp and scallops pan fried with rainbow tomatoes, garlic and white wine butter sauce over angel hair pasta

SEAFOOD IMPERIAL \$32

Oven baked casserole with jumbo shrimp, scallops and cod in a white wine mornay sauce with cracker crumb topping

BAKED STUFFED SHRIMP \$38

Five (5) shrimp with seafood stuffing, butter, lemon and served garlic mashed potatoes, green beans and carrots

FRIED CLAMS \$42

Ipswich whole belly clams lightly breaded and deep fried served with french fries, coleslaw and house made tartar sauce

CHILEAN SEABASS \$42

Lightly seasoned and served over Asian soba noodles with fried leeks

****BOURBON MAPLE GLAZED SALMON \$32**

Atlantic salmon seared and finished with a bourbon maple glaze served with garlic mashed potatoes, baby carrots and green beans

LOBSTER ROLLS: MKT PRICE

Served on a buttered split top roll- GF bun available

New England style: Chilled lobster salad, fresh herbs and lemon herb aioli

Connecticut style: Warmed with butter

**** 2 1/2 POUND BAKED STUFFED LOBSTER MKT PRICE**

With scallops, shrimp, crabmeat in a light sherry cream sauce served with garlic mashed potatoes and grilled asparagus

****BOILED LOBSTER MKT PRICE**

With butter, French fries, coleslaw and cocktail sauce

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NO SEPARATE CHECKS.
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE