

Raw Bar (Chilled Seafood)

Oysters on the Half Shell (5)	15
<small>house made mignonette • horseradish • cocktail sauce</small>	
Blackened Ahi Sashimi	14
<small>asian slaw • honey-wasabi sauce</small>	
Hawaiian Ahi Poke	16
<small>ahi • onion • seaweed • spicy soy • wontons • avocado</small>	
Chilled Shrimp Cocktail	13
<small>horseradish cocktail sauce • fennel • red onion • garlic • jalapeño</small>	
"Peruvian Style" Crab & Shrimp Ceviche	16
<small>crab • shrimp • chile • corn • sweet potato • red onion • avocado • cilantro • lime • peppadew</small>	

Starters

Lobster Crab Cakes	15
<small>spinach • beurre blanc sauce</small>	

Lobster Fondue with Garlic Toasts	15
<small>lobster cognac cream • four cheeses</small>	

Steamed Clams ^{GS}	14
<small>clam broth • garlic butter • house seasoning</small>	

Chowder Fries	9
<small>homemade chowder • bacon</small>	

Thai Glazed Calamari	13
<small>peanuts • carrot • bean sprout • cilantro • green onion</small>	

Coconut Shrimp	14
<small>asian slaw • chili dip</small>	

Seared Edamame	7
<small>wasabi • soy • lime</small>	

Buffalo Chicken Wings	12
<small>hot pepper sauce • celery • bleu cheese dip</small>	

Fire Roasted Guacamole	9
<small>chips • salsa</small>	

Filet Mignon Tips	12
<small>roasted mushrooms • onions • bearnaise sauce</small>	

Short Rib Sliders	12
<small>caramelized onion • pickled onion • kale slaw • creamy horseradish</small>	

Grilled Artichoke	10
<small>garlic • chili flakes • olive oil • ginger aioli</small>	

Soups & Chowders

New England Clam Chowder	
<small>classic stylecup 5.....bowl 8</small>	

Spicy Seafood Chowder ^{GS}	15
<small>vegetables • mixed seafood • spicy tomato herb broth</small>	

Lobster Bisque	16
<small>lobster • potato • mushrooms • creamy broth</small>	

Salads

Locally sourced farm fresh seasonal greens

House Organic Greens ^{GS}	9
<small>seasonal vegetables • organic mixed greens • pepitas • herb vinaigrette</small>	

Classic Caesar	10
<small>romaine • parmesan • croutons • garlic-anchovy dressing</small>	

Roasted Beet ^{GS}	10
<small>organic spinach • candied walnuts • goat cheese • roasted tomato • mustard vinaigrette</small>	

Kale Salad ^{GS}	10
<small>organic kale • pepitas • almonds • quinoa • parmesan cheese • avocado • lemon vinaigrette</small>	

Lobster!

Cold Water Lobster Tail (Maine)	27
<small>seasoned and grilled • drawn butter • baked potato (after 5pm) • vegetable</small>	

Twin Tails	42
------------	----

Lobster Quesadilla	15
<small>guacamole • sour cream • salsa</small>	

Lobster Mac & Cheese	17
<small>lobster cream • cheeses • herbed bread crumbs</small>	

Lobster Meatball Truffle Risotto	17
----------------------------------	----

Tavern Specialties

Breaded Fish & Chips	15
<small>tartar sauce • french fries • kale slaw</small>	

Bacon Wrapped Scallops (3)	20
<small>mushroom corn risotto • beurre blanc sauce</small>	

Spicy Seafood Jambalaya	21
<small>fresh catch seafood • spicy sausage • rice • tomato herb broth</small>	

Curry Seared Rare Ahi	21
<small>quinoa • braised greens • mango chutney • lemon sauce</small>	

Shrimp Scampi Linguine	18
<small>parmesan • garlic butter • tomato • basil</small>	

Macadamia Nut Crusted Tilapia	21
<small>coconut risotto • spinach • mushrooms • onion • lemon butter</small>	

Southern Style Catfish	18
<small>blackened or New Orleans style • cheesy grits</small>	

Cedar Plank Salmon (Maine)	25
<small>garlic mashed potatoes • asparagus</small>	

Fish Tacos (2)	11
<small>blackened or grilled tilapia • cabbage • pico de gallo • cilantro sauce</small>	

Sides

Fries	5
-------	---

Sweet Potato Fries	6
--------------------	---

Onion Rings	6
<small>side of ranch</small>	

Spinach ^{GS}	6
-----------------------	---

Asparagus ^{GS}	6
-------------------------	---

Roasted Brussels Sprouts	6
<small>gorgonzola • bacon • herb bread crumbs</small>	

Mac & Cheese	6
--------------	---

Entree Salads

Ahi Poke	17
<small>organic greens • avocado • tomato • wasabi dressing • crispy wontons</small>	

Crab Cobb	18
<small>organic greens • bacon • bleu cheese • avocado • egg • olives • tomato • garlic-basil dressing</small>	

Tavern Cobb	16
<small>romaine • chicken • bacon • avocado • egg • bleu cheese • tomato • scallions • vinaigrette</small>	

Big Fish Louie	18
<small>romaine • crab • shrimp • hard boiled egg • black olives • tomato • avocado • 1000 island</small>	

Grilled Salmon ^{GS}	18
<small>organic greens • goat cheese • fennel • orange • red onion • almonds • balsamic glaze</small>	



Just Hooked!

Choose your preparation:

Simply Grilled: lemon • seasoned rice • vegetables

Pan Roasted: lemon beurre blanc sauce • kale • roasted mushroom risotto

Blackened: lobster cognac sauce • baby potatoes • grilled asparagus

Grilled: pineapple-mango salsa • quinoa • roasted vegetables

Swordfish (Australia)	25
-----------------------	----

Mahi Mahi (Costa Rica)	25
------------------------	----

Catch of the Day	MP
------------------	----

Burgers & Sandwiches

lettuce • tomato • onion • pickle
choose: fries • kale slaw • fresh fruit • onion rings

1/2 lb Grilled Sirloin Burger	12
<small>choice of cheese • smoky bacon • fancy sauce</small>	

Hangover Burger	14
<small>fried egg • bacon • cheddar cheese • fancy sauce</small>	

Tavern Patty Melt	12
<small>rye bread • swiss cheese • grilled onions • 1000 island</small>	

Blackened Chicken Sandwich	11
<small>swiss or cheddar • spicy remoulade</small>	

Joanie's New Orleans Grilled Cheese	12
<small>short rib • swiss • cheddar • arugula • creamy horseradish • caramelized onions</small>	

Seared Ahi Avocado Sandwich	17
<small>arugula • house tartar sauce • jalapeño</small>	

From the Shore

Grilled Filet Mignon	27
<small>8 oz • garlic smashed potato • spinach • mushroom • bearnaise sauce</small>	

Hangar Steak	21
<small>8 oz • mushroom corn risotto • seasonal vegetables</small>	

Southern Fried Chicken & Waffle	18
<small>cinnamon bourbon syrup • pork belly country gravy</small>	

^{GS} = gluten sensitive ^H = heart friendly

20% suggested gratuity added to parties of 8 or more.