



Where the Classics Become New Again.....

APPETIZERS

AHI TUNA 15 Blackened, Wakame Salad, Ginger, Sweet Soy Reduction	PORK POTSTICKERS 10 Ginger Soy Sauce
COLOSSAL SHRIMP COCKTAIL 15 Additional Pieces 5 Ea	ESCARGOT 12 Garlic Butter, Croutons, Cheese Gratin
LOBSTER RAVIOLI 14 Sweet Corn Cream, Diced Pancetta	POPS 10 American Kobe & Prime Beef, Bacon & Blue Cheese
SPICY GARLIC SHRIMP 15 Three Jumbo Shrimp, Spicy Chili Garlic, Pickled Cucumber Spaghetti	ORANGE CHICKEN 12 Mandarin Orange Sweet & Spicy Sauce
LUMP CRAB CAKE 13 Old Bay Remoulade	THE CHIPS 7- ADD BACON 9 Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles

SALADS & SOUP

GREENS 8 Organic Greens, Whole Grain Honey Dijon Vinaigrette, Sunflower Seeds, Sharp Cheddar, Dried Cranberries
CLASSIC CAESAR 8 Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing
BLUE CHEESE LETTUCE WEDGE 8 Tomato, Green Onion, Crisp Bacon, Blue Cheese Dressing & Crumbles or Ranch & Cheddar
GREENLESS GREEK 8 Cucumber, Tomato, Feta, Olives, Onions, Croutons, Greek Dressing
NEW ENGLAND CLAM CHOWDER 7 Local Clams, Potatoes, Cream

DINNER ENTREES

DAY BOAT SCALLOPS 32

Parmesan-Lemon Risotto, Pancetta

AHI TUNA 26

Shrimp Fried Rice,
Tempura Broccolini, House Kimchi

FREE RANGE CHICKEN 24

Chicken & Rabe Sausage Jambalaya

MEATLOAF 24

American Kobe Beef & Shitake
Mushrooms, Sriracha Sugar Glaze,
Asparagus and Cheddar Mashed,

or

Our House Mac & Cheese

STEAK HOUSE TIPS & FRITES 25

House Marinade, Garlic-Parm Fries

SALMON 26

Cauliflower "Risotto", Asparagus,
Kale Pesto

LOBSTER MAC & CHEESE

¼ lb Lobster 25 ½ lb Lobster 35

FROM THE GRILL

PRIME BONELESS RIBEYE

20oz. 44

"PRIME" NY STRIP

12 oz. 30 16 oz. 36 24 oz. 46

FILET MIGNON BARREL CUT

8 oz. 35 12 oz. 43

DRY AGED "TOMAHAWK" PORK CHOP

COMPART FAMILY FARMS DUROC PORK
20 oz. 28

AMERICAN KOBE BEEF BURGER

10 oz. 18

SIDES

Au Gratin Potato * Green Beans
Asparagus * House Mashed
Brussel Sprouts w/ Bacon
Mac & Cheese * Lobster Mac add 6
Cauliflower Au Gratin
Parmesan Fries

Nothing is more important to us than keeping families, employees & guests safe.
Thank you for doing your part to ensure this is all possible by adhering to CDC guidelines
and our house policies during these difficult times.

Due to our restricted seating we have had to initiate limited seating and dining times
to accommodate our guest.

1-2 guest-1.25 hrs. 3-4 guest-1.5 hrs. 5-6 guest 2 hrs.

We are serving a limited menu utilizing what is available and fresh in the market.

We apologize for any inconvenience and thank you for understanding.