

Soups & Appetizers

Lobster Bisque

Sherried cream broth 12

Seafood Chowder

Fish & shellfish, bacon & herbs 9

Coconut Curry Mussels

Shallots, garlic, cilantro, grilled bread 13

Crispy Calamari

Smoked jalapeño aioli 12

Baked Brie

Puff pastry, berry compote, crostinis 11

Soup of the Day

Ask your server about today's selection 8

Crab Cakes

*Pickled cucumbers & onions, cilantro,
sesame lime rémoulade 14*

Smoked Salmon & Artichoke Dip

Capers, shallots, cheddar, crostinis 12

Margherita Flatbread

*Mozzarella, marinara, basil,
balsamic reduction 13*

Chilled Seafood

Local Oysters*

Blood orange mignonette 6/18, 12/33 ^{GF}

Littleneck Clams*

Blood orange mignonette 6/12, 12/22 ^{GF}

Shrimp Cocktail

Cocktail sauce, horseradish 12 ^{GF}

Salads

Mixed Greens Salad

Mixed greens, cucumbers, tomatoes, red onions, balsamic vinaigrette 9 ^{GF}

Hearts of Romaine

White balsamic & white anchovy, asiago & frico 10 ^{GF}

Wedge Salad

Baby iceberg, tomatoes, red onions, bacon, blue cheese dressing 11

Baby Kale & Apple Salad

Prosciutto, pecorino, lemon vinaigrette, balsamic drizzle 11 ^{GF}

Grilled Beet Salad

Baby greens, goat cheese, shaved red onion, toasted almonds, sherry vinaigrette 11 ^{GF}

GF- Gluten Free, Gluten free bread is available upon request for \$1

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more.*

Entrees

Steamed Maine Lobster 1¼ lobster, steamed littleneck clams, seasonal vegetable 34^{GF}

Baked Stuffed Lobster panko, lemon, butter, garlic, sherry, seasonal vegetable 30

Crab Stuffed Sole local sole, asparagus, mashed potatoes, béarnaise 30

Haddock herb panko crusted, mushroom risotto, grilled asparagus, caper beurre blanc 24

Yellowfin Tuna * sesame encrusted, herb risotto, roasted cabbage, carrots, crispy leeks, honey ginger soy 28^{GF}

Clams & Linguini littleneck clams, cherry tomatoes, asiago, crushed red pepper, white wine sauce 22

Seared Scallops butternut squash purée, bacon potato haricot verts hash, balsamic reduction 28^{GF}

Filet of Beef * 8oz potato gratin, sautéed haricot verts, mushroom bordelaise 36^{GF}

Prime Flat Iron * 8oz roasted red potatoes, tamari glazed brussel sprouts, chimichurri 28^{GF}

½ Chicken, Maine raised, roasted red potatoes, sautéed kale, garlic confit lemon sauce 27

Braised Beef Short Rib roasted garlic mashed potatoes, glazed carrots, red wine jus 28^{GF}

Roasted Butternut Squash Risotto goat cheese, arugula, pistachios 20^{GF}

Dockside Creation: choice of protein, sauce and two sides

Salmon * grilled 28^{GF}

Haddock herb panko crusted 26

Scallops * pan seared 29^{GF}

Prime Flat Iron * 8oz grilled 30^{GF}

Filet of Beef * 8oz seared 38^{GF}

½ Chicken Maine raised, seared 28^{GF}

Add a demi salad for \$5 -

Mixed Greens cucumbers, tomatoes, balsamic^{GF}

Hearts of Romaine white balsamic, asiago^{GF}

Sauces

Béarnaise^{GF}

Chimichurri^{GF}

Caper Beurre Blanc^{GF}

Mushroom Bordelaise^{GF}

Honey Ginger Soy^{GF}

Sides

Roasted Garlic Whipped Potatoes^{GF}

Roasted Red Potatoes garlic oil, herbs^{GF}

Glazed Carrots^{GF}

Grilled Asparagus^{GF}

Mushroom Risotto^{GF}

Seasonal Vegetable^{GF}

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