



The Light Side

Starters

New England Clam Chowder	\$ 4.25
Lobster Bisque	\$ 6.95

Jumbo Shrimp Cocktail	\$13.95
<i>Served with Cocktail Sauce</i>	

Fried Calamari	\$ 9.95
<i>With Banana Peppers in a Garlic Sauce</i>	

Jumbo Lump Crab Cakes	\$14.25
<i>Served with Rémooulade Sauce</i>	

Mediterranean Platter (for two)	\$12.95
<i>Edamame, Tabbouleh, Hummus, Olives, Artichoke Hearts, Roasted Red Peppers and Toasted Pita Chips</i>	

Salads and Sandwiches

*Dressings to include House, Peppercorn Parmesan, Blue Cheese, Russian,
Fat Free Raspberry Vinaigrette, Virgin Olive Oil and Red Wine Vinegar*

House Side Salad	\$ 4.50
<i>Mixed greens with Cucumber, Cherry Tomatoes and Red Onions</i>	

Commodore Salad	\$ 4.95
<i>Crisp Iceberg Lettuce wedge, served with Applewood Bacon, Blue Cheese or Russian Dressing</i>	

Cobb Salad	\$12.95
<i>Mixed Greens topped with Chicken, Tomato, Cheese, Black Olives, Eggs and Avocado</i>	

Classic Caesar Salad	\$ 5.95
<i>Crisp Romaine, with Croutons and fresh grated Parmesan</i>	

Add Chicken	\$ 9.95
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Add grilled Scallops	\$12.95
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Add grilled Shrimp	\$13.95
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Calabrese	\$10.95
<i>Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Artichoke Hearts, Red Onions on a bed of Mixed Greens.</i>	

Lobster Salad Plate	Market Price
<i>Chunks of Fresh Lobster Meat with a hint of Mayonnaise on Fresh Greens</i>	

Native Lobster Meat Roll	Market price
<i>Served with Cole Slaw</i>	

Chargrilled Club Burger	\$ 7.95
<i>With Lettuce, Tomato and Onion and your choice of Swiss or Cheddar Cheese</i>	

***All sandwiches served with French Fries and a Pickle
Baked Potato \$1.25 additional***



Seafood

All entrees are served with choice of two seasonal accompaniments

Baked Native Scrod	\$14.95
<i>Topped with lightly seasoned Sherry Bread Crumbs</i>	
Baked Stuffed Filet of Sole	\$21.95
<i>With a Crabmeat stuffing in a casserole topped with Lobster Sauce</i>	
Baked New Bedford Scallops	\$18.95
<i>Topped with a light Crumb Topping</i>	
Vineyard Bouillabaisse	\$23.95
<i>Lobster, Scallops, Shrimp, Clams, Mussels and Fish in a Saffron Tomato based stock</i>	
Grilled Swordfish	\$20.95
<i>With seasoned Aioli</i>	
Lobster Casserole	Market price
<i>Lazy man's Lobster with seasoned Sherry Bread Crumbs</i>	

Pork and Poultry

All entrees are served with choice of two seasonal accompaniments

Memphis Style Pork Loin Steak	\$16.95
<i>Served with Fried Sweet Potatoes and topped with Fried Green Beans</i>	
Chicken Napoli	\$14.95
<i>Sautéed with Peppers, Portabella Mushrooms, Roma Tomatoes, Artichoke Hearts and Cannellini Beans</i>	
Asian Chicken Stir Fry	\$13.95
<i>With Peppers, Onions, Mushrooms, Zucchini, Tomatoes and Bean Sprouts in a tangy Asian Sauce served over Rice</i>	

Beef

All entrees are served with choice of two seasonal accompaniments

Filet Mignon wrapped in Apple Smoked Bacon	8 oz.	\$22.95
<i>Served on top of a Portabella Mushroom Cap and drizzled with a Red Wine Demi-Glace reduction</i>		

Lamb

Moroccan Lamb Filets	\$22.95
<i>Served over Couscous with roasted Zucchini, yellow Squash, Eggplant, Mushrooms and Pine Nuts garnished with Broccolini</i>	

Vegetarian

Asian Style Vegetable Stir Fry over Rice	\$12.95
<i>Served with side House Salad</i>	
Portabella Ravioli	\$13.95
<i>With a light Mushroom Dijon Sauce served with Vegetable du Jour</i>	

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We have voluntarily reduced the use of sodium in our preparation of food.