



{ TO SHARE }

NEW FIG & PROSCIUTTO FLATBREAD

– Fresh black mission figs, prosciutto ham, fig jam, goat cheese, caramelized onions and baby arugula. 13 –

ARTICHOKE AND SPINACH DIP

– Cream cheese and sour cream tossed with artichoke hearts, spinach and a blend of cheddar cheeses, served with toasted French bread. 9 –

Made Here **PORTUGUESE EGG ROLLS**

– SIGNATURE ITEM- Can't get them anywhere else! 8 –

CRISPY FISH TACOS

– Crispy buttermilk breaded fish, pickled red cabbage, charred corn and lime salsa, on naan flatbread taco shells, and a scallion, cilantro aioli. 13 –

NEW NEW ENGLAND FARMSTEAD CHEESEBOARD

– The Grey Barn, Martha's Vineyard produced local cheeses with seasonal accompaniments. 12/22 –
» 2-3ppl/4-6ppl »

LAMB LOLLIPOPS

– Medium rare seared lollipops, cauliflower puree, minted apple chutney. 13 –

CLAMS CASINO

– Littlenecks stuffed with a blend of onions, bell peppers, and buttered bread crumbs topped with bacon. 11 –

NEW CHATAM MUSSELS

– Local Cape Cod mussels, with bacon, celery and shallots simmered in a bloody mary vodka seafood broth with grilled bread. 11 –

GF GENERAL TSO CAULIFLOWER

– Crispy cauliflower tossed in our own house made "General Tso" sauce. 8 –

NEW* SEARED AHI TUNA

– Sushi grade tuna, Asian spice rubbed and seared rare with a vegetable salad with a cucumber and wasabi sauce. 13 –

LOBSTER CHEESE FRIES

– Hand cut fries topped with lobster meat, a lobster and Gouda cheese sauce topped with bacon, scallions and chives. 10 –

GF CALAMARI

– Deep fried, tossed with crispy banana peppers and a garlic, lemon butter sauce. 10 –

{ SOUPS }

CLAM CHOWDER

– CUP OR CROCK 5/6 –

CHILI

– CUP OR CROCK 5/6 –

» ADD: 0.75ea and enjoy it with melted cheese or onions! »

KALE SOUP

– CUP OR CROCK 4/5 –

FRENCH ONION CROCK

– 6 –

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{ RAW BAR }

LITTLENECKS

– Raw or Steamed 1.00EA –
» Small, Medium or Large »

JUMBO SHRIMP COCKTAIL

– 3.50EA –

HALF DOZEN OYSTERS

– 12 –

COLD LOBSTER

– Warm Butter MKT –

OYSTER SHOOTER

– Tabasco, horseradish and cocktail
sauce. –
» 3/ea or 17 for 1/2 dozen »

OYSTER ON THE HALF SHELL

– 2.25EA –

{ LOBSTER }

BAKED STUFFED LOBSTER

– Small Boy 1.25-1.50lb, Medium Boy 2.00-2.25lb, Big Boy
3.00-3.50lb. MKT –

STEAMED LOBSTER

– Small Boy 1.25-1.50lb, Medium Boy 2.00-2.25lb, Big Boy
3.00-3.50lb. MKT –

{ GARDEN GREENS }

ENTRÉE SALAD – Mixed greens, tomatoes, cucumbers, sliced red onions, garlic herbed croutons and your choice of dressing. 8

ENTRÉE CAESAR SALAD – Crisp romaine lettuce, shaved Parmesan cheese and herbed garlic croutons served with our Caesar dressing. 9


NEW FIG & RASPBERRY SALAD – Bibb lettuce, baby arugula and local greens, fresh figs, raspberries, red onions, spiced almond and goat cheese with a vanilla honey vinaigrette. 12

NEW SUMMER CHICKEN BLT SALAD – Local mixed heirloom tomatoes, grilled corn, avocado, roasted sunflower seeds with a blend of romaine and bibb lettuce, topped with grilled chicken, bacon and a basil and lemon buttermilk dressing. 14

STRAWBERRY SALAD – Fresh strawberries, feta cheese, candied pecans, baby spinach, dried blueberries, red onion and quinoa with a strawberry mint vinaigrette. 13

TOP YOUR SALAD:

» Grilled Chicken, Chicken Tenders 5. Grilled Shrimp 6, Salmon 7, Steak Tips, Ahi Tuna, Grilled Scallops 8. »

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{ CLASSIC ENTRÉES }

LOCAL FISH & CHIPS – Fresh New Bedford scrod lightly breaded (or English battered) served with french fries, coleslaw and tartar sauce. 14

FRIED CLAMS – Fresh shucked whole belly clams lightly breaded and deep fried, served with french fries, tartar sauce and coleslaw. 22

LOCAL FLEET SCALLOPS – From our own fleet of boats! Fresh scallops, deep fried to golden or have it baked and topped with seasoned crumbs, served with your choice of two sides. 19

SEAFOOD PLATTER – Fried cod, shrimp, scallops, clam strips and calamari, served with French Fries and coleslaw. 26

GF BAKED SCROD – Broiled local scrod topped with seasoned bread crumbs, served with two sides. 13

MAC & CHEESE – Zesty & cheesy 11, Buffalo chicken 13, Andouille & shrimp 14, Lobster 15.

SCROD CASINO – Fresh scrod topped with our casino stuffing, served with your choice of two sides. 17

GF SHRIMP SCAMPI – Shrimp, served over a bed of linguine in an extra virgin olive oil, garlic, lemon and a white wine reduction, topped with grape tomatoes and fresh herbs. 16

***GF PRIME STEAK TIPS** – Dry rubbed, Prime Angus beef with our signature bourbon sauce, served with bleu cheese mashed potatoes & roasted broccoli. 19

***GF SLOW ROASTED PRIME RIB** – 14oz cut, cooked to your liking with mashed potatoes & green beans. 21

{ CHEF'S SIGNATURE ENTRÉES }

NEW GF ALL NATURAL ROASTED CHICKEN BREAST – Murray's all natural chicken breast with a house made Italian sausage and a summer vegetable ragu, with potato au gratin and a lemon and herb pan sauce. 17

NEW * SEARED AHI TUNA – Asian spice seared tuna, yuzu and cilantro rice and grilled broccolini finished with a ginger sweet and sour glaze. 21

NEW PAELLA – Shrimp, littlenecks, mussels, calamari, and fish with chorizo simmered in a saffron and seafood risotto. 23

NEW PAN ROASTED FLEET SCALLOPS – From our own fleet of boats! Fresh scallops, peach wood smoked bacon, sweet corn, asparagus and leek risotto with a port wine and local blueberry honey reduction. 23

NEW MACADAMIA NUT CRUSTED COD – Macadamia nut crusted center cut cod loin, herb roasted fingerling potatoes, baby spinach, glazed pearl onions with a smoked tomato vinaigrette. 18

***GF SEARED SALMON** – Seared salmon over a "paella risotto" with baby shrimp, littlenecks in a saffron and seafood risotto with a mango orange butter. 20

NEW * PRIME BISTRO STEAK – Our prime grade steak with a house dry rub, Parmesan truffle steak fries, and grilled broccolini finished with a smoked Gorgonzola and chive butter. 23

NEW * RACK OF LAMB – Garlic and herb rubbed rack of lamb, rosemary roasted baby potatoes, and grilled asparagus with a summer chimichurri. 23

{ SIGNATURE BURGERS }

– Premium beef, ground fresh in house. –

*** HOUSE BURGER** – Special craft blend of Angus beef, topped with cheddar cheese, lettuce, and tomato on a potato bun. 12

*** HARPOON SURF & TURF BURGER** – Hand crafted Angus beef, lump crab, smoked Gouda cheese, bacon, salsa verde aioli and arugula served on a potato bun. 15

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{ SIDES }

BAKED POTATO
MASHED POTATOES
HOUSE VEGETABLES
RICE

COLESLAW
FRENCH FRIES
RISOTTO
- 3 -
ONION RINGS
- 1.5 -

LOADED MASHED POTATOES
- 1.5 -
SWEET POTATO FRIES
- 1.5 -
BROCCOLI
- 1 -
SIDE SALAD

- ADDITIONS: Extra Sauce .50, Shrimp Skewer 6, Lobster MKT -

{ KIDS }

» Kids, under the age of 12. »

KIDS FISH AND CHIPS
- 8 -

KIDS* KIDS BURGER
- 5 -

KIDS HOT DOG AND FRIES
- 5 -

KIDS TWO CHEESE FLATBREAD PIZZAS
- 5 -

KIDS MAC & CHEESE
- 5 -

KIDS CHICKEN TENDERS & FRIES
- Plain or buffalo style 6 -

KIDS GRILLED CHEESE AND FRIES
- 5 -

{ SWEET THINGS }

» 7/each »

GF MAPLE BOURBON CREM BRULEE
- Vermont maple syrup and bourbon infused custard. -

NEW MAINE BLUEBERRY BREAD PUDDING
- Fresh Maine blueberries, sweet bread, cinnamon finished with a peach brandy anglaise. -


CHOCOLATE & PEANUT BUTTER SMORE
- Graham cracker crust, peanut butter cup and hazelnut fudge served with toasted marshmallow ice cream. -

GF CHOCOLATE TORTE
- A flourless, gluten free chocolate torte. -

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NEW YORK STYLE CHEESECAKE

— Served with seasonal accompaniments. —

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