



TO SHARE

GF 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

QUESO FUNDIDO DIP

Our own spiced cheese sauce with chorizo, peppers and onions, with fresh house made organic tortilla chips with cilantro and scallions. 9

GF LAMB LOLLIPOPS

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

GF ASIAN STICKY RIBS

Slow braised pork ribs, glazed in a secret sweet and spicy Asian glaze. 13

CLAMS CASINO

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

GF GENERAL TSO CAULIFLOWER

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

ASIAN STICKY WINGS

Sweet soy marinated wings, fried crisp and tossed in our sweet and spicy Asian glaze. 12

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 6/7

Add melted cheese or onions .75ea

KALE SOUP

CUP OR CROCK 5/6

FRENCH ONION CROCK

6

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RAW BAR

LITTLENECKS

Raw or Steamed 1.00EA
Small, Medium or Large

HALF DOZEN OYSTERS

12

OYSTER SHOOTER

Tabasco, horseradish and cocktail
sauce.

3/ea or 17 for 1/2 dozen

JUMBO SHRIMP COCKTAIL

3.50EA

OYSTER ON THE HALF SHELL

2.25EA

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

GF HARVEST CHICKEN BLT

Romaine lettuce, mixed greens, toasted pumpkin seeds, dried cranberries, gouda cheese, chopped egg, bacon, and grilled chicken with a creamy poppy seed & bleu cheese vinaigrette. 14

TOP YOUR SALAD: Grilled Chicken, Chicken Tenders 5 | Grilled Shrimp 6 | Salmon 7 | Steak Tips, Grilled Scallops 8

SIGNATURE BURGERS

Premium beef, ground fresh in house.

* HOUSE BURGER

Angus beef topped with cheddar cheese, lettuce, and tomato on a potato bun. 12

* SURF & TURF BURGER

Angus beef, lump crab, Gouda cheese, bacon, salsa verde aioli and arugula served on a potato bun. 15

* PORTUGUESE BURGER

Angus beef stuffed with chourico, pepper jack cheese, and a fried egg on a potato bun. 13

SIGNATURE GRILLED PIZZA

SCALLOP AND BACON GRILLED PIZZA

Seared scallops, apple wood bacon, roasted tomatoes, and a garlic and parmesan white sauce, with mozzarella cheese and baby arugula. 15

MARGHERITA GRILLED PIZZA

Our grilled pizza, with fresh mozzarella, tomato, and basil. 11

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CLASSIC ENTRÉES

LOCAL FISH & CHIPS

New Bedford scrod lightly breaded (or English battered) served with french fries, coleslaw and tartar sauce. 14

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

GF BAKED SCROD

Broiled local scrod topped with seasoned bread crumbs, served with two sides. 13

SCROD CASINO

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

V MAC & CHEESE

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

*GF PRIME STEAK TIPS

Dry rubbed, Prime Angus beef with our signature Cognac and peppercorn cream sauce, served with bleu cheese mashed potatoes & roasted broccoli. 19

*GF SLOW ROASTED PRIME RIB

14oz cut, cooked to your liking with mashed potatoes & seasonal vegetables. 21

* HARPOON FILET

8oz Filet, pan roasted with mashed potatoes and grilled asparagus finished with a red wine demi glace. 26

STEAMED LOBSTER

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

BAKED STUFFED LOBSTER

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

CHEF'S SIGNATURE ENTRÉES

GF PAN ROASTED FLEET SCALLOPS

From our own fleet of boats! Fresh scallops, butternut squash risotto, smoked bacon, baby arugula, and braised kale finished with a smoked apple cider reduction. 23

*GF SEARED SALMON

Seared salmon over a "paella risotto" with baby shrimp, littlenecks in a saffron and seafood risotto with a poblano and charred scallion cream. 20

MACADAMIA NUT CRUSTED COD

Macadamia nut crusted center cut cod loin, herb roasted fingerling potatoes, baby spinach, glazed pearl onions with a smoked tomato butter. 18

BRAISED LAMB SHANK

Marsala wine braised 22oz lamb shank, goat cheese and parsnip mashed potatoes, brussel sprouts and candied pearl onions finished with a marsala lamb jus. 25

GF STUFFED CHICKEN BREAST

Roasted chicken breast stuffed with prosciutto, mozzarella and parmesan cheese, and roasted tomatoes, with a sweet potato and parsnip mash, and caramelized brussel sprouts with a lemon basil sauce. 16

* PRIME BISTRO STEAK

Our prime grade steak with a house dry rub, Parmesan truffle steak fries, and grilled asparagus finished with a smoked Gorgonzola and chive butter. 23

SIDES

Baked Potato

Mashed Potatoes

Sweet Potato & Parsnip Mash

Caramelized brussel sprouts

French Fries

Rice

Coleslaw

Side Salad

House Vegetables

Broccoli 1

Sweet Potato Fries 1.5

Onion Rings 1.5

Loaded Mashed Potatoes 1.5

Risotto 3

ADDITIONS: Extra Sauce .50 | Shrimp Skewer 6

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KIDS

Kids, under the age of 12.

KIDS FISH AND CHIPS

8

KIDS HOT DOG AND FRIES

5

KIDS GRILLED CHEESE AND FRIES

5

KIDS* KIDS BURGER

5

KIDS MAC & CHEESE

5

KIDS CHICKEN TENDERS & FRIES

Plain or buffalo style 6

DESSERT

GF MAPLE PUMPKIN CREM BRULEE

Vermont maple syrup and pumpkin infused custard. 7

CHOCOLATE & PEANUT BUTTER SMORE

Graham cracker crust, peanut butter cup and hazelnut fudge served with sweet potato and toasted marshmallow ice cream. 7

CARROT CAKE

Made in house with rum cream cheese frosting and an apple cider caramel. 8

NEW YORK STYLE CHEESECAKE

Served with seasonal accompaniments. 7

AFTER DINNER CORDIALS

ESPRESSO

2/4

COURVOISIER VS

Cognac 9.25

GLENLIVET

Single Malt Scotch Whisky 9.25

GLENMORANGIE 12

Single Malt Scotch Whisky 9.25

JOHNNIE WALKER

Scotch Whisky

Red 7.50, Black 8.75, Blue 35.00

WOODFORD RESERVE

Kentucky Bourbon Whiskey 7.75

APPLE CIDER MARTINI

Whipped Cream Vodka, Butterscotch Schnapps and a Apple Cider with a Cinnamon Sugar Rim. 8.50

ALMOND JOY MARTINI

Malibu Coconut Rum, Smirnoff Vanilla Vodka, Frangelico and White Chocolate Godiva Liqueur. 8.50

ESPRESSO MARTINI

Double Espresso Vodka, Espresso, Baileys. 9

PUMPKIN MARTINI

Vanilla Vodka, Pumpkin Liqueur and Rumchatta with a Cinnamon Sugar Rim. 8.50

WHITE CHOCOLATE CRANBERRY MARTINI

Godiva White Chocolate, Whipped Cream Vodka, Cranberry Juice. 8.50

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