



DINNER MENU

SOUPS & SALADS

CRAB BISQUE	Cup 10.95	Bowl 12.95
jumbo lump crab, brandy & cream		
MIXED GREEN SALAD ^{GF}		9.75
choice of dressing- raspberry vinaigrette, gorgonzola, honey balsamic, citronette		
BURRATA		17.50
tomato jam, toasted garlic ciabatta crostini, mixed greens & balsamic vinaigrette		
KALE & ROMAINE CEASAR		15.75
grape tomatoes, parmesan, house made focaccia croutons		
RED & GOLDEN BEET SALAD ^{GF}		15.50
granny smith apple, pistachio, goat cheese, mixed greens & white balsamic vinaigrette		
JUMBO LUMP CRABMEAT SALAD ^{GF}		22.95
arugula, jumbo lump crab, almonds, hearts of palm, lemon citronette		

STARTERS

SHRIMP COCKTAIL ^{GF}	19.95
jumbo shrimp, classic cocktail sauce	
MERMAID CRAB CAKES	22.50
jumbo lump crabmeat, caper & red onion tartar sauce	
FRIED CALAMARI	17.95
served with a spicy almond & red wine dipping sauce	
STEAMED PRINCE EDWARD ISLAND MUSSELS ^{GF}	17.95
tomato, fennel, chili flakes -or- white wine & garlic	
CHICKEN FINGERS	12.75
honey mustard dipping sauce	

ENTREES

FISH TACOS	20.95
cabbage slaw, salsa verde, rice & frijoles	
LOBSTER ROLLS	34.95
classic lobster salad served on sweet rolls, side of curly fries	
ORRECHIETTE CAMPAGNA	28.75
homemade sweet Italian sausage, broccoli, pink vodka sauce	
MURRAY ORGANIC CHICKEN BREAST ^{GF}	30.25
seasonal roasted vegetables, garlic mashed potatoes, chicken jus	
PAN SEARED WILD SALMON ^{GF}	34.75
jasmine rice, crispy Brussel sprouts, roasted tomato & olive tapenade, shallot vinaigrette	
SAUTEED GROUPEL FILET	34.25
white balsamic soaked tomatoes, herbed orzo, white wine beurre blanc	
SHRIMP SCAMPI	36.95
linguine, white wine, roasted garlic, lemon broth, tomato concasse, fresh parsley	
PAN SEARED SEA SCALLOPS ^{GF}	34.75
arugula salad, truffle creamed corn, fingerling potato, pistachio pesto	
GOURMET BURGER PLATTER *	21.75
Pat LaFrieda ½ lb burger, caramelized onions, white cheddar, bacon, garlic mashed potatoes, mixed green salad	
ORGANIC CHURRASCO SKIRT STEAK * ^{GF}	38.25
chimichurri sauce, garlic mashed potatoes, grilled asparagus	
GRILLED 12oz NY STRIPSTEAK *	43.75
gorgonzola mac & cheese, grilled asparagus, red wine demi	
MAINE LOBSTER ^{GF}	35.25
steamed in sea salted water, served with corn on the cob & garlic mashed potatoes	

*these items may be served raw or not cooked a temperature to destroy harmful bacteria. Consuming raw or undercooked meats, shellfish or fish may increase your risk of food borne illness if you have certain medical conditions

Executive chef – Joseph Rago

Sous chef – Kevin Manning

A 3% surcharge will be added to each bill to help cover increasing labor cost and in support of increased wages for all our dedicated team members