



FOR THE TABLE

CALAMARI

Banana & cherry peppers, garlic butter \$14

CRAB QUESO DIP

Spiced cheese, lump crab, house made tortilla chips \$14

MUSSELS

Wine, onion, fresh herbs, tomato, butter, grilled bread \$13

CRAB CAKES

pineapple, remoulade \$12

MEATBALL GRANDE

San Marzano, ricotta, mozzarella, basil \$12

CARIBBEAN TENDERS

Mango-buffalo bbq sauce \$12

DRUNKEN LITTLENECKS

RI Clams, fresh herbs, onion, local beer broth, grilled bread \$14

BOARDS

BIG MAC FLATBREAD

Special house sauce, ground beef, onions, cheddar cheese, tomato, shaved iceberg, pickles \$15

WHITE CLAM FLATBREAD

Applewood bacon, chopped clams, arugula, fresh oregano \$15

CHILLED

All Raw bar selections served with

Bloody Mary Cocktail Sauce and Seasonal Mignonette

SHRIMP COCKTAIL

4 large shrimp \$12

OYSTERS ON THE HALF SHELL

half dozen: \$18 full dozen: \$35

LITTLENECKS

half dozen: \$9 full dozen: \$17

RAW BAR TOWER

three shrimp, six oysters, six littlenecks, \$34

SOUP & SALAD

HOUSE

Mixed greens, grape tomato, cucumber, shaved red onion, honey balsamic dressing \$8

CAESAR

Romaine, Parmesan crisp, Caesar dressing \$9

ARUGULA

Baby arugula, orange segments, shaved red onion, goat cheese, orange buttermilk dressing \$12

NEW ENGLAND CLAM CHOWDER \$7

TABLESIDE GAZPACHO

Chilled tomato broth, cucumber, bell pepper, poached shrimp, croutons, extra virgin \$6

PROTEIN

Lobster Salad \$19, Grilled Chicken \$6, Salmon \$10, Shrimp \$6, Steak \$12

MAIN PLATES

SEAFOOD PAELLA

Shrimp, scallops, littlenecks, lobster, mussels, chouriço, saffron broth, rice, cilantro, fresh peas, \$28

LOBSTER

Baked Stuffed or Steamed \$Mkt

FISH & CHIPS

Beer battered local cod, fries, coleslaw, tartar sauce \$18

SCALLOPS BLT

Pan-seared scallops, lemon beurre blanc, spinach, bacon & tomato risotto \$28

LINGUINI & CLAMS

Fresh littleneck clams, white wine, garlic or red sauce, linguini pasta \$22

HERB CRUSTED SEARED SALMON

Mango salsa, balsamic drizzle \$24

SIRLOIN

12oz sirloin, garlic butter sauce \$30

FILET MIGNON

8oz filet in a burgundy, roasted garlic demi glaze \$38

CHICKEN PARMESAN

Breaded chicken breast, provolone, tomato sauce, linguini \$20

BAKED STUFFED SHRIMP

4 stuffed shrimp with drawn butter \$26

PISTACHIO CRUSTED CHICKEN

Honey mustard cream \$24

SANDWICHES-TACOS

Make any sandwich into a wrap \$1 more

LOBSTER ROLL

Classic New England or Connecticut style \$Mkt

ASIAN FISH TACOS

Panko crusted white fish, shaved lettuce, wakame, Asian marinade, sesame, avocado \$14

REUBEN

Corned beef, thousand island, sauerkraut, swiss, grilled rye \$11

SOUTHEAST BURGER

Black angus beef, American cheese, bacon, caramelized onion, sautéed mushroom, potato bun \$15

SPECIALTY COCKTAILS

SWEET HEAT MARGARITA \$12

Don Julio Blanco Tequila, Cointreau, jalapeño simple syrup, fresh lime juice and pineapple juice.

COOL AS A CUCUMBER \$12

Ketel One Cucumber Vodka, St. Germaine Elderflower liquor, fresh lemon juice, simple syrup, topped with Prosecco.

EAST BAY MULE \$12

Tito's Vodka, fresh lime juice, rosemary simple syrup, pink grapefruit juice, and ginger beer.

THE WHARF LEMONADE \$12

Smirnoff Blueberry Vodka, St. Germaine Elderflower liquor, fresh lemon juice, blueberry puree, and lemonade.

ROSE ALL DAY \$12

Hendricks Gin, mint infused honey simple syrup, pomegranate juice, topped with sparkling rose.

ESPRESSO YOURSELF \$12

Smirnoff Vanilla Vodka, Kahlua, Baileys, and a shot of espresso.

SKINNY COLADA \$12

Malibu Coconut Rum, Captain Morgan Spiced Rum, Coconut water, and pineapple juice.

