



Soups & Salads

Fishermen's Chowder

A Tomato & Cream based Seafood Chowder 5

Roasted Tomato Soup

Made with Fresh Roasted Plum Tomatoes and a Touch of Cream 5

"House Salad"

with Herbed Balsamic Vinaigrette, Sliced Cucumbers, Tomatoes & Shredded Carrots 6

Traditional Caesar Salad

Romaine Heart Salad with Fresh Caesar Dressing & Croutons 7

The "Bleu" Caesar

Romaine Heart Salad with Fresh Caesar Dressing and Crumbled Blue Cheese 8

The "Wedge"

A Wedge of Crisp Iceberg Lettuce with Chef's Blue Cheese Dressing, Tomatoes, Sliced Red Onions & Bacon 8

Appetizers

(Appetizers are Not Available on Pre Fixe Menus)

Charcuterie

Chef's Sampling of Sausages, Pâtés, Terrines & Specialties (When Available, Market Price)

Bacon Wrapped Beef

*Roasted Beef Tenderloin & Sirloin Pieces Wrapped in Bacon
with Fried Onions and Choice of Blue Cheese Dressing or BBQ Sauce* 15

Chef Matt's Mussels

with Spanish Chorizo, Shallots, Garlic, Tomato, Beer, Light Cream, Pesto and Baguette 14

"Lobster Stuffie"

Half of a 1 lb Lobster with Chouriço, Portuguese Sweet Bread & Lobster Claw Stuffing 14

Pre Fixe Options

We Have Three Course Pre Fixe Options Available for \$30 and \$45

The Pre Fixe Includes a Soup or Salad, an Entrée & a Dessert

Entrée Pricing Below List Price for Entrée on its own First,

and the Pre Fixe Price Next to It (\$30) or (\$45)

Entrées

"Captain's Cut" Swordfish

*Thick Cut Locally Caught Swordfish served with Béarnaise,
Chef's Risotto and Vegetables du Jour 21 (\$30)*

Grilled "Bone-On" 12oz Filet Mignon

with Bordelaise, Ratatouille & Mashed Potatoes 34 (\$45)*

Pan Seared Jumbo Sea Scallops

with Wasabi Aioli, Julienned Vegetables and Sesame Seaweed Whole Grain Rice 28 (\$45)

Lobster Mac & Cheese

*Lobster Claws sautéed with Artichoke Hearts & Smoked Bacon
with Creamed Red Leicester & Asiago Cheese 27 (\$45)*

Grilled 14oz Pork Chop

with Español Sauce, Ratatouille & Mashed Potatoes 26 (\$45)*

Pan Roasted Salmon

with Maine Baby Shrimp, Tomato & Arugula Salad over Chef's Risotto 25 (\$45)

"Open-Faced Beef Caprese Salad"

*Grilled Hangar Steak sliced over Baguette Toast with Seasonal Tomatoes,
Fresh Mozzarella Cheese, Basil and Balsamic Vinegar* 19 (\$30)*

"Penne Alla Vodka"

Pennette Pasta with Pink Vodka Sauce and Asiago 18 (\$30)

Linguini & Clams

*Sautéed Littleneck Clams with Garlic, Chardonnay
& Extra Virgin Olive Oil over Linguini 19 (\$30)*

"Chicken Français"

*Sautéed Chicken Tenderloins in Light Egg Batter with Garlic and Herbs,
Mashed Potatoes and Ratatouille 21 (\$30)*

Chouriço Mac & Cheese

with Artichoke Hearts, Smoked Bacon, Creamed Red Leicester & Asiago Cheese 18 (\$30)

Don't Forget Your Dessert!!!!

*The dessert list may vary depending on the whims and moods of the Chef
Ask Your Server for Today's Options*

*Consuming raw or partially cooked foods may increase your risk of food borne illness, especially if you are in a high risk category.
All food is made to order. The Chef is extremely good-looking, A twenty percent gratuity will be added to parties of six or more persons.