

July 4th

SMALL PLATES

CHOOSE ONE:

NEW ENGLAND CLAM CHOWDER
10

BOSTON WEDGE
CARROT, ONION, TOMATO,
CRUMBLD BLEU CHEESE DRESSING,
CRISPY PANCETTA

BURRATA MOZZARELLA SALAD
ARUGULA, HEIRLOOM TOMATOES, TOASTED PINE NUTS,
BALSAMIC GLAZE
17

FLAT BREAD PIZZA
MARGHERITA, WHITE GARLIC PARMESAN RICOTTA,
OR
GOAT CHEESE FIG WITH ARUGULA, ONION, TOMATO,
BALSAMIC DRIZZLE
13
GLUTEN FREE AVAILABLE

FRIED CALAMARI
CHIPOTLE AIOLI, MARINARA
19

CHILLED MAINE LOBSTER COCKTAIL
COCKTAIL SAUCE *
HALF 19 / FULL 33

P.E.I. MUSSELS
DRUNKEN: BEER, CORN, POTATOES, HERBS, BACON,
CHEDDAR, AND CAJUN SPICE
FRA DIAVOLO: SPICY MARINARA SAUCE *
ADD FRIES 4
18

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE *
16

HALF DOZEN OYSTERS
TRIO OF SAUCES
18

LARGE PLATES

CHOOSE ONE:

BLACKENED ATLANTIC SALMON
WATERMELON ARUGULA SALAD, TOASTED PINE NUTS,
BALSAMIC HONEY VINAIGRETTE
33

LOUISIANA STYLE SEAFOOD GUMBO
CLAMS, SHRIMP, MUSSELS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, RICE, OKRA IN A
CAJUN VEGETABLE BROTH
37

LINGUINI WHITE CLAM SAUCE
LITTLE NECK CLAMS, MOZZARELLA, SPINACH
701 PASTA
CHICKEN, CHORIZO, ARUGULA, MOZZARELLA

1/2 ROASTED DRY RUBBED CHICKEN
RICE PILAF, GREEN BEANS, HOTEL HERB BUTTER
31

DESSERT

COCONUT CAKE
VANILLA CHIFFON CAKE WITH COCONUT CREAM
& COCONUT FLAKES
11

TIRAMISU CAKE
11

RED VELVET
CREAM CHEESE FROSTING
11