

## APPETIZERS

**QUAHOG STUFFIES** chorizo, herbs, bread crumb, grilled lemon 12

**GRILLED ASPARAGUS** stracciatella, garlic, lemon, evoo, sel de mar 12

**OYSTERS ROCKEFELLER** spinach, pernod, cream cheese, parmesan 20

**STEAK TIP PITA** seasoned tenderloin, steakhouse aioli, oven fired pita 18

**CRAB TIMBALE** lump crab, avocado, mango salsa, lemon basil aioli, kettle chips 18

**MEZZE PLATE** hummus, baba ghanoush, muhammara, feta, olives, grilled pita, *contains walnuts* 15

**\*MBH TUNA TARTARE** sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips 18

**ARTISINAL CHARCUTERIE BOARD** meats & local cheeses, dried fruits, marcona almonds, mustarda, crostini 25

**CRAB CAKE** lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, celery root slaw, remoulade, kettle chips 16

## RAW BAR

served with champagne mignonette, cocktail sauce lemon, tabasco

**CHILLED JUMBO SHRIMP 4 ea**

**OYSTERS**, rotating selection **4 ea**

**CONNECTICUT LITTLENECK CLAMS 3 ea**

**SCALLOP & SHRIMP CEVICHE 18**

*lime, red onion, jalapeno, cilantro, kettle chips*

## SOUP

**NEW ENGLAND CLAM CHOWDER** cup 7 bowl 9

**FRENCH DIP SOUP** cup 7 bowl 9

**SOUP DU JOUR** cup 5 bowl 7

## SALADS

**CLASSIC CAESAR** romaine, garlic croutons, shaved parmesan, caesar dressing 10

**TUSCAN KALE SALAD** lacinato kale, heirloom tomatoes, sweet onions, chevre goat cheese, lemon poppy seed dressing 13

**WILD ARUGULA SALAD** grape tomato, watermelon radish, parmesan, sherry vinaigrette 13

**COBB SALAD** egg, bacon, red onion, avocado, tomatoes, vermont cheddar, spring mix, bleu cheese dressing 15

*To any salad, add chicken \$8, shrimp \$12, or \*salmon \$12*

## LAND

**\*PRIME 14 oz. NY STRIP 45**

cipollini bordelaise, asparagus, roasted garlic red skin mashed potato

**\*RACK OF LAMB 39**

herb crusted, spring onion jus, roasted fingerling potatoes, asparagus

**DUCK A L'ORANGE 34**

long island duck, wild rice, baby carrots

**\*CARIBBEAN JERK PORK TENDERLOIN 32**

roasted yukon golds, french beans, mango chutney

### MAKE IT SWIM \*

lobster tail *market*

shrimp 12

scallops 18

crab cake 15

## SEA

**MAINE LOBSTER *market***

steamed or baked stuffed, roasted yukon golds, asparagus, drawn butter

**CIOPPINO 36**

mussels, clams, cod, lobster, shrimp, tomato fennel broth, garlic crostini

**\*HERB GRILLED SALMON 28**

charred corn salsa, french beans, roasted garlic red skin mashed potato, crème fraiche

**\*NEW ENGLAND ROASTED COD 29**

herb breadcrumbs, old bay, jasmine rice, lemon, white wine, garlic, spinach

**\*SEARED JUMBO SCALLOPS 38**

pan-seared diver scallops, summer vegetable risotto, oven dried tomato coulis

**CLAMS, CHORIZO & LINGUINE 29**

local littlenecks, garlic, white wine, lemon, red pepper flake, basil, grana padano, crostini

## FARMSTAND

**LAOS FRIED RICE** peas, carrots, mushrooms, scallions, peppers, corn, egg, sesame oil, sweet chili sauce 23

**FARMSTAND GEMELLI** sauté of spring vegetables, fresh herbs, white wine, garlic, capers, grana Padano 22

**TANDOORI CAULIFLOWER "STEAK"** chickpeas, tomato, spinach, caramelized onion, garlic, coconut milk, curry paste, wild rice 22

*To any of the above, add chicken \$8, shrimp \$12, \*salmon \$12, or lobster \$18*

## HAND-HELDS

**HOT LOBSTER ROLL** 6 oz butter poached, lemons, coleslaw 32

**BLAST GRILLED CHEESE** bacon, lobster, avocado, swiss, tomato, texas toast 24

**OLD BAY CHICKEN WRAP** seasoned chicken, rocket arugula, lemon gremolata, horseradish aioli, spinach tortilla, kettle chips 15

**\*BLACKENED SALMON SANDWICH** lemon basil aioli, romaine, tomato, brioche roll 18

**WALDORF CHICKEN SALAD CROISSANT** walnuts, grapes, apples, tarragon aioli, tomato, arugula 17

**\*CLASSIC BURGER** angus beef, cabot cheddar, pickled red onion, tomato, romaine, secret sauce, brioche roll 18  
*substitute Beyond Burger 3*

**CRAB CAKE SANDWICH** lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, spicy remoulade, brioche 19

Consuming raw or undercooked food may increase the risk of foodborne illness.