

SURF POINT 360

DINNER MENU

Starters

CRISPY FRIED CALAMARI - 19

crispy fried calamari, banana peppers, shaved parmesan, balsamic reduction, roasted garlic aioli

SHRIMP BANG BANG - 17

crispy fried popcorn shrimp, kimchi aioli

SURF POINT WINGS - 16

crispy fried wings, choice of buffalo, bbq, or thai chili sauce served with carrot, celery and ranch sauce

BAKED SPINACH ARTICHOKE DIP - 14

spinach, artichoke, ricotta, goat cheese
peppadews, pita

ROASTED RED PEPPER HUMMUS - 16

roasted red pepper hummus, toasted almonds
golden raisins, crushed red pepper flakes
extra virgin olive oil, pita

Soup & Salad

NEW ENGLAND CLAM CHOWDER - 14

clams, bacon, celery, onion, potatoes, cream

FIELD OF GREENS - 14

local mixed greens, heirloom grape tomato, cucumber, pickled onion, champagne vinaigrette

CAESAR SALAD - 15

romaine, parmesan, house caesar dressing, crostini

ENHANCEMENTS

grilled chicken 11 | grilled shrimp 15
seared salmon 14 | grilled steak 20

Handhelds

360 CHEESEBURGER - 19

8oz. angus beef, cheddar cheese, lettuce, tomato, red onion on a brioche bun
ADD Bacon | 3

FRIED HADDOCK SANDWICH - 19

crispy fried haddock, lettuce, tomato, tartar sauce, on a brioche bun

HADDOCK TACOS - 17

2 crispy fried haddock tacos with sweet napa mint slaw, togarashi aioli, cilantro, on a corn tortilla

CHICKEN CAESAR WRAP - 19

grilled chicken breast, romaine, house caesar dressing, shaved parmesan in a tortilla wrap

CHICKEN QUESADILLA - 17

grilled chicken, monterey jack, cheddar cheese, tomato, jalapeño, served with salsa and sour cream

Signature Offerings

STEAK AND FRITTES - 48

grilled hanger steak, garlic pom frites, bearnaise aioli

BLACKENED SALMON - 37

blackened salmon, bacon bourbon risotto, wilted spinach, roasted tomato viniagrette

FRENCH CUT CHICKEN - 32

seared french cut chicken breast, mashed potato, farm vegetables, apricot glaze

FISH & CHIPS - 28

crispy haddock fillet, french fries, coleslaw, tartar sauce, lemon

SHRIMP SCAMPI - 32

jumbo shrimp, garlic, shallot, bell pepper, heirloom grape tomato, spinach, white wine, butter and linguini

BAKED HADDOCK - 35

atlantic haddock, garlic breadcrumbs, mashed potato, farm vegetables, beurre blanc sauce

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LUNCH MENU

Starters

ROASTED RED PEPPER HUMMUS	16
roasted red pepper hummus, toasted almonds, golden raisins, crushed red pepper flakes, extra virgin olive oil, pita	
CRISPY FRIED CALAMARI	19
crispy fried calamari, banana peppers, shaved parmesan, balsamic reduction, roasted garlic aioli	
SHRIMP BANG BANG	17
crispy fried popcorn shrimp, kimchi aioli	
BAKED SPINACH ARTICHOKE DIP	16
spinach, artichoke, ricotta, goat cheese, peppadews, pita	
SURF POINT WINGS	16
crispy fried wings, choice of buffalo, bbq, or thai chili sauce served with carrot, celery and ranch sauce	

Soups & Salads

NEW ENGLAND CLAM CHOWDER	14
clams, bacon, celery, onion, potatoes, cream	
FIELD OF GREENS	14
local mixed greens, heirloom grape tomato, cucumber, pickled onion, champagne vinaigrette	
CAESAR SALAD	15
romaine, parmesan, house caesar dressing, crostini	

Enhancements

GRILLED CHICKEN	11
SEARED SALMON	14
GRILLED SHRIMP	15
GRILLED STEAK	20

Entrees

360 CHEESEBURGER	19
8oz. angus beef, cheddar cheese, lettuce, tomato, red onion on a brioche bun	
ADD Bacon 3	
FRIED HADDOCK SANDWICH	19
crispy fried haddock, lettuce, tomato, tartar sauce, on a brioche bun	
HADDOCK TACOS	17
2 crispy fried haddock tacos with sweet napa mint slaw, togarashi aioli, cilantro, on a corn tortilla	
CHICKEN CAESAR WRAP	19
grilled chicken breast, romaine, house caesar dressing, shaved parmesan in a tortilla wrap	
CHICKEN QUESADILLA	17
grilled chicken, monterey jack, cheddar cheese, tomato, jalapeño, served with salsa and sour cream	
FISH & CHIPS	28
crispy haddock fillet, french fries, coleslaw, tartar sauce, lemon	
BAKED HADDOCK	35
atlantic haddock, garlic breadcrumbs, mashed potato, farm vegetables, beurre blanc sauce	
SHRIMP SCAMPI	32
jumbo shrimp, garlic, shallot, bell pepper, heirloom grape tomato, spinach, white wine, butter and linguini	

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BREAKFAST

Eggs

EGGS 360	16
two eggs, choice of ham, bacon, sausage, or grilled tomato with home fries & toast	
BREAKFAST SANDWICH	11
fried egg, choice of bacon, ham, or sausage, with cheese served on an english muffin, bagel, or toast with home fries	
CLASSIC EGGS BENEDICT	16
two poached eggs with ham & hollandaise served on an english muffin	
add tomato, pepper, mushrooms, spinach, onions \$1 each	
IRISH BENEDICT	19
two poached eggs with house made corned beef hash & hollandaise served on an english muffin	
THREE EGG OMELETTE	16
your choice of cheese served with home fries & toast	
add bacon, ham, sausage \$2 each	
add tomato, pepper, mushrooms, spinach, onions \$1 each	
Cheese: american, provolone, swiss, cheddar	
Gluten free toast available	

Pancakes & French Toast

FRENCH TOAST	15
two slices of texas-style bread in a rich batter, served with maple syrup	
add pure maple syrup \$3.50	
PANCAKES	14
two buttermilk pancakes, choice of one topping, served with maple syrup	
add pure maple syrup \$3.50	

Toppings:
Strawberries, blueberries, chocolate chips, sliced bananas \$2 each

Make Your Own

FRUIT SALAD	9
ONE EGG	3.50
SINGLE PANCAKE	6.50
add pure maple syrup \$3.50	
SINGLE FRENCH TOAST	6.50
add pure maple syrup \$3.50	
SIDE OF BACON, HAM, OR SAUSAGE	5.50
BAGEL	4
plain, or cinnamon raisin	
add cream cheese or peanut butter \$1.50	
ENGLISH MUFFIN	4
add cream cheese or peanut butter \$1.50	
SIDE OF TOAST	3
white, wheat, marbled rye, or cinnamon raisin	
add peanut butter \$1.50	
HOUSE MADE OATMEAL	6
add strawberries, blueberries, walnuts, raisins, & bananas \$2 each	

Pancakes & French Toast

COFFEE OR TEA	4.50
hot or iced, free refills	
JUICE	3.50
orange, apple, cranberry, grapefruit, or tomato	
MILK	4
CHOCOLATE MILK	4
HOT CHOCOLATE	4
FRENCH VANILLA CAPPUCCINO	8
ESPRESSO	6
SEASIDE BLOODY MARY	10
*Premium Vodka Upcharge	
MIMOSA	12
prosecco with a splash of orange juice	
HUGO SPRITZ	16
elderflower liqueur, prosecco	
BUBBLE BAR	50
Want your very own tableside mimosa station? Enjoy a bottle prosecco, with an assortment of fresh purees and seasonal fruit, delivered right to your table!	

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. *Parties of 10 or greater are subject to 20% gratuity charge.