

SURF POINT 360

Starters

ROASTED RED PEPPER HUMMUS	16
roasted red pepper hummus, toasted almonds, golden raisins, evoo, pita, crushed red pepper flakes	
FRIED CALAMARI (GF)	19
crispy fried calamari, banana peppers, parmesan, balsamic reduction, roasted garlic aioli	
BANG ISLAND MUSSELS	24
local mussels, garlic, shallot, butter, white wine, grilled focaccia	
CHIPS & GUACAMOLE (GF)	18
crispy fried tortilla chips, house made guacamole, salsa fresca, cilantro	
SPINACH & ARTICHOKE DIP	14
spinach, artichoke, ricotta, goat cheese, peppadews, pita	
SHRIMP BANG BANG (GF)	19
crispy fried popcorn shrimp, kimchi aioli	
SURF POINT WINGS (GF)	16
crispy fried wings, carrot, celery, ranch served with a choice of bbq, buffalo, thai chili sauce	
TUNA TARTARE (GF)	26
yellow fin tuna, avocado spread, yuzu aioli, ponzu, tortilla chips, sesame seeds	

Soup & Salads

MELON BERRY GAZPACHO (GF)	12
melon, strawberry, tomato, red onion, cilantro	
NEW ENGLAND CLAM CHOWDER	14
chopped clams, smoked bacon, celery, onion, thyme, potatoes, light cream	
FIELD OF GREENS (GF)	14
local mixed greens, heirloom grape tomatoes, cucumber, pickled onion, champagne vinaigrette	
CLASSIC CAESAR SALAD	15
romaine lettuce, shaved parmesan, toasted croutons	
SUMMER BLISS (GF)	18
bibb lettuce, strawberries, blueberries, red onions, candied walnuts, blue cheese crumble, maple vinaigrette	

Salad Enhancements

GRILLED CHICKEN	11
GRILLED SHRIMP	15
GRILLED TUNA	18
SALMON	14
LOBSTER	MKT
GRILLED STEAK	20
GLUTEN-FREE BUNS	2

Cheese Options: American, Swiss, & Cheddar

Handhelds

360 CHEESEBURGER*	19
8oz beef, cheddar cheese, lettuce, tomato, red onion, served on a toasted brioche bun *substitute beyond burger 2	
FRIED HADDOCK SANDWICH	19
fried local haddock, lettuce, tomato, tartar sauce, served on a brioche bun	
CHICKEN QUESADILLA	18
grilled chicken, monterey jack cheddar, tomato, jalapeño, salsa, sour cream	
CHICKEN CAESAR WRAP	19
grilled chicken breast, romaine, tortilla wrap creamy caesar dressing, shaved parmesan,	
TURKEY RACHEL	18
shaved turkey, coleslaw, swiss cheese, thousand island dressing, wheat bread	
HADDOCK TACOS (GF)	18
two corn tortillas, fried haddock, sweet napa mint slaw, togarashi aioli, cilantro	
SWORDFISH SANDWICH	24
grilled swordfish, avocado spread, pickled onions, miso aioli, brioche bun	
CLASSIC LOBSTER ROLL	MKT
cold lobster meat, lemon aioli, lettuce, brioche roll	
DOWNEAST LOBSTER ROLL	MKT
warm lobster meat, drawn butter, brioche roll	

Signature Offerings

BAKED HADDOCK (GF)	35
atlantic haddock, garlic breadcrumbs, mashed potato, farm vegetables, beurre blanc sauce *each time this dish is ordered, \$1 goes to support the Marginal Way Fund	
SHRIMP SCAMPI	32
jumbo shrimp, garlic, shallot, bell pepper, heirloom grape tomatoes, spinach, white wine, butter, linguini	
FISH & CHIPS (GF)	28
crispy fried haddock, tartar sauce, lemon, & coleslaw, served with french fries	
STEAK & FRITES (GF)	48
grilled hanger steak, garlic parm frites, bearnaise aioli	

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SURF POINT 360

DINNER MENU

Starters

ROASTED RED PEPPER HUMMUS - 16

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

FRIED CALAMARI - 19 (GF)

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

TUNA TARTARE - 26 (GF)

yellow fin tuna, avocado spread, yuzu aioli, ponzu,
tortilla chips, sesame seeds

BANGS ISLAND MUSSELS - 24

local mussels, garlic, shallot, butter, white wine, grilled focaccia

CHIPS & GUACAMOLE - 18 (GF)

crispy fried tortilla chips, house made guacamole, salsa fresca, cilantro

SURF POINT CHICKEN WINGS - 16 (GF)

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

SPINACH & ARTICHOKE DIP - 14

spinach, artichoke, ricotta, goat cheese, peppadews, pita

SHRIMP BANG BANG - 19 (GF)

crispy fried popcorn shrimp, kimchi aioli

Soup & Salads

NEW ENGLAND CLAM CHOWDER - 14

clams, bacon, celery, onion, potatoes, cream, served with crackers

CAESAR SALAD - 15

romaine lettuce, shaved parmesan, toasted croutons

SALAD ENHANCEMENTS

grilled chicken **11** | grilled shrimp **15** | steak **20** | lobster
mkt price grilled tuna **18** | salmon **14**

SUMMER BLISS - 18 (GF)

bibb lettuce, strawberries, blueberries, red onions,
candied walnuts, blue cheese crumble, maple vinaigrette

FIELD OF GREENS - 14 (GF)

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

MELON BERRY GAZPACHO - 12 (GF)

melon, strawberry, tomato, red onion, cilantro

Handhelds

360 CHEESEBURGER - 19

8oz beef, cheddar cheese, lettuce,
tomato, red onion, served on a toasted brioche bun

HADDOCK TACOS - 16 (GF)

two corn tortillas, fried haddock,
sweet napa mint slaw, togarashi aioli, cilantro

TURKEY RACHEL - 18

shaved turkey, coleslaw, swiss cheese,
thousand island dressing, wheat bread

CLASSIC LOBSTER ROLL - MKT

cold lobster meat, lemon aioli, lettuce, brioche roll

DOWNEAST LOBSTER ROLL - MKT

warm lobster meat, drawn butter, brioche roll

CHICKEN CAESAR WRAP - 19

grilled chicken breast, romaine,
creamy caesar dressing, shaved parmesan, flour tortilla wrap

FRIED HADDOCK SANDWICH - 19

fried local haddock, lettuce, tomato,
tartar sauce, served on a brioche bun

CHICKEN QUESADILLA - 18

grilled chicken, monterey jack cheddar,
tomato, jalapeño, salsa, sour cream

SWORDFISH SANDWICH - 24

grilled swordfish, avocado spread, pickled onions,
miso aioli, brioche bun

Entrées

STEAK & FRITES - 48 (GF)

grilled hanger steak, garlic parm frites, bearnaise aioli

BAKED HADDOCK - 35 (GF)

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

**each time this dish is ordered,*

\$1 goes to support the Marginal Way Fund

FISH & CHIPS - 28 (GF)

crispy fried haddock, french fries, tartar sauce, lemon, & coleslaw

SWORDFISH ENTRÉE - 40 (GF)

grilled swordfish, mashed potatoes, crispy brussel sprouts,
olive caper tapenade

SHRIMP SCAMPI - 32

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

FRENCH CUT CHICKEN - 32 (GF)

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

BLACKENED SALMON - 37 (GF)

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

TUNA ENTRÉE - 42 (GF)

grilled yellowfin tuna, chive risotto, sweet napa mint slaw,
togarashi aioli, orange ponzu, cilantro

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BREAKFAST MENU

Eggs

EGGS 360	16
two eggs plus your choice of ham, bacon, sausage, or grilled tomato served with home fries & toast	
BREAKFAST SANDWICH	11
fried egg with your choice of bacon, ham or sausage, with cheese served on an english muffin, bagel, or toast with home fries	
SURF POINT BENEDICT	17
two poached eggs with sautéed spinach, mushrooms, grilled tomato & hollandaise sauce served on an english muffin	
CLASSIC EGGS BENEDICT	16
two poached eggs with canadian bacon & hollandaise served on an english muffin	
IRISH BENEDICT	17
two poached eggs with house made corned beef hash & hollandaise, served on an english muffin	
AVOCADO TOAST	14
avocado spread, tomatoes, pickled onions served on two slices of multigrain gluten-free toast add one egg \$3.50	
THREE EGG OMELETTE	14
with 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, swiss, cheddar	
gluten free toast available	

Pancakes & French Toast

FRENCH TOAST	15
two slices of thick texas-style bread in a rich batter with maple syrup add pure maple syrup \$3.95	
PANCAKES	14
two buttermilk pancakes served with maple syrup add pure maple syrup \$3.95	

Pancake Toppings

STRAWBERRIES	3
BLUEBERRIES	3
CHOCOLATE CHIPS	3
SLICED BANANAS	3
WHIPPED CREAM	2

Make Your Own

FRUIT SALAD	9
ONE EGG	3.50
SINGLE PANCAKE	7
add maple syrup \$3.95	
SINGLE FRENCH TOAST	7
add maple syrup \$3.95	
SIDE OF BACON, HAM, OR SAUSAGE	6
ENGLISH MUFFIN	4
add cream cheese or peanut butter \$1.50	
BAGEL	4
plain or cinnamon raisin add cream cheese or peanut butter \$1.50	
SIDE OF TOAST	3
white, wheat, marbled rye, or cinnamon raisin add cream cheese or peanut butter \$1.50	
HOUSE MADE OATMEAL	6
strawberries, blueberries, walnuts, raisins, & bananas \$3 each	

Eye Openers

COFFEE OR TEA	3.50
hot or iced, free refills	
JUICE	3.50
orange, apple, cranberry, grapefruit, or tomato	
MILK (ALMOND OR WHOLE)	4
CHOCOLATE MILK	4
HOT CHOCOLATE	4
ESPRESSO	6
SEASIDE BLOODY MARY	12
*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 juices and seasonal fruit, delivered right to your table!

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