

Dinner Menu

Available from 5 PM - 9 PM

STARTERS

CLAM CHOWDER	Cup \$8	BLACKENED SPICED SEARED AHI GF	\$14
Housemade • New England Style Clam Chowder		Cucumber Salad • Wasabi • Ginger • Soy Sauce	
TRUFFLE FRIES	\$8	SALT & PEPPER CALAMARI	\$19
Crispy Fries • Truffle Seasoning		Served with Remoulade Sauce	
Parmigiano Reggiano		MOULES FRITES	\$22
SHRIMP LETTUCE WRAP	\$12	Mussels • Garlic • Butter • Garlic Junkie	
Rice Paper Wrapped Shrimp		Grilled Bread • Fries	
Artisan Romaine Lettuce • Microgreens		PORTUGUESE STEAMED CLAMS	\$22
Sweet Chili Sauce		Littleneck Clams • Garlic • Butter	
SHRIMP COCKTAIL GF	\$13	Linguica Sausage	
Served with Cocktail Sauce			

SALADS

CAESAR SALAD	\$14	ICEBERG WEDGE SALAD	\$16
Artisan Romaine • Caesar Dressing		Tomatoes • Bacon • Blue Cheese Crumble • Ranch	
Parmigiano Reggiano • Croutons		Add: Chicken \$6 • Salmon \$7 • Shrimp \$6	
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6		CRAB COBB SALAD GF	\$20
BRUSSELS SALAD VG GF	\$16	Red Crab • Avocado Mash • Blue Cheese • Bacon	
Brussels Sprouts • Kale Slaw • Candied Walnuts		Heirloom Cherry Tomato • Romaine	
Golden Raisins • Lemon Blue Cheese Dressing		Lemon Blue Cheese Dressing	
Add: Chicken \$6 • Salmon \$7 • Shrimp \$6			

SANDWICHES + BURGERS

Served with French Fries

Substitute Onion Rings \$2 • Truffle Fries \$3 • Veggie Patty \$2

FRIED CHICKEN SANDWICH	\$18	BUILD YOUR OWN BURGER	\$18
Chipotle Mayo • Jack Cheese • Bacon		Lettuce • Tomato • Onion • Pickles	
Lettuce • Tomato • Sauteed Mushrooms		Add: Cheese \$1 • Avocado \$2 • Bacon \$2	
Grilled Onion		Fried Egg \$2	

SPECIALTIES

FISH AND CHIPS	\$16	GRILLED SALMON GF	\$25
Beer Battered Cod • Fries		Risotto • Hollandaise • Roasted Root Vegetables	
GARLIC NOODLES	\$21	PAN SEARED BRANZINO GF	\$34
Garlic • Linguini • Parmigiano Reggiano		Lemon • Fried Capers • Risotto	
Herb Marinated Shrimp		Roasted Root Vegetables	
CHICKEN ALFREDO	\$22	GRILLED HALIBUT GF	\$45
Grilled Chicken • Linguini • Alfredo Sauce		Salt & Pepper Halibut • Risotto • Artichoke	
Grilled Bread		Cherry Heirloom Tomato • Lemon • Olives	
SEAFOOD RISOTTO	\$22	STEAK FRITES	\$50
Seafood Medley • Risotto • Garlic • Wine Sauce		10oz Striploin • Chimichurri	
		Onion Rings or Truffle Fries	

DESSERTS

CHEESECAKE	\$11	VANILLA BEAN ICE CREAM	\$6
5 LAYER CHOCOLATE CAKE	\$14	Add Chocolate • Raspberry • Caramel Sauce	
		CHOCOLATE ICE CREAM	\$6
		Add Chocolate • Raspberry • Caramel Sauce	

Vegan **VEGAN** Vegetarian **VG** Gluten Free **GF**

Room Service;

\$3 Room Service Fee and 20% Gratuity Added to Bill

Please, no substitutions or separate checks for parties of 10 or more guests. 20% gratuity will be added to parties of 6 or more. A \$4 charge applies for split plates. Guests with food allergies need to be aware that our products may contain wheat, gluten, nuts, eggs, dairy, soy, fish, or shellfish allergens. Consuming raw or under-cooked meat poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.