

Breakfast Menu



Eggs

Eggs 360 13

two eggs plus your choice of ham, bacon, sausage, or grilled tomato served with home fries & toast

Breakfast Sandwich 10

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 16

two poached eggs with sauteed spinach, mushrooms, broccoli, grilled tomato & house made hollandaise sauce served on an english muffin

Corned Beef Hash & Eggs 15

two eggs served your way on house made corned beef hash served with toast

Classic Eggs Benedict 15

two poached eggs with ham & house made hollandaise sauce served on an english muffin

Irish Benedict 16

two poached eggs with homemade corned beef hash & house made hollandaise sauce served on an english muffin

Three Egg Omelette 13

with your choice of cheese served with home fries & toast
add bacon, ham, or sausage \$2 each
add tomato, pepper, broccoli, mushrooms, spinach, or onion \$1 each

Cheese: american, provolone, swiss, & cheddar

Gluten free toast available

Pancakes & French Toast

French Toast 14

two slices of thick texas-style bread in a rich batter with a hint of cinnamon and vanilla served with real maple syrup

Pancakes 14

two oversized pancakes served with real maple syrup

ADD TOPPINGS

apple compote, blueberries, chocolate chips, or sliced banana \$2 each

Make Your Own Breakfast

Fruit Salad 5

One Egg 3.50

Single Pancake 5.50

add real maple syrup \$3

Single French Toast 5.50

add real maple syrup \$3

Muffin of the Day 4

Side of Bacon, Ham, or Sausage 5.50

Bagel or English Muffin 4

plain, everything, & cinnamon raisin

Side of Toast 3

white, wheat, marbled rye, or cinnamon raisin
add cream cheese or peanut butter \$1.50

House Made Oatmeal 6

apple compote, blueberries, walnuts, raisins, & bananas \$0.50 each

Eye Openers

360 Bloody Mary

choice of vodka

Mimosa

prosecco with a splash of orange juice

Cranberry Mimosa

cointreau, cranberry juice, prosecco, & fresh cranberries

Sparkling Pomegranate Pear

pomegranate juice, pear puree, choice of vodka or sparkling wine & fresh pomegranate seeds

Elderflower Cosmo

vodka, st. germain elderflower liqueur, white cranberry juice & fresh lemon juice

Apple Cider Cocktail

dark rum, apple cider, cinnamon schnapps, orange juice, garnished with cinnamon & fresh rosemary

Coffee or Tea 3.50

Hot or Iced

Juice 3.50

orange, apple, cranberry grapefruit or tomato

2% Milk 4

Chocolate Milk 4

Hot Chocolate 4

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Lunch Menu



STARTERS

Traditional Shrimp Cocktail 16

five jumbo shrimp, cocktail sauce,
lemon wedge

Fried Calamari 15

lightly breaded calamari cooked golden
brown, traditional spicy marinara sauce

Chicken Wings 16

chicken wings cooked golden brown tossed in
a sweet chili sauce with blue cheese dressing

PEI Mussels & Grilled Baguette 17

1lb of mussels, whole butter, garlic, white
wine, lemon, thyme

Crab Cake 18

jumbo crab cake, preserved lemon beurre
blanc, horseradish marmalade

Fried Brussels Sprouts 14

tossed in honey, pickled red onion

SOUPS & SALADS

Classic French Onion Soup 9

topped with croutons & swiss cheese

Caesar Salad 13

romaine lettuce with shaved
parmesan & toasted croutons

Rolling Caprese 16

evoo-marinated ciliegine mozzarella, multi-
colored cherry tomatoes, torn sweet basil,
balsamic reduction, basil pistou

New England Clam Chowder 10

made with bacon, served with crackers

Roasted Beet Salad 15

red & golden roasted beets, arugula,
evoo, whipped goat cheese, crushed
walnut, aleppo oil

ADD TO SALADS

Avocado 4

Grilled Chicken 7

Grilled Shrimp 7

Ahi 14

Lobster 18

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

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*Parties of 10 or greater are subject to 20% gratuity charge.

Lunch Menu



BURGERS & SANDWICHES All burgers & sandwiches served with fries

***360 Smash Burger 18**

two smash beef patties, caramelized onions, american cheese, lettuce, tomato, specialty sauce, pickles, toasted brioche bun

Lobster Roll MKT

locally sourced lobster meat tossed in our signature dressing or served warm with drawn butter on a toasted brioche roll

Fried Haddock Sandwich 16

fried local haddock, tartar sauce & coleslaw served on a brioche bun

Chicken Quesadilla 17

grilled chicken, cotija cheese, sugar-cured jalapeno, house-made salsa, sour cream

Nashville Chicken Sandwich 17

spicy buttermilk marinated chicken breast fried, pickle, nashville sauce, coleslaw, brioche bun

Fish Tacos 16

three corn tortillas, lightly breaded local fish, red cabbage slaw, corn salsa, pickled red onion, lime crema

Chicken Caesar Wrap 16

grilled chicken, caesar salad & parmesan cheese in a toasted flour tortilla

Fish & Chips 27

lightly breaded & fried local haddock, tartar sauce, & coleslaw

Banh Mi 17

marinated tofu, pickled carrot, cucumber slice, cilantro, spicy mayo, toasted brioche bun

Chicken Parm Sandwich 17

crispy herb-panko encrusted chicken breast, house-made marinara, shaved parmesan, fresh mozzarella, torn basil, on a toasted brioche bun

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

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Dinner Menu



STARTERS

Traditional Shrimp Cocktail 16

five jumbo shrimp, cocktail sauce,
lemon wedge

Fried Calamari 15

lightly breaded calamari cooked golden brown,
traditional spicy marinara sauce

Fried Brussels Sprouts 14

tossed in honey, pickled red onion

PEI Mussels & Grilled Baguette 17

1lb of mussels, whole butter, garlic, white wine,
lemon, thyme

Crab Cake 18

jumbo crab cake with preserved lemon beurre
blanc, horseradish marmalade

Hummus Plate 14

house-made hummus, toasted pita bread, &
pickled vegetables

SOUPS & SALADS

New England Clam Chowder 10

made with bacon, served with crackers

Classic French Onion Soup 9

topped with croutons & swiss cheese

Roasted Beet Salad 15

red & golden roasted beets, arugula, evoo, whipped
goat cheese, crushed walnut, aleppo oil

Caesar Salad 13

romaine lettuce with shaved parmesan &
toasted croutons

Rolling Caprese 16

evoo-marinated ciliegine mozzarella, multi-
colored cherry tomatoes, torn sweet basil,
balsamic reduction, basil pistou

ADD TO SALADS

Avocado 4

Grilled Chicken 7

Grilled Shrimp 7

Ahi 14

Lobster 18

BURGERS & SANDWICHES

All burgers & sandwiches served with fries

*360 Smash Burger 18

two smash beef patties, caramelized onions, american
cheese, lettuce, tomato, specialty sauce, pickles,
toasted brioche bun

Fried Haddock Sandwich 18

fried local haddock, tartar sauce & coleslaw served on
a brioche bun

Nashville Chicken Sandwich 17

spicy buttermilk marinated chicken breast fried, pickle,
nashville sauce, coleslaw, brioche bun

Lobster Roll MKT

locally sourced lobster meat tossed in our signature
dressing or served warm with drawn butter on a
toasted brioche roll

Banh Mi 17

marinated tofu, pickled carrot, cucumber slice,
cilantro, spicy mayo, toasted brioche bun

Fish Tacos 16

three corn tortillas, lightly breaded local fish, red
cabbage slaw, corn salsa, pickled red onion, lime crema

Chicken Quesadilla 17

grilled chicken, cotija cheese, sugar-cured jalapeno, house-made salsa, sour cream

SIGNATURE DISHES

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

Shrimp Scampi 28

jumbo shrimp sautéed with garlic & shallot, white
wine, lemon & herb butter sauce over linguine

*Beef Tenderloin Medallions 37

two 4oz medallions, herb butter, whipped pommes
purée, garlic broccolini

*Seared Sea Scallops 34

summer corn succotash, parmesan grits, preserved
lemon beurre blanc, scallion oil

Lobster Mac & Cheese 37

local lobster, smoked gouda, gruyere, & cheddar cheeses,
topped with seasoned breadcrumbs & baked

Fish & Chips 27

fried local haddock, served with french fries, tartar
sauce & coleslaw

Chicken Parm & Pesto Gnocchi 29

panko-herb encrusted chicken breast, house-made
marinara, shredded parmesan, fresh mozzarella,
italian herbs, pesto gnocchi

*Togarashi Tuna 32

yellowfin tuna seared rare, togarashi seasoning, chilled glass noodle salad, wakame salad,
wasabi crème fraiche, toasted chili oil

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