

# SURF POINT 360

## DINNER MENU

### Starters

BACON WRAPPED SCALLOPS - 18  
maple glazed

MUSSELS WITH APPLE CIDER - 19  
applejack brandy, shallots, garlic, crème fraîche,  
baby spinach, crostini

FLASH FRIED CALAMARI - 17  
banana peppers, spicy marinara, garlic mayo

SWEET CHILI CHICKEN WINGS - 16  
carrots, celery, cucumbers, buttermilk ranch dip

CHICKPEA TAHINI HUMMUS - 15  
jardinière, crudité, grilled naan bread

PAN-SEARED SHRIMP - 17  
jumbo shrimp over wilted spinach with greek feta,  
honey, oregano, and flamed ouzo

BEEF QUESADILLA - 19  
shredded slow cooked beef with peppers, onions, cumin,  
monterey jack, cheddar, cotija cheeses, sugar-cured jalapeno,  
fresh salsa, sour cream  
grilled chicken breast **18** | three cheese **16**

### Soup & Salad

NEW ENGLAND CLAM CHOWDER - 13  
chopped clams, smoked bacon, celery, onion,  
thyme, potatoes, light cream

BUTTERNUT SQUASH BISQUE - 11  
sour cream, sage, cayenne toasts

CAESAR SALAD - 14  
romaine lettuce hearts, parmesan, garlic butter croutons,  
classic caesar dressing

BEET & PEAR SALAD - 15  
bosc pears, red beets, arugula, walnut parmesan streusel,  
apple cider vinaigrette

ENHANCEMENTS  
grilled chicken **7** | salmon fillet **10** | grilled shrimp **10** | lobster **mkt price**

### Handhelds

360 SMASHBURGER - 18  
two grilled beef patties, caramelized onions,  
american cheese, lettuce, tomato, pickles, 360 sauce,  
toasted brioche, served with fries

NASHVILLE CHICKEN SANDWICH - 18  
fried buttermilk marinated chicken breast, dill pickles,  
coleslaw, spicy nashville sauce, toasted ciabatta,  
served with fries

MAINE LOBSTER ROLL - MKT  
local lobster, leaf lettuce, light lemon mayo  
or warm, with drawn butter, served with fries

GRILLED CHICKEN BREAST & PESTO - 17  
toasted focaccia, provolone cheese, sliced tomatoes,  
red onion, served with fries

HADDOCK SANDWICH - 19  
fried or baked atlantic haddock, brioche roll, lettuce, tomato,  
tartar sauce, served with fries

### Signature Offerings

BOURBON DIJON STEAK TIPS - 38  
grilled onions, bell peppers, roasted garlic, broccolini,  
mashed potatoes, cabernet demi-glace

BROILED HADDOCK CRUMBLE - 33  
atlantic haddock topped with buttered crackers,  
mashed yukon potatoes, baby carrots, lemon cream sauce  
**\*each time this dish is ordered,  
\$1 goes to support the Marginal Way Fund**

BABY SCALLOPS & LOBSTER RISOTTO - 42  
bay scallops, maine lobster, charred asparagus, aged parmesan

PORK MARSALA - 36  
pan-roasted pork medallions, garlic, shallots, mushrooms,  
marsala wine demi-glace, smashed potatoes, green beans

BAKED MAC & CHEESE - 19  
gruyere, gouda, and sharp cheddar cheeses,  
crisp crumb topping | add lobster - MKT

SHRIMP SCAMPI - 30  
sauteed jumbo shrimp, garlic, shallots, chardonnay,  
sweet butter, linguine

TUSCAN SALMON - 33  
sun-dried tomato, spinach, and caper cream sauce,  
roasted squash, white corn parmesan polenta

HARVEST CHICKEN - 32  
shallots, cranberries, butternut squash, port wine demi-glace

FISH & CHIPS - 27  
crisp haddock fillet, french fries, coleslaw, tartar sauce

\*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.

# SURF POINT 360

## Starters

CHICKPEA & TAHINI HUMMUS	15
jardinière, crudité, grilled naan bread	
FLASH FRIED CALAMARI	17
banana peppers, spicy marinara, garlic mayo	
MUSSELS WITH APPLE CIDER	19
applejack brandy, shallots, garlic, crème fraiche, baby spinach, crostini	
WARM SPINACH, ARTICHOKE & CHEESE GRILLED NAAN	14
ricotta and goat cheeses, toasted parmesan focaccia, sweet baby peppers	
BACON WRAPPED SCALLOPS	18
maple glazed	
SWEET CHILI WINGS	16
carrots, celery, cucumbers, buttermilk ranch dip	

## Soups & Salads

NEW ENGLAND CLAM CHOWDER	13
chopped clams, smoked bacon, celery, onion, thyme, potatoes, light cream	
BUTTERNUT SQUASH BISQUE	11
sour cream, sage, cayenne toasts	
BEET & PEAR SALAD	15
bosc pears, red beets, arugula, walnut parmesan streusel, apple cider vinaigrette	
CAESAR SALAD	14
romaine lettuce hearts, parmesan, garlic butter croutons, classic caesar dressing	

## Enhancements

GRILLED CHICKEN	7
SALMON FILLET	10
GRILLED SHRIMP	10
LOBSTER	MKT

## Handhelds

<i>sandwiches served with fries, sub side salad \$3</i>	
360 SMASHBURGER	18
two grilled beef patties, caramelized onions, american cheese, lettuce, tomato, pickles, 360 sauce, toasted brioche	
GRILLED CHICKEN BREAST & PESTO	17
toasted focaccia, provolone cheese, sliced tomatoes, red onions	
NASHVILLE CHICKEN SANDWICH	18
fried buttermilk marinated chicken breast, dill pickles, coleslaw, spicy nashville sauce, toasted ciabatta	
MAINE LOBSTER ROLL	MKT
local lobster, lettuce, light lemon mayo or warm, with drawn butter	
HADDOCK SANDWICH	19
fried atlantic haddock, brioche roll, lettuce, tomato, tartar sauce	
BEEF QUESADILLA	19
shredded slow cooked beef with peppers, onions, cumin, monterey jack, cheddar, cotija cheeses, sugar-cured jalapeno, fresh salsa, sour cream	
grilled chicken breast 18   three cheese 16	
FISH TACOS	16
fried atlantic haddock, coleslaw, fresh salsa, pickled onions, lime cream	
add fries 2   side salad 3	
CHICKEN CAESAR WRAP	17
chicken breast and caesar salad in a grilled flour tortilla	

## Signature Offerings

CHICKEN PARMESAN	25
fried chicken breast, spicy neapolitan tomato sauce, mozzarella, parmesan, cavatappi pasta	
BAKED MAC & CHEESE	19
gruyere, gouda, and sharp cheddar cheeses, crisp crumb topping   add lobster - MKT	
FISH & CHIPS	27
crisp haddock fillet, coleslaw, tartar sauce, served with fries	
SHRIMP SCAMPI	30
sauteed jumbo shrimp, garlic, shallots, chardonnay, sweet butter, linguine	

\*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.

# SURF POINT 360

## BREAKFAST MENU

### Eggs

EGGS 360	14
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	
SURF POINT BENEDICT	17
two poached eggs with sautéed spinach, mushrooms, broccoli, grilled tomato & hollandaise, served on an english muffin	
CLASSIC EGGS BENEDICT	16
two poached eggs with ham & 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
2 slices of multigrain toast, sliced avocado, tomatoes, pickled onion   add one egg \$3.50	
THREE EGG OMELETTE	14
your choice of cheese served with home fries & toast   add bacon, ham, sausage \$2 each, add tomato, pepper, broccoli, mushrooms, spinach, onions \$1 each	
<b>cheese: american, provolone, swiss, cheddar</b>	
<b>gluten free toast available</b>	

### Pancakes & French Toast

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

### Pancake Toppings

STRAWBERRIES	3
BLUEBERRIES	3
CHOCOLATE CHIPS	3
SLICED BANANAS	3

### Make Your Own

FRUIT SALAD	7
ONE EGG	3.50
SINGLE PANCAKE	6.50
add pure maple syrup \$3.95	
SINGLE FRENCH TOAST	6.50
add pure maple syrup \$3.95	
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, and/or bananas \$3 each	

### Eye Openers

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 CAPPUCINO	8
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!	

\*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.