



Appetizers

*New England Clam Chowder
Cup 10/ Bowl 12*

**Poached Mussels Simmered in White Wine 17.50
Herbs, Garlic & Cream*

**Shrimp Cocktail 3.50 per piece*

Tempura Shrimp 3.00 per piece

Chef's Daily Seafood Tasting 26

*Sam Smith's World Famous BBQ Shrimp 16
with peperonata*

*Raspberry Orange Salad 15.50
with Spiced Pecans and Bleu Cheese, add Chicken 20*

**Simple Garden Salad 10*

**Caesar Salad 12
Chicken 20/ Salmon 25*

Today's Oysters (Priced Daily)

Sandwiches

Sliced Chicken on Baguette with Brie 16.50

*Grilled 8 oz. Angus Burger 15.75
with Aged Cheddar, Lettuce, Tomato & Onion*

*Roasted Red Pepper, Grilled Portobello & Artichoke 15.50
Pesto & Feta Cheese on Country Bread*

*Freshly Shucked Lobster Salad on French Baguette 30
with Cottage Fries*

*Melted Leek & Prosciutto Pizza 17.50
with Gruyère*

Entrees

**Grilled Garlic Rubbed Black Angus Sirloin 38
add Scallops 12*

Bolognese 17/24

Today's Fish Preparation (Priced Daily)

**Cedar Plank Roasted Salmon 30*

Chicken Milanese 26

*Skewers of Mustard Panko Crusted Artichokes, Mushrooms, Bell Peppers, Sweet Onions 25
with Summer Risotto (Vegan)*

*Baked Scallop, Shrimp & Artichoke 30
in a Mustard Crumb*

**Portuguese Fisherman's Stew 32
Freshest of Fish, Clams, Shrimp & Linguica in Fiery Brodo*

**Lobster Taco (Priced Daily)*

**Steamed 1½ lb Lobster (Priced Daily)*

Sides 7.00

*Lyonnais Potatoe
Organic Seasonal Vegetables
Cottage Fries
Farmer's Best of the Day
Jasmine Rice*

We use local sustainable foods.

20% gratuity included for parties of 6 or more

Please inform server of food allergies • All entrées can be prepared unadorned

Consuming raw or undercooked foods can cause food borne illness

**Gluten Free*