



SOUPS

New England Style Clam Chowder		cup 6	bowl 7	bread bowl 9
GF Rhode Island Style Clam Chowder		cup 6	bowl 7	bread bowl 9
Lobster Bisque		cup 8	bowl 10	bread bowl 12

APPETIZERS

GF Steamer Clams natural broth + butter		16
Crispy Brussel Sprouts flash fried, sweet garlic sauce + parmesan		10
Loaded Lobster Tots picked lobster, cheese sauce, bacon, scallion, bang-bang sauce		14
Steamed Mussels butter, beer & garlic sauce, shallot, tomato + crostini		14
Crispy Wings dry-rubbed & sauced. spicy buffalo, honey-chipotle, or asian teriyaki		10
Crab Rangoons house-filled crab & cream cheese, sweet thai dipping sauce		9
Calamari flash-fried with cherry peppers + house marinara		13
Lobster Fritters lobster meat, sweet corn, basil + old bay remoulade		12
Lobster Flatbread fresh lobster, lobster sauce, artichoke, herbs, lemon, mozzarella, pecorino	...	14
Stuffed Mushrooms seafood stuffing, diced pepper + garlic-butter topping		10
GF Shrimp Cocktail colossal white shrimp, cocktail sauce		3.95 ea
GF Little Neck Clams* local little neck clams, cocktail sauce		1/2 dozen 12
GF East Coast Oysters* connecticut sourced, cocktail sauce		1/2 dozen 15

GF SALADS

Pear & Walnut mixed greens, gorgonzola, cranberries, croutons, honey-apple vinaigrette		9
Cobb mixed greens, bacon, tomato, red onion, avocado, egg, blue cheese, carrot, cucumber		9
Beet mixed greens, goat cheese, pickled onion, pumpkin seeds + maple-pumpkin vinaigrette		9
Caesar romaine, shaved parmesan, baked croutons + house caesar dressing		9
Wedge iceberg wedge, bacon, tomato, blue cheese crumbles + blue cheese dressing		8

ADD MEAT

Chilled Picked Lobster		15
Chicken (grilled or cajun-spiced)		8
Salmon or Shrimp (grilled or cajun-spiced)		10
Sirloin Steak Tips*		9

Executive Chef - Jeff Gorski

Sous Chef - Edwin Cordova

Save Our Seas, Skip The Straw!
Help us stop ocean trash at the source. Our staff members
will not put a straw in your beverage, but can provide one upon request

GF Gluten-free selection or gluten-free option available. Please note: All items
prepared in a gluten environment. Only you know your tolerance level.

* Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

LOBSTER SPECIALTIES

GF Steamed Lobster drawn butter + red-skin mashed potatoes, mixed vegetables	 mp
Ask server for available sizes	
Baked & Stuffed Lobster add \$5 to any lobster filled with buttery crab, shrimp and scallop stuffing	
Lobster "Westbrook Style" add \$6 to any lobster split & quartered, butter, bourbon, wine, shallots and herbs	
Lobster Pot Pie tarragon-sherry cream, potato, peas, corn, carrot, green bean + puff pastry	 24
Lobster Quesadilla bacon, cheddar + pepper jack, pico de gallo, rice, chipotle-lime creme	 24
Lobster Mac 'n Cheese four cheese blend, cast-iron skillet baked + bread crumb topping	 24
Lobster Carbonara picked lobster, pan fried salted bacon, peas, pecorino romano, linguini	 27

LARGE PLATES

GF Scallops sweet potato & butternut squash hash, corn, pepper & onion + corn puree	 28
GF Seared Salmon brown sugar-bourbon butter, red-skin mash potato, bacon-garlic spinach	.. 26
Short Ribs slow-braised short rib, pan au jus, red-skin mashed potatoes + mixed vegetables	 25
GF Swordfish marinated tomato, basil, onion, citrus salad + grilled asparagus	 27
Baked Stuffed Shrimp seafood stuffing + rice pilaf, garlic sautéed spinach	 25
Stuffed Filet Of Sole seafood stuffing, lobster-dill cream sauce + rice pilaf, grilled asparagus	... 24
GF Sirloin Steak Tips* orange-bourbon bbq glaze + red-skin mashed potatoes, asparagus	 25

FRIED SEAFOOD *Includes Fries + Coleslaw*

Combo any two different items: cod, shrimp, clam strips, scallops, calamari, whole clams	 25
Fish & Chips	 20
Whole Belly Clams	 25
Clam Strips	 19
Shrimp	 23

SANDWICHES *Includes Fries + Coleslaw*

Lobster Roll buttered & toasted new england style brioche long roll	 21
Connecticut Style warm buttered lobster + house seasoning	
New England Style chilled lobster + tarragon mayo, diced celery	
Mega Lobster Roll twice the meat on a toasted new england-style brioche long roll	 34
Lobster Grilled Cheese buttery picked lobster, gruyere cheese, crispy country white bread	 22
Angus Burger* ½ lb. house-made burger + lettuce, tomato, onion, brioche roll	 12
choice of american, swiss, cheddar, pepper jack, or blue cheese - add bacon, sautéed mushrooms, caramelized onions, avocado, or cherry peppers - \$1 ea	
Tavern Burger* ½ lb. angus burger, bacon jam, crispy onions, cheddar, arugula, brioche roll	 14
Cod Bacon Reuben fried cod, bacon, swiss, lettuce, tomato, 1000 island sauce, brioche roll	 14
Chicken BLT(A) Wrap grilled chicken, bacon, tomato, avocado, arugula + southwest aioli	 13
Steak Sandwich* caramelized onions, gouda, arugula + roasted pepper aioli, ciabatta bread	 14
Pesto Chicken crispy chicken, pesto, roasted pepper, mozzarella, pressed country white bread	13

SIDES

Natural Cut Fries	 4
GF Red-Skin Mashed Potatoes	 4
GF Long Grain Wild Rice Pilaf	 4
GF Mixed Vegetables	 4
GF Bacon & Garlic Spinach	 5
Potato Tots	 5
House-Made Onion Rings	 6
GF Grilled Asparagus	 6

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