

APPETIZERS -

Stuffed Quahog 10 local quahogs, linguica stuffing, drawn butter

Hot Crab Dip 18
served with pita chips

Buffalo Cauliflower Dip served with tortilla chips 14

Clams Casino 18 local clams, garlic butter, bread crumbs, bacon

Fish Tacos 18 blackened swordfish, cabbage slaw, lime crema

Veggie Tacos 14
grilled acorn squash, chipotle refried black beans, cabbage slaw, sweet mango sauce, green onion

Mussels 16 steamed PEI mussels, white wine, garlic, herbs

Chicken Wings 16

broiled wings, maple buffalo sauce, bleu cheese dressing

SANDWICHES

Lobster Roll MKT

5 oz fresh lobster meat lightly seasoned, mayo, celery, lettuce, brioche hot dog bun

Chicken Salad Roll 12

oven roasted chicken lightly seasoned, mayo, celery, lettuce, brioche hot dog bun

Crab Cake Banh Mi 23

house made crab cakes, pickled carrots, chilis, cucumbers, cilantro, spicy mayo, baguette

Grilled Chicken Sandwich 15

grilled chicken breast, provolone, avocado, lettuce, tomato, roasted red pepper aioli, toasted multigrain

Cheeseburger 15

grilled 10oz burger, american cheese, lettuce, tomato, onion, sesame roll

Due to high volume and small space, we ask that parties of 6 or less keep their stay limited to 90 minutes and that parties over 6 keep their stay limited to 120 minutes. Please give everyone a chance to enjoy this beautiful location.

- RAW BAR -

Oysters on the Half Shell 3ea

Little Necks on the Half Shell 2.50ea

Jumbo Shrimp Cocktail 3.50ea

SOUP & SALADS ——

Chart Room Chowder 8/12

house made quahog chowder, oyster crackers

Avocado Salad 14

mixed greens, avocado, grape tomato, cucumber, carrots, goat cheese, tossed in balsamic dressing

Caesar Salad 12

romaine lettuce, croutons, parmigiano-reggiano, tossed in caesar dressing

Arugula Salad 12

baby arugula, toasted almonds, cotija cheese, orange segments, tossed with blood orange vinaigrette

— Salad Additions —

Chicken 9
Steak Tips 14
Scallops 18
Swordfish 20
Salmon 18
Lobster Salad MKT

ENTREES -

Cod 25

sweet corn risotto, basil pesto, balsamic reduction

Blackened Swordfish 30

lemon butter, rice pilaf, asparagus

Swordfish Piccata 30

lemon caper white wine sauce, baby spinach, angel hair

Grilled Salmon 26

lemon basil vinaigrette, jasmine rice, zucchini

Blackened Scallops 29

jasmine rice, mango salsa

Tuna Poke Bowl 26

marinated ahi tuna, mango, avocado, pickled carrots, chili peppers, cucumber, green onion, jasmine rice, spicy mayo, sweet soy

Steak Tips

house bourbon marinade, roasted potatoes, asparagus

Before placing your order, please inform your server if anyone in your party has any food allergies

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Consuming raw or undercooked meats, poultry, seafood, shell-fish, or eggs may increase your risk of foodborne illness.