

APPETIZERS

- *Oysters on the Half Shell18
Cocktail Sauce & Mignonette Sauce
- *Clams on the Half Shell.....14
Cocktail Sauce & Mignonette Sauce
- Baked Clams......12
- Fried Calamari16
Marinara Sauce
- Caprese Salad16
Sliced Fresh Mozzarella, Sliced Tomato, Basil,
Extra Virgin Olive Oil, Balsamic Glaze

- Duck Wings14
Spicy Asian Glaze & Wasabi Cream
- Buffalo Wings14
Celery & Bleu Cheese Dressing
- Prince Edward Island Mussels16
Pomodoro Sauce / White Wine Sauce / Chorizo & Olives
Light Curry Sauce
Add Fried Calamari – 8
- *Marinated Steak Tidbits.....12

Lobster Bisque 12

SOUP

New England Clam Chowder..... 10

SALADS

- Roasted Baby Beets 16
Mixed Greens, Goat Cheese, Orange, Candied
Walnuts & White Balsamic Vinaigrette
- Wedge Salad 16
Iceberg Lettuce, Balsamic Dressing, Bleu Cheese
Dressing, Bleu Cheese, Bacon Lardons & Fried
Onions
- Poached Pear Salad..... 16
Mixed Greens, Gorgonzola Cheese, Candied
Walnuts & Champagne Vinaigrette

- Cobb Salad 18
Iceberg Lettuce with Bacon, Egg, Bleu Cheese,
Cheddar, Avocado, Tomato & Cucumbers
- Caesar Salad 16
Romaine with Shaved Parmesan, Croutons & Caesar
Dressing

ADD PROTEIN

- | | | |
|-----------------|-----------|------------------|
| Chicken 10 | Salmon 12 | Lobster Salad 16 |
| *Seared Tuna 12 | Shrimp 11 | |

ENTREES

+ Served with your choice of:
Roasted Fingerling Potatoes, Mashed Potatoes, Sweet Potato Fries
or French Fries

- *Steak Au Poivre36+
Creamed Spinach & Peppercorn Sauce
- 1/2 Roasted All-Natural Chicken28+
Sautéed Mushroom Cream Sauce
- *Seared Tuna28+
Roasted Mushrooms & Soy Vinaigrette
- Pan Seared Scottish Salmon28+
Sautéed Spinach & Beurre Blanc

- Pappardelle Bolognese 24
- Fish & Chips 26
- Tempura Fried Puffer Fish 26
Remoulade Sauce
- Linguine with Clam Sauce 24
White Wine, Garlic & Parsley
- Seafood Fra Diavolo 34
Shrimp, Clams, Mussels & Sautéed Squid
- Veal Milanese 26
Baby Arugula Salad & Lemon Vinaigrette
- Lobster & Shrimp Mac n Cheese 32
Lobster and Shrimp with Cavatappi Pasta & Gruyere
Cheese Sauce

BURGERS & SANDWICHES

Served with French Fries, Cole Slaw & Pickle | Substitutions or additional items will be charged accordingly.

- *Cheeseburger16
Lettuce, Tomato, Onion & Cheddar
- *North Road Burger.....18
Caramelized Onions, Tomato Bacon Jam & Cheddar
- *Hangover Burger18
Apple-smoked Bacon, American Cheese & Fried Egg
- French Dip18
Caramelized Onions & Mozzarella
- Mahi Mahi Tacos.....18
Seared Mahi Mahi topped with Mango Salsa, Cheddar
& Jack Cheese and Shredded Cabbage served in a Soft
Flour Tortilla

- Buttermilk Fried Chicken Sandwich16
With Avocado, Chipotle Mayo, Lettuce, Tomato
& Sweet Fries
- Maryland Style Crab Cake Sandwich 26
- Lobster Roll MKT
- Hot Lobster Roll.....MKT
- Baja Shrimp Tacos 18
Fried Baja Shrimp topped with Queso Fresco, Shredded
Cabbage and Poblano Avocado Sauce served in a Soft
Flour Tortilla

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food bourn illness,
especially if you have certain medical conditions. Please let us know of any dietary restrictions of food allergies*

WINES

CHILLED		RED	
LI = Long Island Wine			
La Luca, Prosecco, Italy.....	12	Avalon, Cabernet Sauvignon, California.....	38
Casal Thaulero, Pinot Grigio, Italy.....	10 34	Truth Be Told, Cabernet, Washington.....	40
Giesen, Sauvignon Blanc, New Zealand.....	12 38	DeLoach, Merlot, California.....	36
Kendall Jackson, Chardonnay, California.....	12 36	Julia James, Pinot Noir, California.....	34
San Giuseppe, Moscato, Italy.....	10 34	Ruca Malen, Malbec, Argentina.....	38
Coastal Ridge, White Zinfandel, California.....	10 34	Penfolds, Shiraz, Australia.....	50
Aime Roquesante, Rosé, Provence, France.....	10 34	Liberty School, Cabernet, Paso Robles.....	55
Bex, Riesling, Germany.....	10 34	Meerlust Rubicon, Red Blend, South Africa.....	45
Raphael, Sauvignon Blanc LI.....	12 38	Montes Alpha, Malbec, Chile.....	75
Wölffer Summer in a Bottle, Rosé LI.....	55	Osprey's Dominon, Cabernet Franc LI.....	38

Pellegrino - Small 8.5oz 4 | Large 33.8oz 15

BEER

DRAFT	BOTTLE
Blue Point Toasted Lager	Budweiser
Stella Artois	Bud Light
Seasonal IPA	Coors Light
Blue Moon Belgian White	Michelob Ultra
Spiked Seltzer - Seasonal Flavors	Corona
	Corona Light
	Heineken
	Heineken Light

*Ask your Server about our other Local and Seasonal Draft Beers

MARTINIS AND COCKTAILS | 15

- Breath of Fresh Pear**
Absolut Pear Vodka, Cointreau, White Cranberry Juice
- Woo Woo Cocktail**
Nue Vodka, Peach Schnapps, Cranberry Juice
- Very Berry Cosmo**
Blueberry Vodka, Chambord, Triple Sec, Cranberry Juice
- Fishin' for Blue Martini**
Nue Vodka, Sour Mix, Blue Curacao, Pineapple Juice

- Key Lime Martini**
Nue Vodka, Lime Juice, Pineapple Juice
- Raspberry Cheesecake Martini**
Smirnoff Whipped Cream Vodka, Bailey's Irish Cream, Half & Half, Chambord
- Rice Puddin' Martini**
Shipwreck Coconut Cream Rum, Vanilla Vodka, Brinley's Coconut Rum
- Espresso Martini**
Espresso Vodka, Kahlua, Bailey's Irish Cream

DESSERTS

Homemade Specialties | 12
add Meletti Chocolate Syrup Liqueur +\$4

- | | | | |
|-----------------------------|---------------------|--------------|--------------------|
| Apple Raspberry Almond Tart | Pecan Tart | Rainbow Cake | Ice Cream Sandwich |
| Caramel Walnut Tart | NY Style Cheesecake | Lava Cake | Brownie Sundae |

Scoop of Ice Cream | 5
Vanilla, Chocolate, Sea Salt Caramel Gelato
Add Meletti Chocolate Syrup Liqueur +\$4

Trio of Sorbet | 9
Mango, Blood Orange, Lemon

Coffee & Tea served hot or iced

- Fresh Brewed Coffee or Decaffinated Coffee 3 | Black Tea or Herbal Tea 3 | Espresso 4.5 | Double Espresso 6 | Cappucino 6
Flavored Coffee 6 *French Vanilla, Hazelnut or Caramel