

**APPETIZERS**

- \*Oysters on the Half Shell .....18  
Cocktail Sauce & Mignonette Sauce
- \*Clams on the Half Shell.....14  
Cocktail Sauce & Mignonette Sauce
- Baked Clams......12
- Fried Calamari ..... .16  
Marinara Sauce
- Caprese Salad ..... .16  
Sliced Fresh Mozzarella, Sliced Tomato, Basil,  
Extra Virgin Olive Oil, Balsamic Glaze

- Duck Wings ..... .14  
Spicy Asian Glaze & Wasabi Cream
- Buffalo Wings ..... .14  
Celery & Bleu Cheese Dressing
- Prince Edward Island Mussels .....16  
Pomodoro Sauce / White Wine Sauce / Chorizo & Olives  
or 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 & Red  
Wine Vinaigrette
- 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 Poivre .....36+  
Creamed Spinach & Peppercorn Sauce
- 1/2 Roasted All-Natural Chicken .....28+  
Sautéed Mushroom Cream Sauce
- \*Seared Tuna.....28+  
Roasted Mushrooms & Soy Vinaigrette
- Pan Seared Scottish Salmon .....28+  
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.

- \*Cheeseburger ..... .16  
Lettuce, Tomato, Onion & Cheddar
- \*North Road Burger.....18  
Caramelized Onions, Tomato Bacon Jam & Cheddar
- \*Hangover Burger .....18  
Apple-smoked Bacon, American Cheese & Fried Egg
- French Dip ..... .18  
Caramelized Onions & Mozzarella
- Mahi Mahi Tacos.....18  
Seared Mahi Mahi topped with Mango Salsa, Cheddar  
& Jack Cheese and Shredded Cabbage served in a Corn  
Flour Tortilla

- Buttermilk Fried Chicken Sandwich .....16  
With Avocado, Chipotle Mayo, Lettuce, Tomato  
& Sweet Potato Fries
- Maryland Style Crab Cake Sandwich ..... 26
- Our Famous Lobster Roll ..... MKT
- Warm Lobster Roll .....MKT  
Tossed in Butter
- Baja Shrimp Tacos ..... 18  
Fried Baja Shrimp topped with Queso Fresco, Shredded  
Cabbage and Poblano Avocado Sauce served in a Corn  
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.....	13
Casal Thaulero, Pinot Grigio, Italy.....	10	Truth Be Told, Cabernet, Washington.....	14
Giesen, Sauvignon Blanc, New Zealand.....	13	DeLoach, Merlot, California.....	12
Wente Estate, Chardonnay, California.....	12	Julia James, Pinot Noir, California.....	13
San Giuseppe, Moscato, Italy.....	10	Ruca Malen, Malbec, Argentina.....	12
Coastal Ridge, White Zinfandel, California.....	10	Campobello, Chianti Riserva, Italy.....	13
Aime Roquesante, Rosé, Provence, France.....	11	Liberty School, Cabernet, Paso Robles.....	13
Bex, Riesling, Germany.....	11	1,000 Stories, Zinfandel, California.....	13
Raphael, Sauvignon Blanc LI.....	13	Raphael, Merlot LI.....	13

Pellegrino - Small 8.5oz 4 | Large 33.8oz 15

**BEER**

**DRAFT**

Blue Point Toasted Lager  
Stella Artois  
Seasonal IPA

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

**BOTTLE**

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Corona  
Corona Light  
Heineken  
Heineken Light

**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  
Caramel Walnut Tart

Pecan Tart  
NY Style Cheesecake

Rainbow Cake  
Lava Cake

Ice Cream Sandwich  
Brownie Sundae

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

**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