

APPETIZERS

- *Oysters on the Half Shell18
Cocktail Sauce & Mignonette Sauce
- *Clams on the Half Shell.....14
Cocktail Sauce & Mignonette Sauce
- Baked Clams (Contains Bacon).....12
- Fried Calamari16
Marinara Sauce
- Caprese Salad16
Sliced Fresh Mozzarella, Sliced Tomato, Basil,
Extra Virgin Olive Oil, Balsamic Glaze
- Seafood Chili16
Topped with Cheddar & Jack Cheese

- Duck Wings14
Spicy Asian Glaze & Wasabi Cream
- Buffalo Wings14
Celery & Bleu Cheese Dressing
- Prince Edward Island Mussels16
Pomodoro Sauce / White Wine Sauce / Chorizo & Olives
or Light Curry Sauce
Add Fried Calamari – 8
- *Marinated Steak Tidbits.....12
Served with Horseradish Sauce
- Seafood Nachos20
Corn Tortilla Chips layered with Cheddar & Jack Cheese

- Lobster Bisque12

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 Crumble, 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 18 |
| *Seared Tuna 12 | Shrimp 11 | |

ENTREES

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

- *Steak Au Poivre38+
Creamed Spinach & Peppercorn Sauce
- 1/2 Roasted All-Natural Chicken30+
Sautéed Mushroom Cream Sauce
- *Seared Tuna30+
Roasted Mushrooms & Soy Vinaigrette
- Pan Seared Scottish Salmon30+
Sautéed Spinach & Beurre Blanc

- Pappardelle Bolognese 26
- Fish & Chips 28
Tempura Fried Cod
- Tempura Fried Puffer Fish 28
Remoulade Sauce
- Linguine with Clam Sauce 26
White Wine, Garlic & Parsley
- Seafood Fra Diavolo 36
Shrimp, Clams, Mussels & Sautéed Squid Served over
Linguine
- Veal Milanese 28
Baby Arugula Salad & Lemon Vinaigrette
- Lobster & Shrimp Mac n Cheese..... 34
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 Burger18
Caramelized Onions, Tomato Bacon Jam & Cheddar
- *Hangover Burger18
Apple-smoked Bacon, American Cheese & Fried Egg
- French Dip18
Caramelized Onions & Mozzarella
- Mahi Mahi Tacos18
Seared Mahi Mahi topped with Mango Salsa, Cheddar
& Jack Cheese and Shredded Cabbage served in a Corn
Flour Tortilla
- Salmon Burger 18
With Lettuce, Tomato and Remoulade

- Buttermilk Fried Chicken Sandwich16
With Avocado, Chipotle Mayo, Lettuce, Tomato
& Sweet Potato Fries
- Maryland Style Crab Cake Sandwich 26
- Our Famous Lobster Roll MKT
- Warm Lobster RollMKT
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
- Salmon BLT 18
With Bacon, Lettuce, Tomato

*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*

Prices listed are for cash payment. A 3.5% convenience fee will be added to all credit card transactions

WINES

CHILLED		RED	
LI = Long Island Wine			
La Luca, Prosecco, Italy.....	12	Avalon, Cabernet Sauvignon, California.....	13
Casal Thaulero, Pinot Grigio, Italy.....	11	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
Kendall Jackson, Chardonnay, California.....	13	Ruca Malen, Malbec, Argentina.....	12
San Giuseppe, Moscato, Italy.....	11	Campobello, Chianti Riserva, Italy.....	13
Coastal Ridge, White Zinfandel, California.....	11	Raphael, Merlot LI.....	13
Aime Roquesante, Rosé, Provence, France.....	11	Wölffer Estate, Cabernet Franc LI.....	14
Bex, Riesling, Germany.....	11		
Raphael, Sauvignon Blanc LI.....	13		
Wölffer Estate, Finca Rosé LI.....	14		

Pellegrino - Small 8.5oz 4 | Large 33.8oz 15

BEER

DRAFT

- Blue Point Toasted Lager
- Blue Moon Belgian White
- Sound Avenue Bistro Summer Ale
- Seasonal IPA

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

BOTTLE

- Budweiser
- Bud Light
- Stella Artois
- Coors Light
- Michelob Ultra
- Corona
- Corona Light
- Heineken
- Heineken Light
- Angry Orchard
- O'Doul's N/A

MARTINIS AND COCKTAILS | 15

- Breath of Fresh Pear**
Absolut Pear Vodka, Cointreau, White Cranberry Juice
- Very Berry Cosmo**
Blueberry Vodka, Chambord, Triple Sec, Cranberry Juice
- Fishin' for Blue Martini**
Vodka, Sour Mix, Blue Curacao, Pineapple Juice
- Kentucky Tea**
Four Roses Kentucky Bourbon, Unsweetened Iced Tea, Fresh Lemon
- Key Lime Martini**
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, Coconut Rum
- Espresso Martini**
Espresso Vodka, Kahlua, Bailey's Irish Cream
- Pineapple Matador**
Batagna Tequila Blanco, Pineapple Juice, Fresh Lime Juice, Simple Syrup

SOFT BEVERAGES

- Coke
- Diet Coke
- Sprite
- Root Beer
- Ginger Ale
- Seltzer
- Lemonade
- Tonic

- Unsweetened Iced Tea
- Cranberry juice
- Orange juice
- Apple Juice
- Grapefruit Juice

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