

APPETIZERS

- *Oysters on the Half Shell** 20
Cocktail Sauce & Mignonette Sauce
- *Clams on the Half Shell**16
Cocktail Sauce & Mignonette Sauce
- Baked Clams (Contains Bacon)**.....12
- Fried Calamari**18
Marinara Sauce
- Caprese Salad**16
Sliced Fresh Mozzarella, Sliced Tomato, Basil,
Extra Virgin Olive Oil, Balsamic Glaze
- Seafood Chili**18
Topped with Cheddar & Jack Cheese

- Duck Wings**16
Spicy Asian Glaze & Wasabi Cream
- Buffalo Wings**16
Celery & Bleu Cheese Dressing
- Prince Edward Island Mussels**18
Pomodoro Sauce / White Wine Sauce / Chorizo & Olives
or Light Curry Sauce
Add Fried Calamari – 8
- *Marinated Steak Tidbits**16
Served with Horseradish Sauce
- Seafood Nachos**22
Corn Tortilla Chips layered with Cheddar & Jack Cheese

- Lobster Bisque**14

SOUP

- New England Clam Chowder**12

SALADS

- Roasted Baby Beets** 18
Mixed Greens, Goat Cheese, Orange, Candied
Walnuts & White Balsamic Vinaigrette
- Wedge Salad** 18
Iceberg Lettuce, Balsamic Dressing, Bleu Cheese
Dressing, Bleu Cheese Crumble, Bacon Lardons
& Fried Onions
- Poached Pear Salad** 18
Mixed Greens, Gorgonzola Cheese, Candied
Walnuts & Champagne Vinaigrette

- Cobb Salad**20
Iceberg Lettuce with Bacon, Egg, Bleu Cheese,
Cheddar, Avocado, Tomato, Cucumbers & Red
Wine Vinaigrette
- Caesar Salad**18
Romaine with Shaved Parmesan, Croutons
& Caesar Dressing

ADD PROTEIN

- | | | |
|-----------------|-----------|------------------|
| Chicken 12 | Salmon 14 | Lobster Salad 21 |
| *Seared Tuna 14 | Shrimp 12 | |

ENTREES

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

- *Steak Au Poivre**42+
Creamed Spinach & Peppercorn Sauce
- 1/2 Roasted All-Natural Chicken**32+
Sautéed Mushroom Cream Sauce
- *Seared Tuna**32+
Roasted Mushrooms & Soy Vinaigrette
- Pan Seared Scottish Salmon**32+
Sautéed Spinach & Beurre Blanc

- Pappardelle Bolognese** 28
- Fish & Chips** 30
Tempura Fried Cod
- Tempura Fried Puffer Fish** 30
Remoulade Sauce
- Linguine with Clam Sauce** 28
White Wine, Garlic & Parsley
- Seafood Fra Diavolo** 38
Shrimp, Clams, Mussels & Sautéed Squid Served over
Linguine
- Veal Milanese** 30
Breaded and deep fried, Baby Arugula Salad & Lemon
Vinaigrette
- Lobster & Shrimp Mac n Cheese** 36
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**18
Lettuce, Tomato, Onion & Cheddar
- *North Road Burger**21
Caramelized Onions, Tomato Bacon Jam & Cheddar
- *Hangover Burger**21
Apple-smoked Bacon, American Cheese & Fried Egg
- French Dip**21
Caramelized Onions & Mozzarella
- Mahi Mahi Tacos**21
Seared Mahi Mahi topped with Mango Salsa, Cheddar
& Jack Cheese and Shredded Cabbage served in a Corn
Flour Tortilla
- Salmon Burger** 21
With Lettuce, Tomato and Remoulade

- Buttermilk Fried Chicken Sandwich**18
With Avocado, Chipotle Mayo, Lettuce, Tomato
& Sweet Potato Fries
- Maryland Style Crab Cake Sandwich** 28
- Our Famous Lobster Roll** MKT
- Warm Lobster Roll**MKT
Tossed in Butter
- Baja Shrimp Tacos** 21
Fried Baja Shrimp topped with Queso Fresco, Shredded
Cabbage and Poblano Avocado Sauce served in a Corn
Flour Tortilla
- Salmon BLT** 21
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

WINES

CHILLED		LI = Long Island Wine	🍷	🍷
La Luca, Prosecco, Italy.....	12			40
Casal Thaulero, Pinot Grigio, Italy.....	11			35
Giesen, Sauvignon Blanc, New Zealand.....	13			45
Wente Estate, Chardonnay, California.....	12			40
Kendall Jackson, Chardonnay, California.....	13			45
San Giuseppe, Moscato, Italy.....	11			34
Coastal Ridge, White Zinfandel, California.....	11			34
Aime Roquesante, Rosé, Provence, France.....	11			39
Suru, Riesling, Finger Lakes.....	12			39
Raphael, Sauvignon Blanc LI.....	13			45
Wölffer Estate, Finca Rosé LI.....	14			45

RED		🍷	🍷
Avalon, Cabernet Sauvignon, California.....	13		45
Truth Be Told, Cabernet, Washington.....	14		49
DeLoach, Merlot, California.....	12		40
Julia James, Pinot Noir, California.....	13		45
Ruca Malen, Malbec, Argentina.....	12		38
Campobello, Chianti Riserva, Italy.....	13		45
Wölffer Estate, Cabernet Franc LI.....	14		45

Pellegrino - Small 8.5oz 4 | Large 33.8oz 15

BEER

DRAFT

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

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

Seasonal Beers

BOTTLE

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

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