

APPETIZERS

- *Oysters on the Half Shell (6) 20
Cocktail Sauce & Mignonette Sauce
- *Clams on the Half Shell (6) 16
Cocktail Sauce & Mignonette Sauce
- Baked Clams *contains bacon* (4) 16
- Fried Calamari or Hot Cherry Pepper Calamari 18
Marinara Sauce
- Seafood Chili 20
Shrimp, Scallops, Lobster Meat, Cheddar Jack Cheese
- Seafood Nachos 22
Shrimp, Scallops, Lobster Meat,
Cheddar Jack Cheese over Corn Tortilla Chips
- Crispy Wonton Tuna Tacos 14
Wasabi Mayo & Asian Slaw

- Hot Crab Dip (for two) 20
Served with tortillas chips
- Duck Wings 16
Spicy Asian Glaze & Wasabi Cream
- Buffalo Wings 16
Celery & Bleu Cheese Dressing
- Prince Edward Island Mussels 18
White Wine or Cajun Sauce
Add Fried Calamari for \$8
- *Marinated Steak Tidbits 16
Served with Horseradish Sauce
- Puffers Appetizer 22
Served with Remoulade Sauce

- 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
- Caesar Salad 16
Romaine with Shaved Parmesan, Croutons &
Caesar Dressing

ADD PROTEIN

Chicken	12	Shrimp	13
Salmon	14	Lobster Salad	21

ENTREES

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

- *Steak Au Poivre 42+
House Vegetables & Peppercorn Sauce
- Pan Seared Scottish Salmon 32+
Beurre Blanc & House Vegetables
- Fried Shrimp Platter 23+
House Vegetables & Tartar Sauce
- Chicken Milanese 24
2 Chicken Breast & Arugula Salad

- Fish & Chips 28
Tempura Fried Cod
- Tempura Fried Puffer Fish 30
Remoulade Sauce
- Linguine with Clam Sauce 28
White Wine, Garlic & Parsley
- Seafood Fra Diavolo (spicy) 38
Shrimp, Clams, Mussels & Sautéed Squid Served over
Linguine
- Lobster & Shrimp Mac n Cheese 36
Lobster and Shrimp with Cavatappi Pasta & Gruyere
Cheese Sauce

BURGERS AND 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
- 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

- Our Famous Lobster Roll MKT
- Warm Lobster Roll MKT
Tossed in Garlic & Butter
- Baja Shrimp Tacos 21
Fried Baja Shrimp topped with Queso Fresco, Shredded
Cabbage and Poblano Avocado Sauce served in a Corn
Flour Tortilla
- Pulled Short Rib Tacos 21
Marinated Barbecue Sauce, Shredded Cheddar and
Jack Cheese & Fried Onions
- Salmon BLT 21
With Bacon, Lettuce, Tomato
- Lobster Grilled Cheese 30
Sourdough Bread, Lobster, Gruyere Cheese
Mascarpone Cheese, Scallions, Tomato & Baby Arugula
- Shrimp Po'Boy 21
With Lettuce, Tomato & Tartar

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

LI = Long Island Wine

Villa Jolanda, Prosecco, Italy	13	13
Casal Thaulero, Pinot Grigio, Italy.....	.11	35
Giesen, Sauvignon Blanc, New Zealand.....	13	45
Clos Anais, Chardonnay, Napa Valley, California....	12	40
Kendall Jackson, Chardonnay, California.....	13	45
Patrizi, Moscato, Italy.....	12	39
Coastal Ridge, White Zinfandel, California	11	34
Manon, Rosé, Provence, France	12	39
Dr. Hans VonMuller, Riesling, Germany.....	12	39
RGNY Scielo, Sauvignon Blanc, LI LI	14	45
Wölffer Estate, Finca Rosé LI	14	45

RED

Spellbound, Cabernet Sauvignon, California.....	13	45
Truth Be Told, Cabernet, Washington.....	14	49
DeLoach, Merlot, California	12	40
Hangtime, Pinot Noir, California	13	45
Crios, Malbec, Argentina.....	12	38
Famiglia Castellani, Chianti Classico Riserva, Italy.....	13	45
Radley & Finch, Shiraz, South Africa	12	39
Wölffer Estate, Cabernet Franc LI	14	45
Festival Red, Paumanok Vineyards, Long Island LI	13	35
(Red Blend)		

BEER

DRAFT

- Blue Point Toasted Lager
- Blue Moon Belgian White
- Montauk Wavechaser IPA

**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 | |
| 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

Lavender Martini
The Better Man Gin, Lemonade

Kentucky Tea Martini
Kentucky Tea Four Rose Bourbon, Freshly Squeezed Lemon & Iced Tea

Peach Delight
Crown Royal Peach Whisky, Iced Tea & Lemonade

Rice Puddin' Martini
Rumchata, Vanilla Vodka, Coconut Rum"

SOFT BEVERAGES

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

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

Pellegrino - Small 8.5oz 4 | Large 33.8oz 15

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 *Hazelnut or Caramel

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Bingo Night every Thursday 6pm - 8pm

No separate checks over parties of 6