

Appetizers

- Shrimp Cocktail** Four wild caught shrimp, homemade cocktail sauce. *GFP* 19
- Chicken Tenders** Hand breaded. Choose plain, buffalo sauce, or sweet chili sauce. 12.50
- Brasato Stuffed Portabella** Red wine braised chicken thigh, roasted red peppers, Italian sweet sausage, Scali bread croutons, portabella mushroom cap, aged Pecorino Romano. 15
- Spinach and Artichoke Dip** Chopped spinach, artichoke hearts, cream cheese, parmesan cheese, pita chips. 15
- Buttermilk Fried Calamari** Crispy fried, house-made Pomodoro. 15
- Cheese Flatbread** Artisan flatbread, house-made herbed tomato sauce, whole milk mozzarella cheese. 13 *Ask your server for the Chefs Special offering today.*

Soups

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

- Soup of the Day** Fresh cup of soup ~ made in-house ~ ask your server for today's offering. 9
- Cape Cod Lobster Chowder** Cup of chowder - chunks of lobster meat, potatoes, fresh herbs. 12
- Onion Soup Au Gratin** Large crock baked, Jarlsberg cheese. 12

Salads

Choose your salad then finish it with one of these favorite grilled toppings...

Shrimp 11.50 / Chicken Breast 9.50 / Salmon Filet [◇] 17 / House-made Veggie Burger 12

- Field Greens Salad** Select mixed baby lettuces. *GFP* 10
- Caesar Salad** [◇] With sourdough croutons 11.25
With marinated white anchovies 13
- Blue Cheese Salad Webster** Specialty lettuces, Gorgonzola cheese, golden raisins, grape tomatoes, pistachios. *GFP* 13
- Strawberry and Burrata Salad** Specialty lettuces, Burrata cheese, strawberries, candied pecans, organic cocoa vinaigrette. *GFP* 13
- Cobb-Style Salad** Avocado, applewood smoked bacon, hard-cooked eggs, gorgonzola cheese, house mixed baby lettuces. *GFP* 13

Lobster Specialties

Signature Lobster Green Salad Fresh lobster salad, herb mayonnaise, specialty greens. ***GFP*** 34

Lob & Lob Half-sandwich of lobster salad, cup of our hearty lobster chowder. 27

Signature Lobster Sandwich Heaping portion fresh lobster meat, herb mayonnaise, grilled brioche bun. ***GFP*** 34

Baked Stuffed Lobster Roll Brioche lobster-sized roll, stuffing, lobster meat, lobster sauce, Ritz© cracker crumbs. 27

Sandwiches

Turkey Avocado BLT Slow roasted, natural turkey breast, crisp bacon, lettuce, vine-ripe tomatoes, avocado, tomato remoulade. ***GFP*** 16

Grilled Reuben Thin-sliced corned beef, Jarlsberg cheese, Thousand Island dressing, sauerkraut, fresh-baked marble bread. ***GFP*** 16.75

Dynamite Fish Sandwich Crispy panko fried, fresh snow pea and sesame slaw, “Dynamite” tartar sauce. 17

Caprese Melt Fresh mozzarella, vine-ripe tomatoes, arugula, basil vinaigrette, focaccia 15

Chicken Milanese Crispy fried breast, arugula, lemon yogurt dressing, grilled focaccia. 16

Burgers ♦

Our Signature Blend Burger Certified Angus cuts of beef, grilled brioche bun. ***GFP*** 16.25

Veggie Burger Made in-house, ground blend of broccoli, black beans, carrots, brown rice, onions, herbs. Lettuce, tomato, DW Special sauce, toasted-sprouted grain bread. ***GFP*** 16.50

BEYOND BURGER™ World’s first plant-based burger. No GMOs, soy or gluten. Certified Vegan by Vegan Action /Vegan Awareness Foundation. ***GFP*** 17.25

Garnish it your way – Signature Blend, Veggie or BEYOND BURGER™:

No charge: Lettuce, red onions, or tomato

.75 each: Cheddar, Swiss, Pepper Jack, or American cheese

1.00 each: Buffalo sauce, barbecue sauce, avocado, or sautéed mushrooms

2.50 each: Blue cheese or bacon

Jammin’ Bacon Burger House-made bacon jam, DW special sauce, Vermont cheddar, red onions. 18

Sandwiches & Burgers ~ GFP with substitution of bread \$2
All sandwiches and burgers served with side of pasta salad or fries.
Sweet potato fries available – add \$2.25

Lunch Entrées

Lunch entrées only available until 3pm

- Chicken Pot Pie*** Fresh all white meat tenders, carrots, pearl onions, peas, mushrooms, natural chicken gravy, puff pastry. 20
- Coconut Curry Shrimp*** Large shrimp, coconut oil, peppers, onions, mild coconut curry sauce, sesame jasmine rice, vegetable, fruit salsa. 23
- Baked Shrimp Scampi*** White wine, garlic herb butter, Roma tomatoes, seasoned bread crumbs, pasta. 23
- Hen of the Woods*** Pan bronzed, crispy skin chicken breast, gourmet mushrooms, baby carrots, duck fat roasted new potatoes, madeira ver jus wine sauce. 22
- Wok Fired Atlantic Salmon*** [◇] Seared crisp, citrus and ginger scented filet, sesame jasmine rice, vegetable; white soy, sweet chili beurre blanc. ***GFP without the sauce*** 25
- Lobster Crusted Cod*** Native cod, panko and lobster crumbs, topped with butter poached lobster meat, lemon beurre blanc, vegetable, Signature brown rice quinoa pilaf. 27
- Beef Ragù*** Braised, tender beef. Tomato, pancetta, red wine, herb oil, wide noodle pasta, aged Pecorino Romano. 26
- Fish Cakes*** Native cod, herbs, eggs, fresh bread. Pan fried, herbed aioli, vegetable, Signature brown rice quinoa pilaf. 20
- Fruits of the Sea*** Cod, scallops and shrimp, wine butter sauce, vegetable crumbs, Signature brown rice quinoa pilaf, vegetable. 23

GFP signifies items made with gluten-free products. It does not mean "allergy-free" as our kitchens are not 100% gluten-free and cross contact may occur. Before placing your order, please inform your server if a person in your party has a food allergy.

[◇] Regarding FDA Food Code, written information available upon request