

Appetizers

- Shrimp Cocktail*** Three extra-large, wild caught shrimp, homemade cocktail sauce. ***GFP*** 19
- Chicken Tenders*** Hand breaded and deep fried. Choose plain, buffalo sauce, or sweet chili sauce. 15
- Buffalo Chicken Dip*** House-made buffalo sauce. Slow roasted, shredded chicken tenders blended with cheeses and baked until golden brown. Served with naan bread and crispy corn chips. 18
- Scallops and Bacon*** Sea scallops wrapped with bacon. 17
- Spinach and Artichoke Dip*** Creamy blend of chopped spinach, artichoke hearts, cream cheese, and parmesan cheese. Served with naan bread and crispy corn chips. 18
- Crispy Fried Calamari*** Lightly dusted rings and tentacles with banana peppers and red bell peppers; served with marinara. 18
- Loaded Stuffed Quahogs*** Two half shells stuffed with linguica, onions, red and green peppers, and sweet bread stuffing. 15
- Steamed Clams & Mussels*** White wine garlic butter sauce with mussels, littlenecks, and leeks. 18
- Grilled Avocado & Roasted Street Corn*** Avocados filled with roasted street corn, Cotija cheese, pickled onions, black bean pico de gallo and topped with lime crema sauce. 17

Soups

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

- Cape Cod Lobster Chowder*** Cup of chowder; chunks of lobster meat, potatoes, fresh herbs. 14
- Soup of the Day*** Fresh cup of soup ~ made in-house ~ ask your server for today's offering. 9
- Onion Soup Au Gratin*** Large crock baked, Jarlsberg cheese. 13

*Before placing your order, please inform your server if a person in your party has a food allergy.
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.*

Salads

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

Shrimp 13

Chicken Breast 11

Grilled Salmon[◇] 16

Tenderloin Steak Tips[◇] 18

Portobello Mushroom 11

Signature Lobster Salad *Market Price*

Field Greens Salad Select mixed baby lettuces, shredded carrots, tomatoes, onions. **GFP** 12

Caesar Salad[◇] With sourdough croutons 15 With marinated white anchovies 16

Blue Cheese Webster Salad Specialty lettuces, Gorgonzola cheese, golden raisins, grape tomatoes, pistachios. **GFP** 15

Wensleydale Pecan Salad Specialty lettuces, red onion and apple tossed in a sweet and tangy maple vinaigrette; topped with crumbled Wensleydale cranberry cheese and candied pecans. **GFP** 18

Triple Berry Spinach Salad Baby spinach, fresh assorted berries, feta cheese, spiced almonds, golden raisins with strawberry vinaigrette. **GFP** 20

Burrata and Heirloom Tomato Salad House mixed baby lettuces, heirloom tomatoes, burrata cheese, drizzled with balsamic glaze; garnished with fried basil. **GFP** 17

Burgers & Sandwiches

All sandwiches and burgers served with seasoned French fries, Summer Slaw and a pickle.

Classic Burger[◇] 8 ounce, certified Angus cuts of beef, lettuce, and tomato on a grilled brioche bun. 18

Garnish it your way:

1.00 each: Cheddar, Swiss, American cheese, or barbecue sauce

2.00 each: Buffalo sauce, sautéed mushrooms or onions

3.00 each: Blue cheese or bacon

5.00: Vermont Cheddar Cheese Curds

Vermont Maple Bacon Burger 8 ounce burger with pure maple aioli, fried Vermont cheddar cheese curds, lettuce, tomato and red onion. 22

Crispy Panko Fried Fish Cod filet on grilled brioche roll with lettuce, tomato, and tartar sauce. 18

Blackened Chicken Grilled Cajun blackened chicken breast, topped with apple-wood smoked bacon, avocado spread and chipotle aioli on a grilled brioche bun. **GFP** 18

Signature Lobster Heaping portion of fresh lobster meat, herb mayonnaise, served on a grilled brioche bun. **GFP** *Market Price*

Lob & Lob Half-sandwich of lobster salad, cup of our hearty lobster chowder. *Market Price*

Fried Oyster Roll Lightly dusted fresh oysters, deep fried golden brown and served on a toasted roll. 24

Turkey Cheddar Melt Oven roasted, natural turkey breast, sliced green apples, cheddar, spinach, honey mustard, served on a grilled ciabatta roll. **GFP** 18

Sandwiches & Burgers as indicated can be made GFP with substitution of bread - add \$2

*Substitute: Sweet Potato Fries – add \$2 or Side Field Greens Salad – add \$3
or Side Caesar Salad – add \$4*

Entrées

See bottom of the page for house side choices.

Seafood

New England Fish n' Chips Fresh cod, panko fried to a deep golden brown and served with seasoned French fries and Summer Slaw. 29

Fried Oyster Platter Lightly dusted fresh oysters, deep fried golden brown served with seasoned French fries and Summer Slaw. 30

Cape Cod Seafood Stew Little necks, mussels, shrimp, and scallops in a light broth of linguica, tomatoes, leeks and peppers. Served with grilled garlic bread. 39

Lobster Crusted Cod Native cod, panko and lobster crumbs, topped with butter poached lobster meat, lemon beurre blanc. Served with two house sides. 36

Oven Baked Nantucket Scallops Sea scallops baked in a butter sauce with bacon and tomato, served casserole style with a rich, buttery cracker crumb topping. Served with two house sides. 37

Grilled Swordfish Steak Char-grilled steak, finished with a house-made lemon caper butter garlic sauce. Served with two house sides. ***GFP*** 34

Maple Glazed Salmon Pan seared salmon with maple glaze and fire roasted red pepper jam. Served with two house sides. ***GFP*** 32

Poultry & Beef

Chicken Pot Pie Fresh all white meat tenders, carrots, pearl onions, peas, mushrooms, natural chicken gravy, served with a house-baked puff pastry. 23

Bourbon Statler Chicken Bone-in, skin-on chicken breast, pan seared with a rich bourbon glaze and wild mushrooms. Served with two house sides. ***GFP*** 32

Huli-huli Steak Tips [◇] Hawaiian inspired – tenderloin tips, hand cut, dry rubbed and grilled with pineapple, peppers, and Huli-huli sauce. Served with two house sides. ***GFP*** 38

Grilled Rib-eye Steak [◇] USDA Prime rib-eye topped with house-made Blue Cheese butter. Served with two house sides. ***GFP*** 46

Tournedos of Beef [◇] Medallions of tenderloin served with a sauteed wild mushroom demi glaze and topped with crispy pancetta. Served with two house sides. ***GFP*** 55

Fettuccini Pasta Fresh pasta with seasonal string vegetables in a Dijon cream sauce. 28

Upgrade your pasta:

Chicken Breast	11	Portobello Mushroom	11
Shrimp	13	Grilled Salmon [◇]	16
		Tenderloin Steak Tips [◇]	18

Stuffed Portobello Mushroom Grilled and topped with an array of sauteed vegetables. Topped with heirloom tomatoes, fresh mozzarella cheese and a balsamic glaze drizzle. ***GFP*** 25

Your choice of two house sides:

*Summer Vegetable of the Day, Summer Slaw, Roasted Fingerling Potatoes,
Signature Rice Pilaf, Seasoned French Fries or
Sweet Potato Fries (plus \$2)*