Appetizers

Shrimp Cocktail Three extra-large, wild caught shrimp, homemade cocktail sauce. ***GFP*** 19

Fried Buttermilk Chicken Fingers Chicken tenders, buttermilk dipped, dusted and deep fried. Choose plain, buffalo sauce, or sweet chili sauce. 15

Homemade Chips & Blue Cheese Homemade chips served with Lydia's famous blue cheese dressing. ***GFP*** 14

Scallops and Bacon Sea scallops wrapped with bacon. ***GFP*** 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. ***GFP*** 18

Steamed Clams & Mussels White wine garlic butter sauce with mussels, littlenecks, and leeks. Served with a garlic breadstick. ***GFP*** 18

Baked Lump Crab Cake Oversized lump and Jonah crab cake baked-in casserole, topped with lemon pepper aioli. 17

Loaded Nacho Platter House-fried corn chips, chili, beer cheese served with a side of salsa and sour cream. 18

Warm Pretzels & Beer Cheese Basket of warm pretzel sticks, and a cup of our homemade beer cheese for dipping. 16

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. ***GFP*** 13

Crock of Chili & Melted Cheddar Full of flavor but not too spicy, beef, kidney beans and melted cheddar cheese. ***GFP*** 14

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 or with adjustments can be served gluten-free. 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…

Chilled Shrimp 13
Grilled Chicken Breast 11
Grilled Salmon◊ 16
Tenderloin Steak Tips◊ 18
Signature Lobster Salad *Market Price*

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

Caesar Salad ◊ With sourdough croutons ***GFP*** 15 With marinated white anchovies ***GFP*** 16

Street Corn Cobb Salad Street Corn, egg, bacon, tomatoes, onion, and cucumber on specialty lettuces topped with blue cheese dressing. ***GFP*** 18

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

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

Roasted Beet & Goat Cheese Salad Specialty lettuces, carrots, roasted beets, mandarin oranges, goat cheese, toasted walnuts with a blood orange vinaigrette. ***GFP*** 18

Burgers & Sandwiches

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

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

Webster Classic Burger◊ 8 ounces, certified Angus cuts of beef on a grilled brioche bun with lettuce and tomato. ***GFP*** 18

Garnish it your way:

2.00 each: Buffalo sauce, onions, mushrooms, American, Swiss, Cheddar
3.00 each: Blue Cheese, Bacon
5.00: Vermont Cheddar Cheese Curds

Grilled Reuben Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing served on grilled rye bread. 18

Fried Fish Beer battered, fried filet on grilled brioche roll with lettuce, tomato and tartar sauce. 18

Grilled Thanksgiving Sliced roast turkey, warm stuffing, and cranberry sauce on a grilled ciabatta roll and served with gravy for dipping. 18

Grilled Blackened Chicken Grilled Cajun blackened chicken breast, topped with apple-wood smoked bacon, lettuce, tomato and honey thyme 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 and a cup of our hearty lobster chowder. *Market Price*

Turkey Cheddar Melt Oven roasted, natural turkey breast, bacon, cheddar, honey thyme aioli, served on a grilled ciabatta roll. ***GFP*** 18

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

Entrées

House side choices referenced below.

Seafood

Fish n' Chips English beer battered cod, deep fried and served with seasoned French fries and DW Slaw. 29

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

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

Oven Baked Nantucket Scallops Sea scallops baked in a butter sauce with panko and lobster crumbs, served casserole style. Includes choice of two house sides. 37

Lump Crab Carbonara Fresh linguini pasta, lump and Jonah crab meat, carbonara cheese sauce, and a bacon crumble topping. Served with a garlic breadstick. 34

Grilled Swordfish◊ with Lobster Butter Swordfish steak, 8-ounce, grilled, and topped with lobster garlic butter. Served with two house sides. ***GFP*** 34

Corn Bread Crusted Salmon◊ Salmon steak encrusted with house corn bread topping and baked. Garnished with cumin crème and cilantro. Served with house risotto and vegetable. 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

Apple Cider Chicken Breast Boneless breast, 8-ounces; skin-on, pan seared with fresh apples and a shallot pumpkin cream sauce, garnished with roasted pumpkin seeds. Served with house risotto and vegetable. ***GFP*** 32

Autumn Spice Steak Tips ◊ Tenderloin tips, 8-ounces; dusted in a fall flavored rub and grilled, topped with gorgonzola cheese. Served with house risotto and vegetable. ***GFP*** 38

Webster's Traditional Turkey Dinner All white turkey, stuffing, gravy, cranberry sauce, mashed potato and vegetable. 32

Grilled NY Sirloin ◊ NY sirloin, 13-ounces; seasoned and grilled. Topped with cowboy butter and gorgonzola cheese. Served with house risotto and vegetable. ***GFP*** 46

Petite Filet Mignon ◊ & Lobster Claw Filet Mignon, 6-ounce petite; grilled and topped with a lobster claw and sauce bearnaise. Served with two house sides. ***GFP*** 54

Pasta Primavera Fresh pasta, fresh sauteed vegetables, creamy pesto cheese sauce. Served with a garlic breadstick. 28

Upgrade your pasta:

Grilled Chicken Breast 11 | Portobello Mushroom 11

Grilled Shrimp 13 | Grilled Salmon◊ 16 | Tenderloin Steak Tips◊ 18

Your choice of house sides:

Vegetable of the Day, DW Slaw, Roasted Potatoes, Mashed Potatoes, House Risotto, Seasoned French Fries or Sweet Potato Fries (plus $2)

◊ *Regarding FDA Food Code, written information available upon request*