



Chef's Seasonal Specials

Soup of the Day

Cup \$6 Bowl \$7

Steamers

A pound and a half of fresh local Steamers

\$17

Stuffed Quahog

\$6

Entrées

Fried Whole Clam Plate

Fresh whole belly clams fried until golden brown and served with pub fries and coleslaw.

\$18

Pan Blackened Swordfish

Fresh Swordfish seasoned with Cajun spices and topped with a mango pineapple salsa, served with rice and grilled asparagus.

\$22

Caramelized Scallops

Our fresh, sea scallops caramelized with brown sugar and sautéed with mushrooms, scallions and garlic, finished in a Sweet Vermouth cream sauce served over cheese ravioli.

\$22

Crab Stuffed Salmon

Fresh salmon stuffed with seasoned lump crab meat, served with jasmine rice and fresh vegetable

\$22

**CHECK OUT OUR NEW BREAKFAST MENU SERVED
SATURDAYS AND SUNDAYS FROM 8AM-11AM**

