

APPETIZERS

NEW ENGLAND CLAM CHOWDER BOWL ~4.5~ CUP ~3.5~
HOUSE MADE CHOWDER WITH POTATOES, ONIONS CHOPPED CLAMS AND CREAMED CLAM BROTH

LOBSTER BISQUE BOWL ~7~ CUP ~4.5~
LOBSTER BUTTER, TAHITIAN VANILLA, ACORN SQUASH, GARNISHED WITH LOBSTER MEAT

POINT JUDITH CALAMARI ~10~
CITRUS VINAIGRETTE, HOUSE PICKLED PEPPERS AND FRESH HERBS

C.G.H. STUFFIES ~7~
CHERRYSTONE CLAMS WITH CHORIZO AND BELL PEPPER STUFFING

CRAB CAKES ~12~
SPICY AIOLI AND WATERCRESS SALAD

NATIVE LITTLE NECKS ~11~
STEAMED IN WHITE WINE-GARLIC BROTH WITH CHORIZO AND BITTER GREENS

PORCINI MUSHROOM BRUSCHETTA~11~
GRILLED TUSCAN BREAD, SAUTÉED CHICKEN BREAST AND PORCINI MUSHROOMS

BLUE HILL BAY MUSSELS ~9~
RED BELL PEPPER, SAFFRON-WHITE WINE BROTH, FINISHED WITH BUTTER AND FRESH HERBS

RIBEYE FRENCH DIP PIZZA ~8.5~
SLICED RIBEYE, MOZZARELLA, HORSERADISH CRÈME FRAICHE, CARAMELIZED ONIONS
AND THYME INFUSED AU JUS FOR DIPPING

SALADS

THE TOWERS ~4.5~
MIXED GREENS, JULIENNE CARROT, CUCUMBER AND ONION TOSSED IN OUR HOUSE VINAIGRETTE
GARNISHED WITH OLIVE CROSTINI

ROASTED PEAR ~7~
FIELD GREENS, GORGONZOLA, TOASTED WALNUTS, AND AGED BALSAMIC VINEGAR

CLASSIC CAESAR ~7~
HEARTS OF ROMAINE, TOSSED WITH OUR HOUSE MADE CAESAR DRESSING
FRESH PARMIGIANO REGGIANO AND ROASTED GARLIC CROUTONS

ARUGULA~9~
GOAT CHEESE CROSTINI, BALSAMIC VINAIGRETTE, CRISPY ONION RINGS
AND GRILLED PORTOBELLO MUSHROOM

COBB ~10~
ROMAINE LETTUCE , SMOKED BACON, AVOCADO, TOMATO, GORGONZOLA, AND HARD BOILED EGGS
TOSSED WITH CHIPOTLE RANCH DRESSING

SALAD ADDITIONS

GRILLED CHICKEN ~5~

3 SHRIMP ~6~

6OZ SALMON ~9~

TUNA SALAD ~5~

LOBSTER SALAD ~12.5~

RAW BAR

ALL RAW BAR ITEMS ARE SERVED WITH YOUR CHOICE OF
COCKTAIL SAUCE, CLASSIC MIGNONETTE, OR CREOLE REMOULADE

~BY THE PIECE~

OYSTERS ~2.5~
(ISLAND CREEK DUXBURY MA)

LITTLE NECKS ~1.25~
(WELLFLEET MA)

JUMBO SHRIMP ~2.75~

RAW PLATTER ~22~
3 SHRIMP, 3 OYSTERS, 5 LITTLE NECKS

SANDWICHES & BURGERS

ALL SANDWICHES COME WITH YOUR CHOICE OF HOUSE FRIES, POTATO SALAD OR COLE SLAW
YOU HAVE THE OPTION TO SUBSTITUTE A SIDE MIXED GREEN SALAD FOR ~2~

SOUTH COUNTY LOBSTER ROLL ~16~

TOSSÉD WITH CITRUS AIOLI, CELERY AND FRESH HERBS SERVED WITH TOMATO AND WATERCRESS

"GREAT ISLAND" TUNA WRAP ~7~

ALBACORE TUNA TOSSÉD WITH RED ONION, CELERY AND MAYONNAISE SERVED WITH LETTUCE AND TOMATO

"BOSTON NECK" GRILLED CHICKEN B.L.T. ~8.5~

CHIPOTLE RANCH, LETTUCE, TOMATO, SMOKED BACON AND MÜNSTER CHEESE

THE "BEACH STREET" WRAP ~9~

GRILLED CHICKEN, HUMMUS, LETTUCE AND TOMATO

"POINT JUDITH ROAD" FISH SANDWICH ~8~

BEER BATTERED FISH, TARTAR SAUCE, LETTUCE, TOMATO AND COLESLAW

"5TH AVE" STEAK AND CHEESE ~10~

SHAVED STEAK, CARAMELIZED ONIONS, AGED CHEDDAR, HORSERADISH SAUCE AND GREENS

THE "40 OCEAN ROAD" BURGER ~8~

LETTUCE, TOMATO, ONION, AND MAYO ON A BULKY ROLL
(ADD CHEDDAR CHEESE) ~.50~

THE "NARRAGANSETT AVE" BURGER ~9.75~

SMOKED BACON, GORGONZOLA, LETTUCE, TOMATO AND CARAMELIZED ONIONS

"ROCKLAND ST." GRILLED PORTOBELLO WRAP ~8.5~

ARUGULA, GOAT CHEESE, TOMATOES, RED ONION AND BALSAMIC

PASTAS

LINGUINI AND CLAMS ~12~

NATIVE CLAMS, FRESH HERBS, WHITE WINE GARLIC SAUCE

CHICKEN PENNE ~12~

SAUTÉÉD CHICKEN BREAST, OVEN ROASTED TOMATOES, FRESH BASIL
AND GARLIC CREAM SAUCE

FUSCILLI ~14~

FRESH PASTA, HOUSE MADE PORK AND VEAL SAUSAGE, BROCCOLI RABE,
ROASTED GARLIC WHITE WINE SAUCE

SHRIMP LINGUINI ~15~

SAUTÉÉD SHRIMP, FRESH GARLIC, DICED RED PEPPER, TOMATO AND FRESH HERBS IN A LIGHT LEMON CREAM SAUCE

BOLOGNESE ~13~

BEEF, VEAL, AND PORK RAGU TOSSÉD WITH LINGUINI PASTA

ENTREES

GRILLED SALMON ~15~

WHITE WINE CAPER SAUCE, GRAPE TOMATOES, OVER MIXED GREENS

FISH AND CHIPS ~13~

BEER BATTERED COD, HOUSE FRIES, COLESLAW AND TARTAR SAUCE

N.Y. STRIP STEAK ~16~

8OZ -WITH HOUSE FRIES, WILTED GREENS AND GORGONZOLA BUTTER

CHICKEN FRANCAISE ~14~

FRESH GARLIC, LEMON- WHITE WINE CAPER BUTTER SAUCE, MASHED POTATOES AND SEASONAL VEGETABLE

BAKED COD ~14~

HERB AND BUTTER CRUST, FARM FRESH VEGETABLE AND MASHED POTATO

CHICKEN PARMIGIANA ~13~

PAN FRIED BREADED CHICKEN TOPPED WITH MOZZARELLA CHEESE AND MARINARA SERVED OVER PENNE OR LINGUINI

CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD CAN INCREASE YOUR CHANCES OF FOOD BOURNE ILLNESS
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

PARTIES OF EIGHT OR MORE MAY BE SUBJECT TO AN 18% GRATUITY

