

cocktails & brews

PUMPKIN PIE MARTINI ~10

RUMCHATA- STOLI VANILLA
PUMPKIN LIQUOR-GRAHAM CRACKER

THE HOT RUSSIAN ~10

HAMMER + SICKLE VODKA- PEPPER VODKA
COMBIER-FRESH LEMON JUICE
FRESH GINGER-BROWN SUGAR

SUMMER REMEMBRANCE ~10

LIMONCELLO-KINKY PASSION LIQUOR
PROSECCO

PROSPERINA ~10

DEATH'S DOOR GIN
LIMONCELLO- FRESH GINGER-SODA

HARVEST MOON ~10

BULLIT EYE RYE WHISKY
LAIRD'S APPLE JACK-AVERNA
ST. ELIZABETH'S ALLSPICE DRAM

WHITE WHISKY MANHATTAN ~10

DEATH'S DOOR WHITE WHISKY
DOLIN VERMOUTH

ROYAL COMBIER ORANGE BITTERS

AMARETTO CRANBERRY KISS ~10

HAMMER + SICKLE VODKA DISARONNO
CRANBERRY-ORANGE JUICE

SPRING PROSPECTIVE ~10

CUCUMBER VODKA- ST. GERMAIN
CUCUMBER- SALT & PEPPER RIM

RED STAG ~10

RED STAG BY JIM BEAM
APPLE PUCKER-CRANBERRY-SOUR

VERNAL EQUINOX~10

KNOB CREEK BOURBON- ORGEAT SYRUP
COFFEE CHILLED-FRESH LEMON JUICE

SPICED BERRY~10

SAILOR JERRY RUM-CRANBERRY SAUCE-
ORANGE JUICE-SIMPLE SYRUP

THE CINNSATION~10

SCORPION MEZCAL-APPLE CIDER-
FRESH LEMON JUICE-CINNAMON

FIGARO~10

PATRON RESPASADO- FIG PRESERVES
LEMON JUICE- PROSECCO

THE ENLIGHTENMENT~10

JACK DANIELS- FRESH LEMON JUICE
POMEGRANATE- LIGHT BEER

SERRANO COCKTAIL~10

ABSOLUT- CAMPARI
LIMONCELLO- ORANGE JUICE

THE LOST BARREL~10

JAMESON- CANTON GINGER
FRESH LEMON JUICE- SIMPLE SYRUP

THE AUTUMN ORCHARD~10

PIERRE FERRAND-CALVADOS-APPLE BRANDY
COMBIER-PEAR LIQUOR- FRESH LIME JUICE

HEIRLOOM SANTA MARIA~10

PATRON SILVER- CANTON GINGER
BLOODY MARY MIX

HURRICANE BOB~13

KEEP THE CUP!

BACARDI SUPERIOR, BACARDI GOLD, COMBIER,
ORANGE, CRANBERRY & PINEAPPLE JUICE

BLACK FOREST~10

BENEDICTINE- LUXARDO- CHILLED COFFEE

ESPRESSO MARTINI~10

VAN GOUGH ESPRESSO VODKA
BAILEY'S- KAHLUA- ESPRESSO

THE ST. ELIZABETH~10

MAKER'S MARK- FRESH ESPRESSO
ST. ELIZABETH ALLSPICE DRAM

DARK & CIDER~8

GOSLINGS DARK RUM- HOT APPLE CIDER
PEACH COBBLER~8

PRICHARD'S PEACH RUM- HOT APPLE CIDER

BREWS

IMPORTED

AMSTEL LIGHT-BASS- GUINNESS- HEINEKEN
HEINEKEN LIGHT- STELLA ARTOIS-CORONA-PERONI
NEWCASTLE- INNIS & GUNN-BECK'S N/A

DOMESTIC

OFFSHORE ALE CO. MENEMSHA CREEK PALE ALE-22 OZ
BUD-BUD LIGHT- COORS LIGHT- MILLER LIGHT
NARRAGANSETT ROLLING ROCK- SAM ADAMS
WOODCHUCK HARD CIDER- BLUE MOON-MICHELOB ULTRA

SEASONAL CRAFT BREWS ON TAP

~ ASK YOUR SERVER FOR DETAILS ~

appetizers

POINT JUDITH CALAMARI (POINT JUDITH R.I.) ~11~

LIGHTLY FRIED NATIVE CALAMARI-CITRUS VINAIGRETTE
HOUSE PICKLED HOT PEPPERS-FRESH HERBS

C.G.H STUFFIES ~8~

CLAMS – CHORIZO & BELL PEPPER STUFFING

CRAB CAKES ~13~

PAN SEARED LUMP CRAB MEAT-CREOLE REMOULADE
WATERCRESS SALAD-PICKLED CUCUMBER

STEAMED LITTLENECKS (RHODE ISLAND) ~12~

WHITE WINE GARLIC BROTH-CHORIZO- BITTER GREENS

BLUE HILL BAY MUSSELS (MAINE)~11~

RED BELL PEPPER-GARLIC-SAFFRON-WHITE WINE BROTH
BUTTER-HERBS

SHRIMP BRUSCHETTA ~12~

FRESH GARLIC- TOMATOES- CANNELLINI BEANS
WHITE WINE- BUTTER-FRESH HERBS-GRILLED BREAD

BEEF SHORT RIB DUMPLINGS ~12~

PICKLED CABBAGE SLAW-ASIAN INSPIRED DIPPING SAUCE

soup

C.G.H. NEW ENGLAND CLAM CHOWDER

BOWL ~4.5~ CUP ~3.5~

VANILLA SCENTED LOBSTER BISQUE

BOWL ~7.5~ CUP ~ 5.5~

LIGHTLY CREAMED LOBSTER BROTH-ACORN SQUASH
SMOKED PAPRIKA-LOBSTER BUTTER-GARNISHED WITH FRESH LOBSTER MEAT

DAILY INSPIRED SOUP

PLEASE ASK YOUR SERVER FOR TODAY'S PREPARATION

salad

COAST GUARD HOUSE ~5~

MIXED GREENS-JULIENNE CARROT- CUCUMBER- ONION
TOSSED IN OUR HOUSE CHAMPAGNE VINAIGRETTE
GARNISHED WITH OLIVE TAPENADE CROSTINI

THREE BEET SALAD ~9~

RED-YELLOW & CANDY CANE BEETS- CRISP APPLE
FIG BALSAMIC VINEGAR- GOAT CHEESE CROSTINI & ARUGULA

ROASTED PEAR ~8.5~

BABY GREENS- GORGONZOLA-TOASTED WALNUTS
OVEN ROASTED PEARS- AGED BALSAMIC VINEGAR

ARUGULA CAESAR ~8.5~

BABY ARUGULA-LIGHT LEMON-GARLIC CAESAR DRESSING
PECORINO - ROASTED GARLIC CROUTONS

CHIPOTLE COBB ~10~

ROMAINE LETTUCE- CHIPOTLE RANCH DRESSING- SMOKED BACON-
AVOCADO- TOMATO- GORGONZOLA- HARDBOILED EGG
ADD CHICKEN ~3~

SALAD ADDITIONS

GRILLED OR CHILLED JUMBO SHRIMP ~3.25~EA
GRILLED SALMON ~12~
GRILLED CHICKEN ~7~
LOBSTER SALAD ~12.5~
PAN ROASTED SEA SCALLOP ~4.5~EA

raw bar

OYSTERS~2.5~ LITTLE NECKS~1.5~

JUMBO SHRIMP ~3.25~

SAMPLE PLATTER: 2 SHRIMP 2 OYSTERS 4 LITTLE NECKS ~14~

sides & small plates

RED BLISS MASHED POTATOES ~4~
BACON-GORGONZOLA DOUBLE BAKED POTATO ~6~
ROASTED BRUSSEL SPROUTS WITH PANCETTA ~6~
PAN FRIED FINGERLING POTATOES ~5~
SWEET POTATO PUREE ~4~
HIMALAYAN RED RICE ~5~
DAILY PASTA SALAD ~4~
POTATO SALAD ~3.5~
HOUSE FRIES ~3.5~
COLESLAW ~3.5~

SANDWICHES -WRAPS & BURGERS

**ALL SANDWICHES COME WITH YOUR CHOICE OF
HOUSE FRIES- POTATO SALAD OR COLE SLAW**

2\$ SUPPLEMENT CHARGE FOR SUBSTITUTING A SIDE SALAD

SOUTH COUNTY LOBSTER ROLL ~17~

TOSSED WITH CITRUS AIOLI-CELERY AND FRESH HERBS SERVED WITH TOMATO AND WATERCRESS

"GREAT ISLAND" TUNA WRAP ~8~

ALBACORE TUNA TOSSED WITH RED ONION- CELERY AND MAYONNAISE - SERVED WITH LETTUCE AND TOMATO IN A WRAP

"BOSTON NECK" GRILLED CHICKEN B.L.T. ~10~

CHIPOTLE RANCH- LETTUCE- TOMATO- SMOKED BACON AND MUESTER CHEESE

GRILLED CHICKEN WRAP~11~

-CUMIN SCENTED CHICPEA- ARUGULA- TOMATO- OREGANO- GOAT CHEESE-RED ONION- LEMON

CRAB CAKE SANDWICH ~12~

PAN ROASTED CRAB CAKE-CREOLE REMOULADE- LETTUCE-TOMATO- PICKLES

"POINT JUDITH ROAD" FISH SANDWICH ~10~

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

"5TH AVE" STEAK AND CHEESE ~12~

SHAVED HERB ROASTED RIBEYE- CARAMELIZED ONIONS- AGED CHEDDAR- HORSERADISH SAUCE AND GREENS

"ROCKLAND ST." GRILLED PORTOBELLO WRAP ~9~

ARUGULA- GOAT CHEESE - TOMATOES-RED ONION AND BALSAMIC WITH GRILLED CHICKEN ~12~

THE "40 OCEAN ROAD" BURGER ~10~

LETTUCE- TOMATO- ONION- AND MAYO ON A BULKY ROLL
ADD: CHEDDAR CHEESE ~.50~ BACON ~1~

THE "NARRAGANSETT AVE" BURGER ~12~

SMOKED BACON- GORGONZOLA- LETTUCE-TOMATO- CARAMELIZED ONIONS AND BBQ RANCH

"SUNSET FARMS" BACON BURGER ~16~

1/2 GROUND BACON 1/2 GROUND BEEF - PAN FRIED EGG- CRISPY SHAVED ONION-ARUGULA-CHEDDAR-HERB AIOLI
SERVED ON BUTTERED-TOASTED BREAD

p a s t a

*FRESH HOUSE MADE GLUTEN FREE PASTA
IS AVAILABLE UPON REQUEST*

LINGUINI AND CLAMS ~15~

NATIVE LITTLENECKS & LITTLE CLAMS-FRESH HERBS
WHITE WINE GARLIC SAUCE

RIGATONI BOLOGNESE ~15~

BEEF- VEAL- PORK RAGU - FRESH RIGATONI

GNOCCHI AL TELEFONO ~14~

HOUSE MADE POTATO GNOCCHI- SAN MARZANO TOMATO SAUCE
FRESH MOZZARELLA & BASIL

AL" CELLEPHONO" ~12~ (WITHOUT CHEESE)

SUGAR PUMPKIN AGNOLOTTI ~14~

SAGE BROWN BUTTER-PEPITAS-RAISINS-CAVE AGED CHEDDAR
PUMPKIN SEED OIL- HOUSE MADE AGNOLOTTI

CHICKEN PENNE ~14~

SAUTÉED CHICKEN BREAST- OVEN ROASTED TOMATOES- FRESH BASIL
AND GARLIC CREAM SAUCE

SHRIMP LINGUINI~15~

SAUTÉED SHRIMP- FRESH GARLIC- DICED RED PEPPER AND TOMATO
FRESH HERBS IN A LIGHT LEMON CREAM SAUCE

Ocean & Shore

NORTH ATLANTIC SALMON ~15~

WHITE WINE-GARLIC- CAPER SAUCE-GRAPE TOMATOES-OVER MIXED
GREENS

FISH AND CHIPS (GULF OF MAINE) ~14~

BEER BATTERED POLLOCK- FRENCH FRIES-TARTAR SAUCE- HOUSE SLAW

COD PUTTANESCA ~15~

OLIVES-CAPERS-ONION-TOMATO- ANCHOVY- RED PEPPER FLAKES-
GREENS

LOBSTER MELT CREPES ~19~

PAN FRIED CREPE-LOBSTER SALAD-CHEDDAR-SPICY AIOLI- ARUGULA-
TOMATO

FRESH FROM THE SEA ~MARKET~

N.Y. STRIP STEAK ~16~

8OZ PAN SEARED- MASHED POTATO - HERB GORGONZOLA BUTTER-
GARLIC BRAISED GREENS

CHICKEN PICCATA ~15~

LIGHTLY FLOURED POUNDED CHICKEN BREAST- LEMON- WHITE WINE-
CAPERS-BUTTER- MASHED POTATO- SEASONAL VEGETABLE

"ALL PLATES CAN SURF"

PLEASE ASK YOUR SERVER ABOUT ADDING LOBSTER, SHRIMP OR SCALLOPS TO ANY SELECTION
CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD CAN INCREASE YOUR CHANCES OF FOOD BORNE ILLNESS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

PLEASE ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

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

WE SUPPORT ALL ASPECTS OF SUSTAINABLE AGRICULTURE AND AQUACULTURE.

WE USE LOCAL FARMS WHEN POSSIBLE AND SOURCE PRODUCE FOR QUALITY AND SUSTAINABILITY.

OUR SEAFOOD IS SOURCED FROM PURVEYORS THAT ARE DEDICATED TO LOCATING SPECIES FROM AREAS THAT PRODUCE THE BEST TASTING
AND HIGHEST QUALITY SEAFOOD AVAILABLE

