

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

BRAISED LAMB PIZZA ~14~

CUMIN SCENTED CHICKPEAS- SPICY BLACK GARLIC PESTO

MINT- ARUGULA- GOAT CHEESE

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

SALAD ADDITIONS

GRILLED OR CHILLED JUMBO SHRIMP ~3.25~EA

GRILLED SALMON ~12~

GRILLED CHICKEN ~7~

LOBSTER SALAD ~12.5~

PAN ROASTED SEA SCALLOPS ~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~
BUTTERNUT SQUASH CUSTARD ~4.5~
BACON-CHEDDAR CASSEROLE WITH SUNNYSIDE UP EGG ~8~
SEASONAL VEGETABLE ~4~
SWEET POTATO PUREE ~4~
TURNIP & BITTER GREEN STREWN BARLEY ~6~

sea

NORTH ATLANTIC SALMON ~23~

ROMESCO BROTH-TASSO HAM- SHERRY PICKLED GRAPE TOMATOES
WILTED GREENS & FORK MASHED LENTILS

FISH AND CHIPS (GULF OF MAINE) ~16~

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

SEA SCALLOPS (GEORGES BANK) ~24~

PAN FRIED FINGERLING POTATOES- VEGETABLE RAGOUT
SAUCE BORDELAISE

COD "BILLY BI" ~24~

MUSSELS- HERB BUTTER BRAISED POTATOES- VER JUS MUSSEL BROTH
JULIENNE RED PEPPER

MONKFISH(GEORGES BANK) ~24~

WILD MUSHROOM-LEEK-BOKCHOY-WHITE SOY-MISO BROTH
KOMBU-RED RICE

land

ROASTED ORGANIC CHICKEN ~22~

PAN ROASTED BREAST-LEG CONFIT-TURNIP & BITTER GREEN STREWN BARLEY
BUTTERNUT SQUASH CUSTARD-THYME SCENTED NATURAL JUS

APPLE CIDER BRAISED PORK SHANK ~23~

SWEET POTATO PUREE-FRESH APPLE-WATERCRESS SALAD
PORT WINE RAISIN SAUCE

GRILLED HANGER STEAK ~24~

CRISPY BACON CHEDDAR POTATO-SUNNY SIDE UP EGG
WILD MUSHROOMS-LEEK-BRUSSEL SPROUT RAGOUT

N.Y. STRIP STEAK ~27~

GRILLED 12OZ SIRLOIN-SWEET ONION CONFIT-
GORGONZOLA & BACON DOUBLE BAKED POTATO

pasta

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

LINGUINI AND CLAMS ~18~

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

RIGATONI BOLOGNESE ~18~

BEEF- VEAL- PORK RAGU -FRESH RIGATONI

SHELLFISH ARRABIATA ~24~

LITTENECKS-MUSSELS - SHRIMP- GARNISHED WITH LOBSTER MEAT
TOSSED IN A SPICY TOMATO SAUCE OVER LINGUINI

LAMB PAPPARDELLE ~20~

BRAISED LAMB SHANK-FRESH CHILIS-OLIVES
GRAPE TOMATO- MINT- BASIL-FRESH PAPPARDELLE

MAINE LOBSTER RAVIOLI ~25~

HOUSE MADE RAVIOLI- PEAS- SCALLIONS- SHALLOTS
FINISHED IN BRANDY CREAM GARNISHED WITH A LOBSTER CLAW

GNOCCHI AL TELEPHONO ~16~

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

AL" CELLEPHONO" ~14~ (WITHOUT CHEESE)

SUGAR PUMPKIN AGNOLOTTI ~18~

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

lighter fare

C.G.H. BURGER ~10~

LETTUCE-TOMATO-RED ONION-SPICY MAYONNAISE
SWEET BREAD BUN
CHEDDAR~.5~ BACON ~1~

LOBSTER ROLL ~17~

MAINE LOBSTER-CITRUS AIOLI-FRESH HERBS-CELERY
WATERCRESS-BUTTER TOASTED ROLL

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

RIB EYE FRENCH DIP ~12~

SHAVED RIB EYE-CHEDDAR-HORSERADISH SAUCE
CAMELIZED ONION JUS
TOASTED CIABATTA STYLE BREAD

ALL LIGHTER FARE ITEMS ARE SERVED WITH
HOUSE FRIES-COLE SLAW OR POTATO SALAD

"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

