

# DINNER MENU

(Available 5PM - Close)



KITCHEN • BAR • WOOD FIRED PIZZA

## SOUP AND SALAD

### NEW ENGLAND CLAM CHOWDER

Fresh clams / onions / potatoes / celery / 8

### BEET SALAD

Sugar boiled red & gold beets / beet terrine / baby arugula / pistachio gremolata / goat cheese / lemon vinaigrette / 12.5

### CLASSIC CAESAR

Romaine hearts / croutons / marinated white anchovies / shaved parmesan / house-made caesar dressing / 10

## APPETIZERS

### CRAB CAKES

Sweet blue crab / creamy red pepper remoulade / fresh greens / 15

### CRISPY CALAMARI

Cherry peppers / classic marinara / 14

### LOBSTER NACHOS

Fresh lobster meat / fried flour tortilla chips / sliced jalapenos / tomatoes / scallions / guacamole / sharp cheddar cheese sauce / 16

## ENTREES

### SEAFOOD CAVATELLI

Shrimp / lobster / crab / tomatoes / asparagus / vermouth / garlic-parmesan cream sauce / 32

### SEARED SALMON

Pan roasted skin salmon / jasmine rice / lemon beurre blanc sauce / 28

### SCALLOP CASSEROLE

Stonington sea scallops / lump crab / gruyere cheese / cracker crumb crust / glazed carrots / grilled asparagus / 28

### FILET MEDALLIONS OSCAR

Twin petite fillet of grilled angus beef / homemade hollandaise / fresh lump crab / asparagus / mashed potatoes / 29

### BRAISED SHORT RIBS

Root vegetable & herb puree / risotto / grilled asparagus / roasted tomatoes / 26

## DESSERT

### KEY LIME PIE

Whipped cream / butter pie crust / 8

### FLOURLESS CHOCOLATE TORT

Whipped cream / 8.5

### CHEESECAKE

Fresh berry compote / 8

### BROWNIE SUNDAE

Warm brownie / vanilla ice cream / toffee / vanilla whipped cream / shaved chocolate / cherry on top / 8.5

### ICE CREAM

Two scoops of vanilla or chocolate / 4

### SEASONAL SORBET

Two scoops of today's flavors / 5