

DINNER

appetizers

- LOBSTER CHIPS** | 14
- CALAMARI** *pepperoncini, lemon aioli* | 12
- TAVERN CHIPS** | 9
buffalo chicken style (add \$3)
- WINGS** | 13 (*choose sauce: bbq, parmesan garlic, buffalo*)
- SHRIMP COCKTAIL (3)** | 13
- OYSTERS OF THE DAY** | 3
- STEAMERS (12)** | 14
- CHEESE SKILLET** | 11
- CHEESE BOARD** | 9

housemade soups



- LOBSTER CHOWDER** | 13
- SOUP OF THE DAY** | 8
- THREE ONION SOUP** | 9

fresh from the garden

- STRAWBERRY GREENS** arugula, strawberries, toasted sunflower seeds, feta, honey ginger vinaigrette | 12
- THE WEDGE** iceberg, grape tomatoes, shaved red onion, crumbled bacon, bleu cheese crumbles, housemade bleu cheese dressing | 11
- CAPRESE** tomato, burrata, basil, EVOO, balsamic, crostini | 12
- CENTURY CAESAR** romaine hearts, polenta croutons, asiago cheese, housemade caesar dressing | 10
- MILANESE** thinly pounded beef fried, greens, tomato, onion, parmesan, vinaigrette | 16

ENHANCE ANY SALAD: tossed, diced chicken (6), buffalo chicken (6), Denver steak (14), three grilled shrimp (10), scallops (10), salmon (10), lobster tail (14), anchovies (1)

casual fare

- LOBSTER MAC N CHEESE** lobster, sherry, cream, buttered panko bread crumbs 22
- STEAK FRITTES** Denver steak, house frites 25 
- HOUSE BURGER** 6 oz. patty, onion jam, garlic aioli, arugula, bacon, cheddar, fries 14 
- VEGAN RAVIOLI** asparagus, spinach, olive oil, mushrooms, white wine 22
- THE GOUDA** shaved prime rib, open-faced, gouda cream, frites 19
- LOBSTER ROLL** lobster tail, housemade bun, new england beans, saratoga chips 22
- TWISTED LOBSTER ROLL** lobster tail, housemade bun, warm lemon mayo, new england beans, saratoga chips 22

ENHANCE ANY ENTRÉE

- mushrooms & onions | 5
- lobster mac n cheese | 12
- mac n cheese (bacon) | 8
- brussel sprouts | 6
- roasted asparagus | 6
- sautéed spinach | 4
- fries or saratoga chips | 5
- loaded potato | 6
- baked potato | 4
- scallops | 10
- lobster tail | 14
- shrimp | 10

classic entrées


PRIME RIB
mashed potatoes, popover, au jus, chef vegetable
14 oz | 29 or 20 oz | 36

CHICKEN MADEIRA
mushrooms, tomato, madeira, asparagus,
mashed potatoes 24

NY STRIP AU POIVRE 
char-grilled, tarragon potatoes, asparagus 33

LOBSTER TAILS (2)
6 oz. cold water caught, lemon, white wine, chef
vegetable, drawn butter, tarragon potatoes 33

SCALLOPS (4)
sweet pea and mushroom risotto, truffle oil 26

SURF & TURF 
6 oz. lobster tail, 8 oz. beef filet, potato pancake,
gorgonzola butter, spinach, red onion marmalade,
crispy onions 39

8 OZ. FILET MIGNON 
pan-seared, potato pancake, sautéed spinach,
gorgonzola butter, red onion marmalade 34

GRILLED SHRIMP (5)
spinach, tomato, crabmeat, parmesan polenta
cake, lobster claw, sherry butter 29



SALMON
pan-seared, sweet pea puree, roasted fingerlings,
roasted asparagus, sweet cucumber salad 26

CATCH OF THE DAY MRKT

①-②-① steaks & more

Select your cut, sauce or butter, and two sides.

① entree

-  **FILET MIGNON** 8 oz. | 39
- PRIME RIB** (with popover)
14 oz. | 35 or 20 oz. | 41
-  **NY STRIP STEAK** 14 oz. | 38
- SINGLE LOBSTER TAIL** 30

② sides

- SAUTÉED SPINACH
- SAUTÉED MUSHROOMS & ONIONS
- BRUSSEL SPROUTS
- BACON MAC N CHEESE
- ROASTED ASPARAGUS
- BAKED POTATO
- LOADED BAKED POTATO
- MASHED POTATOES
- TARRAGON POTATOES
- FRIES

① sauce or butter rosemary demi, horseradish cream, gorgonzola butter, drawn butter, cognac mustard, bernaïse, au poivre

ALLERGEN NOTE:

Always alert your server of any food allergies and sensitivities. Many items on our menu can be or are allergen-free.

Substitutions may incur an upcharge
20 % Gratuity added to groups of 6 or more