



Dinner

Appetizers

- Tuna Poke*** – Rare Yellowfin tuna tossed with sesame oil, soy, ginger, scallion & cilantro, drizzled with orange mandarin glaze, served with wonton chips 14.
- Baked Stuffed Oyster**- baked oysters with bacon, spinach, and seasoned panko mkt.
- Fava Bean Hummus** – house made served with grilled pita bread & Kalamata olives 11.
- Mussels** – sautéed with white wine, garlic, tomatoes, onions & herb butter, garlic toast 13.
- Garlic Calamari** – lightly breaded, deep fried, drizzled with garlic herb butter 12.
- Artichoke & Spinach Dip** – mixed cheeses, artichokes & spinach, crispy wonton chips 12.
- Wings** – classic buffalo style wings served with bleu cheese & celery 10.
- Shrimp Cocktail** – four jumbo shrimp with wasabi cocktail sauce (additional \$3 ea.) 12.

Soups/Salads

- New England Clam Chowder** – house-made creamy chowder with whole sea clams 5/7.
- HG Wedge** – iceberg, bacon, beets, garlic & basil marinated tomato, buttermilk ranch 12.
- Caesar** – romaine lettuce, shaved parmesan, garlic croutons, creamy dressing 6/10.
- Garden** – mixed greens, tomato, red onion, cucumber, choice of dressing 6/10.
- Caprese** –avocado, bacon, tomato, fresh mozz & lemon basil olive oil & balsamic glaze 10.
- Grilled Tuna Salad*** – mixed greens, tomato, avocado, ginger wasabi dressing 19.
- Lobster & Avocado** – mixed greens with a sundried tomato pesto vinaigrette 22.
- Salad Additions** – chicken 4, shrimp 6, lobster 12, tuna 9, anchovies 1, goat cheese 4

Sandwiches

- Sirloin Burger*** – certified USDA Prime Angus, lettuce, tomato, onion, & French fries 10.
-American, Swiss, bleu, cheddar, sautéed onion, mushroom, jalapenos, avocado \$1/ea.
-Applewood smoked bacon, fried egg \$2/ea.
- Lobster Roll** – 4 oz. fresh lobster served warm, sautéed in butter, French fries 23.
- Cold Lobster Roll** – 4 oz. fresh lobster mixed with celery, onion, Old Bay & mayonnaise 23.

Pasta

- Bucatini Medeterano** – tossed in olive oil with San Marzano Tomatoes, asparagus, Kalamata olives and feta cheese. add chicken 4 shrimp 6 19.
- Scampi Linguine**–shrimp, capers, tomato, garlic, lemon, scallion, olive oil & butter 23.
- Tagliatelle Bolognese** –veal, pork, beef-onion, garlic, carrot, tomato, red wine reduction22.
- Carbonara Garganelli** – roasted red peppers, onion, bacon, peas, smoked Gouda cream sauce, over garganelli pasta 18.
- Seafood Risotto** – lobster, shrimp & cod, creamy white risotto, roasted red peppers, asparagus, and shaved parmesan 30.

Entrees

- Fish & Chips** – Atlantic cod, deep fried with French fries & coleslaw 16.
- Whole Belly Clams** – deep fried, served with French fries & coleslaw mkt.
- Caribbean Chicken** – brined, half roasted chicken, avocado sauce, chipotle sour cream, crispy root vegetable with blue crab, coconut & mango risotto 23.
- Seafood Louis** – shrimp sautéed with bacon, white wine, scallion & lemon in a spicy butter sauce, served over garlic, blue crab, & smoked Gouda grit cake 23.
- Seafood Cioppino**- shrimp, littleneck clams, Atlantic cod, mussels, blue crab, tomatoes, potatoes, red wine tomato reduction 30.
- Blackened Rib Eye*** –10 oz. USDA Prime Angus pan seared, au jus butter sauce, oven roasted rosemary potatoes 26.
- NY Strip***- herb infused 10 oz. aged New York strip, crispy duck fat smashed fingerlings 30.

Sides: fingerling potatoes / roasted red pepper jasmine rice / bacon Brussel sprouts / seasonal vegetable

***Consumption of raw or undercooked foods may increase risk of food borne illness**

Please inform your server of any food allergies you may have. Gluten Free Pasta available.