



LUNCH 1

ALL GROUP MENUS ENTREES ARE SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

RHODE ISLAND CLAM CHOWDER

HOUSE SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers and croutons with our house Italian dressing

ENTREE

SELECT 3

ALL SANDWICHES & ROLLS COME WITH THE HOST'S CHOICE OF HOUSE-MADE COLESLAW OR FRENCH FRIES

CRAB CAKE SANDWICH

Lump crab meat sautéed with a zesty honey-ginger sauce, served with sliced tomato and romaine lettuce

GRILLED CHICKEN SANDWICH

Fire-grilled organic chicken breast, honey ginger sauce lettuce and tomato on a toasted brioche bun

BLACK ANGUS BEEF BURGER

Cheddar cheese, sriracha mayonnaise, lettuce and tomato on a toasted brioche bun

FISH TACOS

Pan-seared cod, served in a grilled corn tortilla shell with cabbage, tomatoes, and organic lemon mayonnaise

FRIED FISH SANDWICH

Fresh cod, lightly fried and served with sliced tomato and romaine lettuce

LOBSTER ROLL

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill, in a toasted brioche bun
(Lobster Roll also available simply with warm melted butter)

(SUPPLEMENTAL CHARGE \$10)

DESSERT

ONE PER GUEST

LEMON OR CHOCOLATE TRUFFLE

GELATO OR SORBET

Flavors Change Seasonally

\$20 PER PERSON, PLUS 20% GRATUITY & 8% FOOD TAX



LUNCH 11

ALL GROUP MENUS ENTREES ARE SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

RHODE ISLAND CLAM CHOWDER

HOUSE SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers and croutons with our house Italian dressing

ENTREE

SELECT 3

ALL SANDWICHES & ROLLS COME WITH THE HOST'S CHOICE OF HOUSE-MADE COLESLAW OR FRENCH FRIES

FRIED WHOLE CLAM ROLL

Local clams are lightly battered and fried in a toasted brioche roll

CHICKEN CAESAR SALAD

Grilled organic chicken, romaine lettuce, parmesan cheese, croutons tossed with caesar dressing

GRILLED SALMON BLT

Wild Alaskan salmon, romaine lettuce, tomatoes, avocado, thick-cut bacon, organic lemon mayonnaise served on a toasted brioche bun

SEAFOOD MEDLEY

Native Littleneck clams, jumbo shrimp, and sea scallops tossed in choice of garlic, white wine scampi sauce or tomato zuppa sauce over spaghetti

FISH AND CHIPS

Atlantic cod lightly battered and fried until golden brown

LOBSTER ROLL

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill, in a toasted brioche bun
(Lobster Roll also available simply with warm melted butter)

(SUPPLEMENTAL CHARGE \$5)

DESSERT

SELECT 2

LEMON OR CHOCOLATE TRUFFLE

GELATO OR SORBET

FLAVORS VARY PER SEASON

KEY LIME TART



LUNCH 111

ALL GROUP MENUS ENTREES ARE SERVED WITH WARM ITALIAN BREAD, COFFEE, TEA OR SODA

APPETIZER

SELECT 2

NEW ENGLAND CLAM CHOWDER

MANHATTAN CLAM CHOWDER

RHODE ISLAND CLAM CHOWDER

HOUSE SALAD

Romaine lettuce, cherry tomatoes, cucumbers, red onion, bell peppers and croutons with our house Italian dressing

ENTREE

SELECT 2

ALL SANDWICHES & ROLLS COME WITH THE HOST'S CHOICE OF HOUSE-MADE COLESLAW OR FRENCH FRIES

LOBSTER ROLL

Fresh hand-picked lobster meat, tossed with just a taste of mayonnaise and a touch of dill, in a toasted brioche bun
(Lobster Roll also available simply with warm melted butter)

CLAM BOIL

1.25 Lb. of Littlenecks or Steamers, red bliss, potatoes, corn, & chorizo in a beer broth

FRIED COMBINATION PLATTER

Choice of two of the following; hand-battered cod, shrimp, scallops or whole belly clams served with french fries and coleslaw

STEAK CEASER SALAD

Grilled strip steak, romaine lettuce, parmesan cheese, croutons tossed with caesar dressing

DESSERT

SELECT 2

LEMON OR CHOCOLATE TRUFFLE

GELATO OR SORBET

FLAVORS VARY PER SEASON

KEY LIME TART

\$30 PER PERSON, PLUS 20% GRATUITY AND 8% FOOD TAX