



P R I X F I X E

DINNER

A P P E T I Z E R

Fall Salad

Baby greens, candied walnuts, gorgonzola cheese, cranberries, champagne vinaigrette

Caprese Salad

Fresh mozzarella, beefsteak tomato, balsamic glaze over baby greens

Petite Wedge Salad

Iceberg, heirloom grape tomatoes, red onion, gorgonzola cheese, bacon, blue cheese dressing

Calamari

Marinara | Thai chili | Fra Diavolo
Tossed or on the side

Seafood Chowder (+\$3 | 3.11)

Shrimp, crab, clams and bacon, with hearty chowder veggies in an herb cream broth

French Onion Soup

Melted mozzarella and gruyère cheeses, garlic crostini

Soup of the Day

Please ask your server about today's house made creation

Popcorn Shrimp

Tossed in Thai chili sauce, sesame seeds, scallions, cucumber wasabi drizzle

M A I N

C O U R S E

\$39 | 40.37

\$46 | 47.61

Bayou Pasta

Pappardelle, Cajun alfredo sauce, grilled chicken, bell peppers, shrimp

Maine Lobster Roll (+ 5 | 5.18)

(Warm + \$3 | 3.13)

Baby greens, toasted buttered brioche bun, french fries

Herb Crusted Salmon

Dill cream sauce, vegetable risotto

Chicken Rollatini

Pan-seared chicken breast stuffed with prosciutto and mozzarella, wild mushroom sauce, garlic mashed potato, julienne vegetables

Seafood Linguine

Choose 1 protein:

PEI Mussels | Clams | Shrimp | Sautéed Calamari

Choose sauce:

Marinara | Fra Diavolo | Garlic White Wine

12oz New York Angus Strip Steak

Garlic herb butter, mashed potato, sautéed broccoli

Catch of the Day

Chef's special with two sides

Berkshire Frenched Pork Chop

Sautéed apples and onions, roasted red potatoes, hot honey glaze

New Zealand Lamb Chops (+5 | 5.18)

Herb crusted, garlic dijonaise, rosemary demi glaze
mashed potato, sautéed broccoli

Braised Boneless Short Ribs

Burgundy wild mushroom demi-glaze, mashed potatoes, grilled asparagus

Please inform your server of any food allergies
Thank-you

Smuggler's Surf & Turf \$60 | 62.10

12 oz NY Strip & 2 Maryland Crab Cakes
Corn on the cob, roasted red potato

Add to any Entrée: 4 Jumbo Shrimp \$16 | 16.56 | 8oz Brazilian Hard Shell Lobster Tail \$46 | 47.61
8oz Filet Mignon \$54 | 55.89

Dessert

Warm Chocolate Brownie | Apple Pie | NY Cheesecake | Häagen Dazs Ice Cream

à la mode +\$3 | 3.11

Menu available for take out | No sharing entrées | Groups of 15 or fewer, please



P R I X F I X E

LUNCH

\$24 | 24.84

A P P E T I Z E R

Garden Salad

Fresh mixed greens, carrots, cherry tomatoes, red onions, cucumbers, balsamic vinaigrette

Caesar Salad

Crisp romaine lettuce, classic dressing, garlic croutons, shaved Parmesan

Arancini Rice Balls

Lightly fried, mozzarella cheese, basil, marinara, shaved Parmesan

Soup of the Day

Please ask your server about today's house made creation

Seafood Chowder (+3 | 3.11)

Shrimp, crab, clams, and bacon, with hearty chowder veggies in an herb cream broth

M A I N

C O U R S E

Shrimp Tacos

(Blackened, Grilled, or Fried)

Mango salsa, chipotle mayo, baby greens, flour tortilla, french fries

Tidbits

Chicken or New York Strip

(Steak +\$4 | 4.14)

Toasted garlic hero, melted mozzarella, au jus, french fries

Chicken Rollatini

Pan-seared chicken breast stuffed with prosciutto and mozzarella, with wild mushroom sauce, mashed potato, julienne vegetables

Bayou Pasta

Pappardelle, Cajun alfredo sauce, grilled chicken, bell peppers, shrimp

P R E M I U M M A I N C O U R S E (+ \$ 1 2 | 1 2 . 4 2)

Maine Lobster Roll + 5 | 5.18 (Warm, + \$3 | 3.13)

Baby greens, toasted buttered brioche bun, french fries

Herb Crusted Salmon

Dill cream sauce, vegetable risotto

Seafood Linguine

Choose 1 protein:

PEI Mussels | Clams | Shrimp | Calamari

Choose sauce:

Marinara | Fra Diavolo | Garlic White Wine

Catch of the Day

Chef's special with two sides

8oz New York Strip Steak

Sautéed broccoli, mashed potatoes, garlic herb butter

Please inform your server of any food allergies
Thank-you

Add to any Entrée: 4 Jumbo Shrimp \$16 | 16.56 8oz Brazilian Hard Shell Lobster Tail \$46 | 47.61

Menu available for take out | No sharing entrées | Groups of 12 or fewer, please