



P R I X F I X E

DINNER

A P P E T I Z E R S

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

Popcorn Shrimp

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

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

**Please inform your server of any food allergies
Thank-you**

M A I N C O U R S E

\$39 | 40.37

Bayou Pasta

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

Berkshire Frenched Pork Chop GF

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

Medeterinian Salmon Salad GF

Fresh arugula, chunks of fresh watermelon, feta cheese, house made raspberry vinaigrette

Spring Chicken GF

Chicken breast, over rice primavera, red onions, asparagus, grape tomatoes. garlic herb butter

Seafood Linguine

Choose 1 protein:

PEI Mussels | Clams | Shrimp | Sautéed Calamari

Choose sauce:

Marinara | Fra Diavolo | Garlic White Wine

\$46 | 47.61

12oz NY Angus Strip Steak Frites GF

Sliced black angus steak, brandy pepper-corn sauce, french fries

Catch of the Day

Chef's special with two sides

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

Baby greens, toasted buttered brioche bun, french fries

New Zealand Lamb Chops (+5 | 5.18)

Herb crusted, garlic dijonnaise, rosemary demi-glaze
mashed potato, sautéed broccoli

Braised Boneless Short Ribs

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

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 | **ala mode +\$3 3.13**

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



P R I X F I X E

LUNCH
\$24 | 24.84

A P P E T I Z E R

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

Please Inform your Server of any Food Allergies

M A I N

C O U R S E

Shrimp Tacos (GF Available) (Blackened, Grilled, or Fried)

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

Tidbits Chicken or NY Strip (Steak +\$5 | 5.18)

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

Spring Grilled Chicken GF

Chicken breast, over rice primavera, red onions, asparagus, grape tomatoes, garlic herb butter

Bayou Pasta

Pappardelle, Cajun alfredo sauce, grilled chicken, andouille sausage, 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 + 8 | 8.28 (Warm, + \$3 | 3.13)

Baby greens, toasted buttered brioche bun, french fries

Mediterranean Salmon Salad GF

Fresh arugula, chunks of fresh watermelon, feta cheese, house made raspberry vinaigrette

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 NY Strip Steak Frites GF

Sliced black angus steak, brandy pepper-corn sauce, french fries

Ask your server about our daily food & drink specials

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
Items Subject to Change