

BAR & TERRACE MENU

NEW ENGLAND CLAM CHOWDER 10

chopped clams, fruit smoked bacon

CALAMARI FRITTI 14

spicy marinara, lemon

EQUADORIAN SHRIMP CEVICHE 15

*shrimp, lime, onions, jalapeno,
cilantro, plantain tostones*

LOBSTER SAUSAGE FLATBREAD 16

*Island-made lobster sausage, arugula, fontina
diced tomatoes, scallions, basil chili oil*

FLATBREAD DU JOUR 15

ask your server for today's selection

FIELD GREENS SALAD 13

*organic greens, cantaloupe, feta cheese,
lemongrass vinaigrette*

GRILLED ROMAINE & RADICCHIO 15

anchovy garlic dressing, lobster toast

BANGKOK MUSSELS 15

thai red curry broth, lemongrass, thai basil

BEEF BOURGUIGNON SLIDERS 15

gruyere cheese, chive aioli

POMMES FRITES 8

parmesan & herbs

WINES BY THE

WHITES

MIONETTO

DOC Prosecco | 13

SANTA CRISTINA

Pinot Grigio | 12

HEXAGONALES

Sauvignon Blanc | 12

LANDHAUS MAYER

Grüner Veltliner | 13

CROWDED HOUSE

Sauvignon Blanc NZ | 13

BURGANS

Albariño | 13

CHT STE MICHELLE

Chardonnay | 15

NICOLAS POTEL

Chardonnay | 13

ROSÉ

B & G

Côtes de Provence | 13

WHISPERING ANGEL

Côtes de Provence | 17

RED

STERLING

Cabernet | 13

ROSEMBLUM

Zinfandel | 15

LANDMARK

OVERLOOK

Pinot Noir | 13

PARALLÈLE 45

Syrah | 13

CATENA

Malbec | 13

COTEAUX

BOURGUINONS

Pinot Noir | 13



DRAFT 8

Off-Shore

LAZY FROG IPA

Cisco

WHALE'S TAIL IPA

Sam Adams

SUMMER ALE

Stella Artois

BELGIAN PILSNER