

SALADS & APPETIZERS

LOBSTER STEW

~ cup/bwl 6. 8.

*OYSTERS or *LITTLENECKS

~ (each) raw 2.5

SHRIMP COCKTAIL

~ (each) jumbo - largest around 4.

CHOPPED BEET SALAD

~ fresh radicchio & butter lettuce, candied pecans, raisins, beets & goat cheese tossed with a Vidalia onion & balsamic dressing 10.

CAESAR SALAD

~ small / regular - house made Caesar dressing 4. 8.

CRAB CAKES

~ three crab cakes served with a honey ginger sauce 12.

TUNA TARTARE

~ sushi grade tuna with almonds, black currants & coconut dressed in a soy lime vinaigrette 14.

NEW ENGLAND CLAM CHOWDER

~ cup/bwl 4. 6.

FRIED CALAMARI

~ tossed with peppadew peppers & balsamic vinaigrette 11.

WEDGE SALAD

~ wedge of fresh iceberg lettuce topped with apple wood smoked bacon, red onions & crumbled blue cheese 10.

MIXED GREENS

~ small / regular - house balsamic vinaigrette 4. 8.

SEARED YELLOWFIN TUNA

~ cusabi dressing & seaweed salad 10.

GRILLED SPICY SHRIMP

~ spicy lemon ginger marinade 13.

ANTIPASTO

~ romaine lettuce, pepper & tomato salad, prosciutto, salami & anchovies drizzled with extra virgin olive oil 9.

WOOD OVEN PIZZA

CHEESE

tomato sauce & mozzarella cheese 13.

CARIBBEAN JERK CHICKEN

pineapple, jalapeños, red onion, coconut cream, Caribbean jerk chicken & cheese 14.

VEGETABLE

tomato sauce, spinach, roasted peppers, artichokes, onions & mushrooms, topped with mozzarella & goat cheese 14.

FIG AND PROSCIUTTO

figs, caramelized onions, gorgonzola & prosciutto 14.

CHICKEN & BROCCOLI ALFREDO

chicken, sliced tomato & broccoli with Alfredo sauce topped with mozzarella cheese. 14.

TOMATO AND FRESH MOZZARELLA

sliced tomatoes, fresh mozzarella, tomato sauce & basil 14.

Executive Chef : Carmine Carlucci

Chef de Cuisine : Patrick Noonan

HOUSE SPECIALTIES

DAILY SWORDFISH

as prepared by the chef MARKET\$

OCEAN FRESH HADDOCK OR ATLANTIC SEA SCALLOPS

sautéed in garlic, lemon butter & served over linguini 23.

WOOD OVEN ROASTED SALMON

warm two bean salad, green leafs & crostini 22.

SCITUATE LOBSTERS

boiled or baked stuffed (add \$5.00) MARKET\$

16oz GRILLED USDA CHOICE RIB EYE

topped with bourbon butter & served with cowboy fried potatoes & house vegetable 27.

SHRIMP SCAMPI

sautéed with lemon, garlic, spinach, tomatoes & artichoke hearts served over linguini 23.

SIGNATURE DISHES

COD AND CHOWDER

roasted cod filet served over whipped potatoes topped with our own award winning clam chowder & baby clams 23.

LOBSTER LINGUINI

freshly shucked Scituate lobster tossed in a parmesan & gorgonzola cheese sauce served together with fresh linguini 25.

SURF & TURF

grilled pork tenderloin medallions & grilled shrimp with sweet potato mashed, frizzled onions & apple cranberry chutney 22.

FREE RANGE HALF ROASTED CHICKEN

fingerling potatoes, garlic wilted spinach & pancetta 19.

SAUTÉED CHICKEN MEDALLIONS

wild mushrooms, green onions & plum tomatoes in a sage Chardonnay sauce served with butternut squash ravioli 19.

Haddock & Scallops may also be prepared
broiled with butter or oven baked with a cracker crumb topping.
Salmon & Swordfish may also be prepared blackened.

*1999 Federal food code states "consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food born illness"

Before placing your order, please inform
your server if a person in your party has a food allergy