

3 COURSE "PRE-6" MENU

Nightly from 4:00-5:30

\$36-\$46

FIRST

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

HAND TOSSED CAESAR SALAD

Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

LOBSTER BISQUE

Lobster Meat, Classic Cream Bisque, Sherry (\$4 supplement)

APPLE, ARUGULA & ENDIVE SALAD

Crumbled Goat Cheese, Pecans, Apple, Arugula, Dried Cranberries, Cranberry-Apple Balsamic (\$5 supplement)

HOUSE SALAD

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette

MAPLE LEAF FARMS DUCK WING DRUMMETTES

Korean BBQ Sauce, Toasted Cashews, Scallions (\$6 supplement)

SHORT RIB & FONTINA ARINCINI

Tomato Vodka Sauce, Shaved Parmesan, Herb Oil (\$6 supplement)

We are happy to offer a basket of Ciabatta and house brown butter, Additional baskets are \$3

DESSERTS

CLASSIC CRÈME BRULÉE

Vanilla Bean, Caramelized Sugar

TIRAMISU

Espresso soaked Vanilla Sponge, Mascarpone Cream, Cocoa Powder

FLOURLESS CHOCOLATE CAKE

Fresh Raspberries, Vanilla Ice Cream, Whipped Cream

BREAD PUDDING OF THE DAY

Ask your server for tonight's selection

ENTRÉES

FIG & MASCARPONE RAVIOLI \$36

Caramelized Shallots, Brown Butter, Pea Shoots

HONEY MUSTARD SALMON \$46

Cranberry Compote, Roasted Potatoes, Asparagus

DRUNKEN HALF CHICKEN \$40

Rum & Brown Sugar Marinade, Garlic Mashed Potatoes, House Vegetable, Pan Gravy

JUMBO SHRIMP SCAMPI \$43

Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan

SOLE PICCATA \$41 or CHICKEN PICCATA \$41

Lemon Butter, Capers, Shallots, Scallions, Angel Hair Pasta*

BAKED SEAFOOD TRIO or FRIED TRIO \$43

Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, Vegetable

BRAISED BONELESS SHORT RIBS \$46

Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi

VEGAN OPTIONS AVAILABLE UPON REQUEST

KEY LIME PIE

Graham Cracker Crust, Fresh Fruit, Whipped Cream

NY STYLE CHEESECAKE

House made Pecan Praline

CRANBERRY-APPLE CRISP

Vanilla Ice Cream

GIFFORD'S ICE CREAM STAND

Vanilla - Seasonal - Sorbet

Guests must be seated and all orders placed in their entirety by 5:30 | No other discounts apply to this menu | Pre-6 entrees cannot be split or shared | No Substitutions - Tax, gratuity, and beverages not included | Please refrain from using Cell phones in public areas
Please make your server aware of any food allergies prior to ordering | There are health risks associated with eating raw or undercooked meat or shellfish
Sorry no separate checks

DINNER MENU

A LA CARTE

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup \$8 - Bowl \$12

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

BAKED ONION SOUP \$13

Caramelized Onion, Cabernet, Ciabatta Crouton, Swiss, Mozzarella

BAKED CLAMS CASINO \$17

Top Neck Clams, Bacon, Garlic Butter, Ritz Crumbs

LOBSTER BISQUE Cup \$12 - Bowl \$18

Lobster Meat, Classic Cream Bisque

PANKO FRIED SCALLOPS \$22

Wasabi Aioli

STUFFED QUAHOG \$10

Chorizo, Green and Red Pepper, Chopped Clams, Onions, Garlic, Ritz Crumb, Melted Butter

BANG BANG SHRIMP \$19

Honey Buffalo Sauce, Grilled Pineapple, Toasted Cashews, Scallions

SHORT RIB & FONTINA ARINCINI \$18

Tomato Vodka Sauce, Shaved Parmesan, Herb Oil

BAKED OYSTERS ROCKEFELLER \$22

Spinach, Pernod, Ritz Cracker, Mornay Sauce

SWEET THAI CHILI CALAMARI \$19

Toasted Cashews, Scallions, drizzled with Sweet Thai Chili Sauce, Toasted Sesame Seeds

ICED + RAW

6 EAST DENNIS OYSTERS ON THE ½ SHELL \$19

lemon, pink peppercorn mignonette, cocktail sauce 

5 JUMBO CHILLED SHRIMP \$17

lemon & cocktail sauce 

Additional Raw Bar Items Available with Minimum Order

SALADS

APPLE, ARUGULA & ENDIVE SALAD / \$17

Crumbled Goat Cheese, Pecans, Dried Cranberries, Arugula, Apples, Cranberry-Apple Balsamic

HOUSE SALAD \$10

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette

CAESAR SALAD Small \$12 – Large \$17

Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

BLT WEDGE SALAD \$16

Iceberg Wedge, Gorgonzola Dressing, Crisp Bacon, Campari Tomatoes, Gorgonzola Crumbles

ZERO CARB CAESAR SALAD \$28

Painted Hills Farm All-Natural Angus Beef Burger OR the Impossible Plant based Burger, Melted Bleu Cheese over Romaine hearts, Homemade Dressing, Shaved Parmesan

ADD TO ANY SALAD:

SHRIMP \$15 / STEAK TIPS \$24 / CHICKEN \$10 / SALMON \$21
SEARED SCALLOPS \$21 / ANGUS BURGER \$11 / IMPOSSIBLE BURGER \$11 / CRUMBLLED BLEU \$2 / GOAT CHEESE \$2
CHEF'S CATCH OF THE DAY – ASK YOUR SERVER FOR TODAY'S SELECTION

We are happy to offer you a basket of ciabatta & brown butter complimentary.
An additional basket is \$3

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Please refrain from using Cell phones in public areas

Gift Certificates Available | Take home a Boxed Set of our Signature Glassware

ENTRÉES

FIG & MASCARPONE RAVIOLI \$28

Caramelized Shallots, Brown Butter, Pea Shoots

SOLE PICCATA \$31* - CHICKEN PICCATA \$31*

Lemon Butter, Capers, Shallots, Angel Hair

PAN SEARED DAY BOAT SCALLOPS \$39

Butternut & Bacon Risotto, Apple Cider Glaze



HONEY MUSTARD SALMON \$36

Cranberry Compote, Roasted Potatoes, Asparagus



LOBSTER PAPPARDELLE \$44

Lobster Sherry Cream, Blistered Tomatoes, Garden Peas, Chopped Lobster tossed in Pappardelle Pasta, Shaved Parmesan

ROASTED PANKO HADDOCK \$36

Roasted Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus

JUMBO SHRIMP SCAMPI \$33*

Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan

BAKED SEAFOOD TRIO \$33

Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable

FRIED TRIO PLATTER \$34

Lightly battered Coastal Haddock, Sea Scallops, Jumbo Shrimp with French Fries, Cole Slaw, Tarter Sauce, Lemon

BEER BATTERED FISH & CHIPS \$29

Coastal Haddock, French fries, Cole Slaw, Tartar Sauce, Lemon Wedge (malt vinegar on request)

VEGAN RAVIOLI \$28

Eggless Pasta filled with Roasted Carrots, String Beans, Cauliflower, Broccoli, Sweet Peas, Sweet Corn, Caramelized Onions, Red Peppers, Marinara, Assorted Vegetables

CRAB STUFFED SOLE \$32

Crab and Vegetable Stuffing, Seasoned Crumbs, Lemon Beurre Blanc, House Rice, Vegetable

BRAISED BONELESS SHORT RIBS \$38

Garlic Mashed Potatoes, Caramelized Carrots and Baby Onions, Cabernet Demi

BAKED STUFFED SHRIMP \$33

Crab and Vegetable Stuffing, Fresh Herbs, Garlic Butter, Rice Blend, House Vegetable

BUTTER POACHED FILET MIGNON \$49

8oz. Center Cut Choice Filet, Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter

CONFIT DUCK LEGS \$41

Maple Leaf Farm Duck, Butternut & Bacon Risotto, Apple Cider Glaze, Sauté Spinach

DRUNKEN HALF CHICKEN \$30

Rum & Brown Sugar Marinade, Confit Garlic Mashed Potatoes, House Vegetable, Pan Gravy

HONEY-DIJON MARINATED STEAK TIPS \$34

Garlic Mashed Potatoes, Seasonal Vegetables



BURGERS

8OZ. DOMESTIC PASTURE RAISED ANGUS BURGER \$21

Painted Hills Farm All Natural Beef, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

THE IMPOSSIBLE BURGER \$21

6oz. 100% Plant Based Burger, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

ADD:

Swiss | American | Cheddar \$1 | Sautéed Onions \$1 | Bacon \$2 |
Sautéed Mushrooms \$1.50 | Gorgonzola \$2
Gluten Free/Vegan Roll Available

SIDES

SWEET POTATO FRIES \$7

SAUTEED SPINACH WITH GARLIC \$9

CONFIT GARLIC MASHED POTATOES \$9

HONEY ORANGE GLAZED CARROTS \$8

STEAMED ASPARAGUS \$9

RISOTTO OF THE DAY \$14

SUBSTITUTIONS

ASPARAGUS \$6

RISOTTO OF THE DAY \$9

SWEET POTATO FRIES \$5

**Gluten free pasta available upon request, please allow for extra time to prepare.*



Please inform our staff prior to ordering of any food allergies you may have, and we will kindly make accommodations when possible.

Separate checks may not be requested. A maximum of 4 credit cards per table
For your pleasure our Chef would be happy to split plates at an additional 9 dollars

A Voluntary 20% Gratuity added to parties of 6 or more