



APPETIZERS

**Stuffed Quahog 12**  
local quahogs, linguica stuffing, drawn butter

**Hot Crab Dip 22**  
served with pita chips

**Buffalo Cauliflower Dip 17**  
served with tortilla chips

**Clams Casino 20**  
local clams, garlic butter, bacon bread crumbs

**Lamb Lollipops 24**  
brandy peppercorn sauce

**Fish Tacos 22**  
blackened swordfish, cabbage slaw, lime crema, cilantro

**Veggie Tacos 17**  
grilled acorn squash, chipotle refried black beans, cabbage slaw, sweet mango sauce, green onion

**Chicken Wings 20**  
broiled wings, maple buffalo sauce, bleu cheese dressing

**Mussels 19**  
steamed PEI mussels, butter, white wine, garlic, herb butter

SANDWICHES

**Lobster Roll MKT**  
5 oz fresh lobster meat lightly seasoned, mayo, celery, lettuce, brioche hot dog bun

**Chicken Salad Roll 17**  
roasted chicken, seasoned, mayo, celery, lettuce, brioche hot dog bun

**Crab Cake Banh Mi 25**  
house made crab cakes, pickled carrots, chilis, cucumbers, cilantro, spicy mayo, baguette

**Grilled Chicken Sandwich 18**  
grilled chicken breast, provolone, avocado, lettuce, tomato, roasted red pepper aioli, toasted multigrain

**Reuben 18**  
corned beef, sauerkraut, swiss cheese, thousand island, rye bread

**Cheeseburger 20**  
grilled 10oz beef burger, american cheese, lettuce, tomato, onion, toasted roll

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if your party has any allergies.

We kindly ask to keep your dining experience to 90 minutes for 2 guests and 120 minutes for 4 guests or more. Thank you and enjoy!

RAW BAR

**Oysters on the Half Shell 3.50ea**  
**Little Necks on the Half Shell 2.50ea**  
**Jumbo Shrimp Cocktail 4.25ea**

SOUP & SALADS

**Chart Room Chowder 10/14**  
house made quahog chowder, oyster crackers

**Avocado Salad 17**  
mixed greens, avocado, grape tomato, cucumber, carrots, goat cheese, tossed in balsamic dressing

**Caesar Salad 14**  
romaine, croutons, parmigiano-reggiano, tossed in caesar dressing

**Arugula Salad 16**  
baby arugula, toasted almonds, cotija cheese, orange segments, tossed with blood orange vinaigrette

Salad Additions

Chicken 9  
Steak Tips 15  
Shrimp (5) 24  
Salmon 22  
Lobster Salad MKT

ENTREES

**Cod 30**  
sweet corn risotto, basil pesto, balsamic reduction

**Halibut 38**  
roasted potatoes, cauliflower, pistachio dust, romesco

**Blackened Swordfish 35**  
lemon butter, rice pilaf, asparagus

**Swordfish Piccata 36**  
lemon caper white wine sauce, asparagus, angel hair

**Grilled Salmon 32**  
jasmine rice, green beans, meuniere brown butter

**Scallops and Shrimp 35**  
rice pilaf, asparagus, pistachio dust, blood orange vinaigrette,

**Blackened Scallops 38**  
burrata ravioli, basil pesto, confit cherry tomatoes

**Tuna Poke Bowl 34**  
ahi tuna, mango, pickled carrots & chili peppers, avocado, cucumber, jasmine rice, spicy mayo, sweet soy, green onion

**Chicken Piccata 28**  
grilled chicken breast, asparagus, lemon caper white wine sauce, angel hair

**Steak Tips 30**  
house bourbon marinade, roasted potatoes, green beans