



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

Blackened Swordfish Sandwich 28
baby arugula, spicy mayo, mango salsa, toasted roll

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

Grilled Shrimp Po Boy 24
grilled shrimp, lettuce, tomato, 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

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
Scallops (4) 26
Salmon 22
Lobster Salad MKT
Chicken Salad 12

ENTREES

Cod 30
sweet corn risotto, basil pesto, balsamic reduction

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,

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, grilled shrimp, lemon caper white wine sauce, asparagus, angel hair

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

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