



APPETIZERS

**Stuffed Quahog 10**

*local quahogs, linguica stuffing, drawn butter*

**Hot Crab Dip 19**

*served with pita chips*

**Buffalo Cauliflower Dip 14**

*served with tortilla chips*

**Clams Casino 18**

*local clams, garlic butter, bread crumbs, bacon*

**Fish Tacos 19**

*blackened swordfish, cabbage slaw, lime crema*

**Tuna Tacos 20**

*Ahi tuna, slaw, mango, pickled chilis, cilantro  
Spicy mayo, sweet soy, sesame seeds*

**Veggie Tacos 15**

*Sauteed portobello mushrooms, peppers & onions, slaw  
Chipotle refried black beans, sweet mango sauce, cilantro*

**Mussels 16**

*steamed PEI mussels, white wine, garlic, herbs*

**Chicken Wings 16**

*broiled wings, maple buffalo sauce, bleu cheese dressing*

SANDWICHES

**Lobster Roll MKT**

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

**Chicken Salad Roll 12**

*oven roasted chicken lightly seasoned, mayo, celery,  
lettuce, brioche hot dog bun*

**Crab Cake Banh Mi 23**

*house made crab cakes, pickled carrots, chilis,  
cucumbers, cilantro, spicy mayo, baguette*

**Grilled Chicken Sandwich 15**

*grilled chicken breast, provolone, avocado, lettuce,  
tomato, roasted red pepper aioli, toasted multigrain*

**Cheeseburger 16**

*grilled 10oz burger, american cheese,  
lettuce, tomato, onion, sesame roll*

RAW BAR

Oysters on the Half Shell 3.25 ea

Little Necks on the Half Shell 2.50ea

Jumbo Shrimp Cocktail 3.50ea

SOUP & SALADS

**Chart Room Chowder 8/12**

*house made quahog chowder, oyster crackers*

**Ground Turkey Chili 10**

*Monterey Jack Cheese*

**Avocado Salad 14**

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

**Caesar Salad 12**

*romaine lettuce, croutons, parmigiano-reggiano, caesar dressing*

**Autumn Salad 15**

*Frisee Lettuce, gala apples, dried cranberries, walnuts  
goat cheese, Maple Dijon Vinaigrette*

— Salad Additions —

Chicken	9
Steak Tips	14
Scallops	18
Swordfish	20
Salmon	18
Lobster Salad	MKT

DINNER ENTREES

**Cod 27**

*sweet corn risotto, basil pesto, balsamic reduction*

**Blackened Swordfish 30**

*lemon butter, jasmine rice, roasted butternut squash*

**Pan Seared Halibut 34**

*Roasted potatoes, mushroom, peppers, onion  
Topped with a cherry tomato confit*

**Seafood Risotto 36**

*Shrimp, scallops, lobster, sherry cream sauce*

**Grilled Salmon 28**

*Honey sriracha glaze, asparagus risotto*

**Tuna Poke Bowl 28**

*marinated ahi tuna, mango, avocado, pickled carrots & chili peppers  
cucumber, green onion, jasmine rice, spicy mayo, sweet soy, cilantro*

**Steak Tips 25**

*house bourbon marinade, roasted potatoes, asparagus*

**Chicken Marsala 24**

*Mushroom marsala wine sauce, angel hair pasta, asparagus*

**Vegetable Curry 17**

*Jasmine rice, cilantro*

**ADD:** chicken 9, salmon 18, scallops 18

Before placing your order, please inform your server if anyone in your party has any food allergies

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

Due to high volume and small space, we ask that parties of 6 or less keep their stay limited to 90 minutes and that parties over 6 keep their stay limited to 120 minutes.