



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.