



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, Cabbage Slaw, Pickled Chilis, Mango, Spicy Mayo, Sweet Soy, Sesame Seeds

Veggie Tacos 15

Chipotle refried beans, sauteed Portobello Mushrooms, Peppers & Onions, Slaw 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 roll

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

French Dip 17

Shaved steak, red onion, arugula provolone cheese, baguette horseradish sauce, Au Jus

Blackened Swordfish Sandwich 24

Cabbage Slaw, Mango, Spicy Mayo, Sesame Roll

Cheeseburger 16

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

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.

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

LUNCH ENTREES

Cod 27

sweet corn risotto, basil pesto, balsamic reduction

Tuna Poke Bowl 28

Marinated ahi tuna, mango, avocado, pickled carrots Pickled chili peppers, cucumber, green onion Jasmine rice, spicy mayo, sweet soy

Steak Tips 25

house bourbon marinade, roasted potatoes, 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.