



APPETIZERS

Stuffed Quahog 12

*local quahogs, linguica stuffing, drawn butter*

Hot Crab Dip 20

*served with pita chips*

Buffalo Cauliflower Dip 16

*served with tortilla chips*

Clams Casino 20

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

Fish Tacos 20

*blackened swordfish, cabbage slaw, lime crema*

Veggie Tacos 15

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

Mussels 18

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

Chicken Wings 19

*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*

Crab Salad Roll 30

*Crab meat lightly seasoned, mayo, celery, lettuce, brioche hot dog bun*

Chicken Salad Roll 14

*oven roasted chicken lightly 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 16

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

Cheeseburger 18

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

RAW BAR

Oysters on the Half Shell 3ea

Little Necks on the Half Shell 2.50ea

Jumbo Shrimp Cocktail 3.50ea

SOUP & SALADS

Chart Room Chowder 10/15

*house made quahog chowder, oyster crackers*

Avocado Salad 14

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

Caesar Salad 12

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

Arugula Salad 14

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

Salad Additions

Chicken 9

Steak Tips 14

Shrimp 16

Scallops 20

Salmon 20

Swordfish 24

Lobster Salad MKT

ENTREES

Cod 28

*sweet corn risotto, basil pesto, balsamic reduction*

Blackened Swordfish 34

*lemon butter, rice pilaf, asparagus*

Swordfish Piccata 34

*lemon caper white wine sauce, baby spinach, angel hair*

Grilled Salmon 29

*lemon basil vinaigrette, jasmine rice, zucchini*

Blackened Scallops 32

*jasmine rice, mango salsa*

Tuna Poke Bowl 28

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

Chicken Marsala 25

*grilled chicken breast, mushrooms, marsala wine sauce, fusilli*

Steak Tips 26

*house bourbon marinade, roasted potatoes, green beans*