

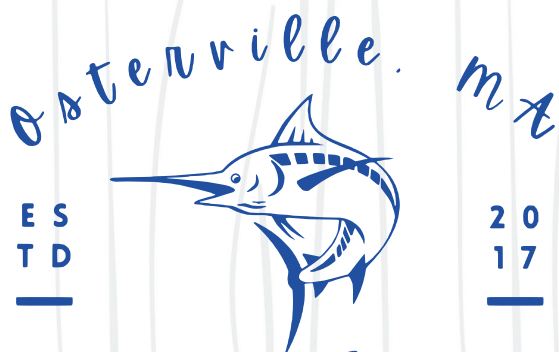


Chart Room

At Crosby's

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 19

local clams, garlic butter, bread crumbs, bacon

Lamb Lollipops 22

brandy peppercorn sauce

Fish Tacos 21

blackened swordfish, cabbage slaw, lime crema

Veggie Tacos 15

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

Chicken Wings 19

broiled wings, maple buffalo sauce, bleu cheese dressing

Mussels 18

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

Shrimp Scampi Toast 19

grilled shrimp, toasted sourdough, scampi sauce

Sandwiches

Lobster Roll MKT

5 oz fresh lobster 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, toasted roll

Raw Bar

Oysters on the Half Shell . . . 3.50ea

Little Necks on the Half Shell 2.50ea

Jumbo Shrimp Cocktail 4ea

Soup & Salads

Chart Room Chowder 9/14

house made quahog chowder, oyster crackers

Soup of the Day MKT

Avocado Salad 14

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

Caesar Salad 12

romaine, 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 8

Steak Tips 14

Scallops 25

Salmon 18

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

Honey Garlic Glazed Salmon . . . 29

jasmine rice, green beans, green onion

Pan Seared Scallops 32

rice pilaf, asparagus, pistachio dust blood orange vinaigrette

Blackened Scallops 32

jasmine rice, mango salsa

Tuna Poke Bowl 30

marinated ahi tuna, mango, avocado, pickled carrot, pickled chili pepper, cucumber, green onion, jasmine rice, spicy mayo, sweet soy

Chicken Marsala 25

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

Steak Tips 26

house bourbon marinade, roasted potatoes, green beans

Dinner Menu is served from 4:30 - 10pm
Please, no substitutions

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

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