



APPETIZERS

Stuffed Quahog 12

*local quahogs, linguica stuffing, drawn butter*

Hot Crab Dip 22

*served with pita chips*

Buffalo Cauliflower Dip 17

*served with tortilla chips*

Fish Tacos 22

*blackened swordfish, cabbage slaw, lime crema*

Veggie Tacos 17

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

Mussels 19

*steamed PEI mussels, white wine, garlic herb butter*

Chicken Wings 20

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

Shrimp Bruschetta 19

*Blackened shrimp, garlic herb butter crostini, tomato confit, micro basil, balsamic reduction, avocado crema*

SANDWICHES

Lobster Roll MKT

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

Chicken Salad Roll 17

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

Crab Cake Sandwich 25

*house made crab cake, pepper jack cheese, bacon, tomato, cole slaw, red pepper aioli, toasted roll*

Grilled Chicken Sandwich 18

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

Reuben 18

*corned beef, sauerkraut, swiss cheese, thousand island, grilled rye bread*

Cheeseburger 20

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

RAW BAR

Oysters on the Half Shell 3.50 ea

Jumbo Shrimp Cocktail 4.25 ea

SOUP & SALADS

Chart Room Chowder 10/14

*house made quahog chowder, oyster crackers*

Turkey Chili 12

*Cheddar cheese, green onion*

Avocado Salad 17

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

Caesar Salad 14

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

Roasted Beet & Burrata Salad 18

*Roasted beets, baby arugula, burrata, apple slices, toasted walnut, red onion, honey balsamic dressing*

Salad Additions

Chicken 9

Steak Tips 15

Scallops (4) 26

Shrimp (5) 24

Salmon 22

Swordfish 26

Lobster Salad MKT

ENTREES

Halibut 38

*Miso glaze, soy butter sauce, Jasmine rice, baby bok choy, roasted peanuts*

Blackened Swordfish 35

*creamy butternut risotto, acorn squash, balsamic reduction*

Swordfish Piccata 36

*Lemon caper white wine sauce, asparagus, angel hair*

Honey Sriracha Glazed Salmon 32

*jasmine rice, roasted butternut, green onion*

Blackened Scallops 39

*burrata ravioli, maple glaze, prosciutto crip*

Tuna Poke Bowl 34

*jasmine rice, avocado, pickled carrots, pickled chilis, mango salsa cucumber, green onion, spicy mayo, sweet soy, sesame seeds*

Chicken Marsala 28

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

Rack of Lamb

*Rosemary herb crusted, calabrian chili tzatziki Creamy risotto, asparagus*

Steak Tips 30

*house bourbon marinade, roasted potatoes, green beans*

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

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