



AL FRESCO DINING OUTDOORS ON THE DECK AT



STARTERS

New England Clam Chowder

Surf Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream 8

Wings on the Water

Choice of BBQ, Buffalo, Jerk or Plain Wings with Creamy Ranch 12 for 17

Fried Coconut Shrimp Basket

Six Jumbo Coconut Panko Shrimp Sweet Chili-Lime Drizzle + Scallions 16

Warm Spinach & Artichoke Dip

Four Cheese Blend + Artichoke Hearts Spinach & Roasted Pimento + Carrot & Celery Batonettes + Tri-Color Tortilla Chips 16

Pan Seared Lump Crab Cake

5oz Old Bay Seasoned Maryland Style Lump Crab Meat + Chipotle Aioli Green Leaf Lettuce Cup + Mango Salsa 19

Bang Bang Cauliflower

Sweet Chili Sauce + Toasted Coconut Scallions Blue Cheese + Creamy Ranch 13 GF V

SALADS & BOWLS

California Cobb Bowl

Heirloom Grape Tomatoes + Smoked Bacon Hard Boiled Egg + Scallions + Avocado Bleu Cheese + Chopped Iceberg & Romaine Lettuces + Red Wine Vinaigrette 16 GF

Tex Mex Bowl

Roasted Corn, Tomato & Poblano Salsa Mixed Baby Greens + Shaved Black Olives Pepper Jack Cheddar + Crispy Tortilla Strips Avocado + Honey-Lime Vinaigrette 16 GF V

Classic Caesar

Hearts of Romaine + Garlic Croutons Traditional Housemade Dressing White Anchovies 10

Salad Add-Ons

Tenderloin Steak Tips +10
Grilled Salmon +11
Blackened or Fried Haddock +11
Grilled Chicken +6
Coconut Shrimp +8
Lobster Salad +15

HANDHELDS

Includes Choice of French Fries, Onion Rings or Cole Slaw

Classic Surf Burger

Prime 8oz Black Angus Beef + Swiss, American or Cheddar + Lettuce + Tomato Dill Pickle + Potato Roll 18

Big Wave Burger

8oz Steak Burger + Hickory Bacon Cheddar + Cannonball BBQ Sauce 19

Beyond Burger

100% Plant Based Patty + Avocado Vermont Cheddar + Lettuce + Tomato Chipotle Aioli + Potato Roll 16

Maine Lobster Roll

5oz Fresh Maine Lobster + Light Mayo Lettuce + Toasted Split Top Bun 26

Seaside Tacos

Trio of Soft Flour Tortillas Roasted Corn, Poblano & Tomato Salsa Avocado + Iceberg + Chipotle Aioli Maine Lobster 28 Blackened Haddock 17

Shorebird

Crispy Cajun Chicken + Buttermilk Ranch Sharp Cheddar + Applewood Smoked Bacon Lettuce & Tomato 16

Fried Haddock Sandwich

Fresh Haddock + Housemade Tartar Sauce Green Leaf Lettuce + Garden Tomato Potato Roll 18

MATES & MERMAIDS

(12 & under) Served with French Fries

Hang Ten Chicken Fingers

Crispy White Breaded Tenders + Choice of BBQ Sauce, Ketchup or Ranch Dressing 6

Lil' Surfer Dog

On Split Top Bun 5

Wipe Out Mac n' Cheese

Hot and Cheesy, Made to Order 4

Fish & Chips

Crispy Fried Fresh Fish 8

Beach Burger

w/ American Cheese 8

SIGNATURE SURF & TURF ENTREES

Yellowfin Tuna Poke Bowl

Seaweed Salad + Sticky Rice + Edamame Pickled Cabbage, Carrot & Ginger + Avocado Lime-Ginger Teriyaki Drizzle + Sriracha Aioli Wonton-Wasabi Crunch 25

Seafood Combo Platter

Fried Haddock Filet + Trio of Coconut Shrimp Jumbo Lump Crab Cake + French Fries Cole Slaw 38

Fish & Chips

Fresh Batter Fried Haddock + French Fries Cole Slaw + Housemade Tartar Sauce 24

Grilled or Blackened Salmon

Saffron-Tomato Pilaf + Summer Vegetable Mèlange + Mango Salsa 25

Caribbean-Spiced Crab Cake Duo

Two Housemade Maryland Style Jumbo Lump Crab Cakes + Mango Salsa + Rice Pilaf Summer Vegetable Mèlange + Chipotle Aioli 38

North Atlantic Baked or Blackened Haddock

Old Bay Spiced Bread Crumbs + Mashed Potatoes + Summer Vegetable Mèlange 24

Crispy Cajun Chicken

Fresh Deep Fried Chicken Breast Duo Applewood Smoked Bacon + Melted Cheddar Buttermilk Ranch + Spanish Rice Roasted Summer Vegetables 26

Fajita Steak Bowl

Latin Spiced Grilled Beef Tenderloin Tips Saffron-Tomato Rice + Grilled Peppers & Onions + Tomatillo Vinaigrette + Crispy Tortilla Threads + Pepper Jack + Cheddar 26

New England Trio

5oz Maine Lobster Roll + Clam Chowder Crispy French Fries 32

Coconut Shrimp Platter

French Fries + Cole Slaw 24

Tenderloin Steak Tips

Sweet Teriyaki + Mashed Potatoes Garden Salad 28 Add Coconut Shrimp +7

GF - can be prepared gluten friendly

V - vegetarian friendly

**Served raw or uncooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a certain medical condition. If unsure of your risk, consult a physician. Please inform your server if a person in your party has a food allergy or any dietary or health restrictions.*