

Appetizers

Lobster Nori Roll II

Risotto, lobster meat and fresh vegetables rolled in nori and deep fried. Served with a smoky lemon and garlic aioli.

Beef Carpaccio ♦ IO

Tender, thin sliced Kobe beef with tomato caper relish, shaved Parmesan and truffled basil aioli.

Seared Yellowfin Tuna ♦ II

Cumin crusted, rare pan-seared tuna with wasabi crème fraîche and an avocado tomato salsa.

Crab Stuffed Mushrooms 8

Baby portabellas roasted with lump crab and herbs.

Smoked Salmon ♦ IO

In house smoked Atlantic salmon in a pastrami seasoned crust with roasted beets, cabbage and caramelized onions; topped with a chèvre crème fraîche. Finished with a whole grain mustard molasses.

Colossal Shrimp Cocktail 20

Chilled, white Pacific shrimp with horseradish cocktail sauce. Huge! Biggest shrimp you'll ever see!

Buffalo Chicken Tenders 8

In our house sauce and served with our blue cheese dressing.

Scallops and Bacon IO

Sea scallops wrapped in apple-wood smoked bacon.

Fried Calamari IO

Crispy parmesan and panko fried, with pearl onions and our own marinara.

Beef Crabioli II

Fresh raviolis filled with Kobe beef and black truffles, topped with butter poached crabmeat. Finished with cabernet demi-glace and sauce béarnaise.

Giant Seafood Martini 29

An amazing display of colossal shrimp, smoked salmon, and our Signature lobster salad. Served with cocktail sauce and chive crème fraîche. So good you may not want to share but we recommend it!

SOUPS

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

Soup Sampler 9.50

A sampler of our two Soups of the Day and Lobster Chowder.

Soup of the Day 5.50

Onion Soup au Gratin 8

A hearty serving with melted Jarlsberg and Cheddar.

Cape Cod Lobster Chowder 7.50

Chunks of lobster meat, potatoes and fresh herbs.

Salads

Field Greens Salad 6

Select mixed baby lettuces

Caesar Salad

With sour dough croutons 7.50 With white anchovies 8.50

Blue Cheese Salad Webster 8

Specialty lettuces with fresh Gorgonzola cheese, white raisins and pistachios.

Spinach Salad 9

Baby spinach, tossed with diced figs and apple-wood bacon in a warm, cranberry vinaigrette.

Warm Goat Cheese and Roasted Beet Salad 9

Broiled Vermont goat cheese and Italian sheep cheese, with roasted beets in a cider, maple vinaigrette.

Arugula Salad 9

Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette.

Before placing your order, please inform the server if a person in your party has a food allergy.