

Small Bites

<b>NEW ENGLAND CLAM CHOWDER</b> Local Clams, Bacon Lardons, Red Bliss Potatoes, Carrots, Celery & Thyme (GF)	\$13
<b>BUFFALO WINGS</b> Crispy Chicken, Celery, Carrots & Blue Cheese (GF)	\$17
<b>BUFFALO OCTOPUS</b> Grilled Octopus, Celery, Carrots & Ranch (GF)	\$19
<b>GARLIC CLAMS</b> Middle Neck Clams, Butter, White Wine & Garlic w/ Garlic Bread	\$21
<b>STEAMED MUSSELS</b> Local Mussels, Apple Cider, Garlic & Thyme w/ Garlic Bread	\$22
<b>“BANG-BANG” SHRIMP</b> Crispy Baby Shrimp, Sriracha Chili Aioli	\$17
<b>FRIED CALAMARI</b> Squid, Cherry Peppers & Spicy Marinara (GF)	\$19
<b>MOZZARELLA STICKS</b> Breaded Mozzarella w/Spicy Marinara	\$12
<b>CRISPY BRUSSEL SPROUTS</b> Parmesan, Chilies, and Balsamic Reduction	\$14

Salads & Stuff

<b>CLASSIC CAESAR</b> Romaine, Parmesan, In-House Dressing & Croutons	\$12
<b>“THE WEDGE”</b> Iceberg, Thick-Cut Bacon, Tomato, Red Onion & Blue Cheese	\$14
<b>ARUGULA</b> Baby Arugula, Cherry Tomatoes, Red Onions, Feta & Lemon Vinaigrette, Cucumbers	\$14
<b>GRANNY APPLE SALAD</b> Baby Mixed Greens, Granny Smith Apples, Dried Cranberries, Caramelized Walnuts, Goat Cheese with Balsamic Dressing	\$15
<b>CRAB LOUIE</b> Lump Crab Meat, Roma Tomato, Avocado, Greens & Remoulade	\$31
Add: Chicken \$9 / Shrimp \$12 / Steak \$18 / Salmon \$18	

Handhelds Served w/ Fries

<b>CAFÉ BURGER</b> 8oz Ground Brisket, Lettuce, Tomato, Cheese & Brioche Bun	\$19
Add: Bacon \$3 / Avocado \$2 / BBQ Sauce \$1	
<b>CHICKEN CLUB</b> Herb Mayo, Avocado, Lettuce, Tomato, Bacon, Rye	\$19
<b>INLET STEAK SANDWICH</b> Grilled skirt steak, Provolone, Arugula, Balsamic Reduction on Garlic Bread	\$22
<b>NEW ORLEANS PO BOY</b> Fried Cod, Lettuce, Tomato, Tarter Sauce & Rustic Tuscan Bread	\$19
<b>LOBSTER ROLL</b> Sweet Lobster Meat, Celery, Apple & Brioche Roll	\$29
<b>CRAB CAKE</b> Lump Crab Cake, Lettuce, Red Onion, Chipotle Aioli & Brioche Roll	\$24
<b>GROUPE REUBEN</b> Blackened Grouper, Coleslaw, Swiss Cheese, Thousand Island Dressing, on Rye	\$19

Raw Bar

<b>EAST COAST OYSTER</b>	4/PP
<b>MIDDLE NECK CLAM</b>	3/PP
<b>U8 SHRIMP COCKTAIL</b>	7/PP
<b>LOBSTER COCKTAIL</b>	
Cold Poached 1 & ½ Pound Lobster	\$39
<b>THE SKIFF</b>	
6 Oysters, 6 Clams, 6 Shrimp, 6 Mussels & ½ Lobster	\$99
<b>THE YACHT</b>	
12 Oysters, 12 Clams, 12 Shrimp, 12 Mussels & Whole Lobster	\$199

Big Plates

<b>LINGUINI W/CLAMS</b> Middle Neck Clams, White Wine, Garlic & Butter	\$29
<b>RIGATONI BOLOGNESE</b> Beef & Pork Ragu, Cream & Mascarpone	\$28
<b>CHICKEN PARMIGIANA</b> Fried Chicken Cutlet, Marinara, Mozzarella w/Spaghetti	\$28
<b>STEAK FRITES</b> 16oz Angus NY Strip, Fries, Spinach, Garlic Compound Butter	\$58
<b>GRILLED BRANZINO</b> Lemon Vinaigrette, Mixed Veg, Roasted Potato (GF)	\$40
<b>TERRIYAKI GLAZED SALMON</b> Grilled Faroe Island Salmon, Terriyaki glaze, Mashed Potato, Mixed Veg	\$36
<b>GUINNESS FISH &amp; CHIPS</b> Wild Icelandic Cod, Fries, Tartar, Lemon (GF)	\$28
<b>GROUPE FILET</b> Pan Seared Grouper, mixed veg, mashed potato, olive tapenade (GF)	\$36
<b>LOCAL SCALLOPS</b> U-10, Farro, Neuske Bacon, Shallot, Celery, Aged Balsamic	\$38
<b>FLUKE PICCATA</b> Lemon, Butter, White wine, Mashed Potatoes, and Mixed Veg	\$28
<b>CRAB CAKES</b> Lump crab meat, Chipotle Aioli, Mixed Veg, Mashed Potatoes	\$39
<b>PENNE ALLA VODKA</b> Cream, Pomodoro, Basil, Parmesan, Red Pepper (keep with pastas)	\$23

Sides

Fries \$10 | Truffle Fries \$12 | Mash Potato \$10 | Mac & Cheese \$10 | Roasted Potato \$10 | Mixed Vegetables \$10 | Spinach \$10

Kids Plates

Pasta w/Butter or Marinara \$12 | Chicken Fingers w/Fries \$12 | Burger w/Fries \$12 | Mac & Cheese \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 3393090

— Wine List —

WHITES

<b>Freixenet</b> , Pinot Grigio, <i>Garda, Italy</i>	10/34
<b>Santa Margarita</b> , Pinot Grigio, <i>Alto Adige, Italy (375ml)</i>	28
<b>Rapaura Springs</b> , Sauvignon Blanc, <i>Marlborough, New Zealand</i>	11/38
<b>Oyster Bay</b> , Sauvignon Blanc, <i>Marlborough, New Zealand</i>	13/41
<b>Dr. Frank Konstatine</b> , Riesling, <i>Finger Lakes, NY</i>	12/38
<b>Hedges CMT</b> , Chardonnay, <i>Washington</i>	11/36
<b>Sonoma-Cutrer</b> , Chardonnay, <i>Sonoma, Ca</i>	13/41

REDS

<b>The Crusher</b> , Pinot Noir, <i>California</i>	11/36
<b>Sokol Blosser</b> , Pinot Noir, <i>Willamette Valley, California</i>	15/49
<b>J. Lohr</b> , Merlot, <i>Paso Robles, California</i>	12/38
<b>El Origen Reserve</b> , Malbec, <i>Mendoza, Argentina</i>	12/38
<b>J. Lohr Seven Oaks</b> , Cabernet, <i>Paso Robles, California</i>	13/41
<b>Quilt</b> , Cabernet, <i>Napa Valley, Ca</i>	68
<b>Cakebread</b> , Cabernet, <i>Napa Valley</i>	120

ROSÉ

<b>Notorious Pink</b> , Grenache, <i>South of France</i>	12/38
<b>Whispering Angel</b> , Cotes Du Provence, <i>France</i>	18/59

SPARKLING

<b>Mionetto</b> , Prosecco, <i>Veneto, Italy (187ml)</i>	10
<b>Veuve Clicquot</b> , Brut, Yellow Label, <i>Champagne, France</i>	110

— Cocktails —

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MIDNIGHT AT THE INLET

Tito's Handmade Vodka,  
Mr. Black Cold Brew Coffee Liqueur,  
Simple Syrup, Pinch of Sea Salt

PEACHES & CRÈME

Grey Goose Essences White Peach & Rosemary Vodka,  
RumChata, Splash of Amaretto

MANHATTAN VIEWS

Maker's Mark®,  
Sweet Vermouth, Dash of Bitters, Cherry

COLD FASHIONED

Angel's Envy Bourbon Whiskey,  
Mr. Black Cold Brew Coffee Liqueur,  
Chocolate Bitters

JUNIPER BLOSSOM

NOLET'S Gin, Lemon Juice,  
Simple Syrup, Aperol, Orange

HONEY MULE

Jack Daniel's Tennessee Honey Whiskey,  
Lemon Juice, Honey Syrup, Ginger Beer

FLANNEL FIESTA

Casamigos Mezcal & Reposado,  
Aperol, Lime, Agave

SMOKED CIDER

Smoked Misunderstood Ginger Spiced Whiskey,  
Apple Cider, Lemon Juice, Simple Syrup

SPICY MAIDEN

Jalapeño Infused Tequila, Lime,  
Agave, Chili-Lime Rim

— Rum Buckets —

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BEACH BUCKET

Bacardí Dragon Berry,  
Bacardí Pineapple, Pineapple Juice,  
Orange Juice, Cranberry Juice

INLET PUNCH

Bacardí Pineapple Rum, Bacardí Dragonberry Rum,  
Bacardí Tropical Rum, Orange Juice,  
Cranberry Juice with a Bacardí Black Rum Floater

—Frozen—

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MARGARITA ~ PIÑA COLADA  
STRAWBERRY DAIQUIRI