

## —Appetizers—

<b>NEW ENGLAND CLAM CHOWDER</b> Clam, Bacon, Potato, Thyme, Oyster Cracker (gf)	12
<b>FRENCH ONION SOUP</b> Vidalia Onion, Beef Broth, Sherry Wine	11
<b>GUAC</b> Fresh Guacamole, House Made Chips (gf)(v)	13
<b>WINGS</b> (8) Crispy Buffalo Wings, Celery, Blue Cheese (gf)	16
<b>BRUSSEL SPROUTS</b> Parmesan, Calabrian Chili, Balsamic Reduction (gf)	12
<b>BANG BANG SHRIMP</b> Crispy Baby Shrimp, Bang Bang Sauce	16
<b>GARLIC CLAMS</b> Middle Neck Clams, Lemon, White Wine, Garlic, Parsley (gf)	17
<b>CRAB CAKE</b> Tabasco Butter, Micro Greens	23
<b>GRILLED BUFFALO OCTOPUS</b> Buffalo Sauce, Celery, Carrot, Ranch (gf)	18
<b>STEAMED MUSSELS</b> Cider, Garlic, Thyme, Parsley, Crostini	18
<b>FRIED CALAMARI</b> Fennel, Cherry Peppers, Spicy Marinara (gf)(df)	18

## —Salads—

Add: Chicken 8 / Shrimp 12 / Salmon 15 / Steak 15 / Tuna 15

<b>CAESAR</b> Gem Lettuce, Grana Padano, Pangrattato	11
<b>WEDGE</b> Neuske Bacon, Tomato, Radish, Blue Cheese Dressing	12
<b>APPLE</b> Granny Smith, Cranberries, Caramelized Walnuts, Mixed Greens, Goat Cheese, Balsamic (v)	12
<b>SEAFOOD COBB</b> Shrimp, Scallops, Crab, Carrot, Cucumber, Tomato, Bacon Choice of Balsamic, Bleu Cheese, Thousand Island or Honey Mustard	25
<b>CRAB LOUIE</b> Colossal Crab Meat, Roma Tomato, Avocado, Micro Greens, Remoulade	30
<b>TUNA NIÇOISE</b> Soft Egg, Haricot Vert, Potato, Olives, Radish, Cherry Tom, Cider Vinaigrette	19

## —Hand Helds—

Served with Fries

<b>CAFÉ BURGER</b> Cheddar, Swiss or Mozzarella, Lettuce, Tomato, Roll Bun	18
<b>CHICKEN CLUB</b> Herb Mayo Avocado, Lettuce, Tomato, Bacon, Rye	19
<b>GROUPE</b> Swiss, Coleslaw, Thousand Island, Rye	18
<b>PO BOY</b> Fried Cod, Lettuce, Tomato, Onion, Tartar Sauce, Roll Bun	18
<b>LOBSTER ROLL</b> Lobster, Celery, Apple, Brioche	29
<b>CRAB CAKE</b> Lettuce, Tomato, Onion, Chipotle Mayo	35

## —Sides—

Fries (gf) 8
Broccoli Rabe (gf) 10
Coleslaw (gf) 8
Truffle Fries (gf) 10
Wilted Spinach (gf) 10

## —Pasta— (gluten free pasta available)

<b>PRIMAVERA</b> Broccoli, Zucchini, Squash, Cherry Tomato, Garlic & Oil (gf)(v)	22
<b>LINGUINI AND CLAMS</b> Middle Neck Clams, Chopped Clams, Garlic, Wine, Parsley	28
<b>RIGATONI BOLOGNESE</b> Beef, Pork, Ragu, Cream, Mascarpone	28
<b>LOBSTER MAC &amp; CHEESE</b> Rigatoni, Bechamel, Cheese, Maine Lobster	30
<b>CHICKEN PARMIGIANA</b> Mozzarella, Marinara, Parmigiana, Spaghetti	28

## RAW BAR

<b>EAST COAST OYSTERS</b>	3/pp
<b>MIDDLE NECK CLAMS</b>	3/pp
<b>UB SHRIMP</b>	7 /pp
<b>LOBSTER COCKTAIL</b>	35
<b>THE SKIFF</b> 6 Oysters, 6 Shrimp, 6 Clams, 6 Mussels, Half Lobster (gf)	99
<b>THE YACHT</b> 12 Oysters, 12 Shrimp, 12 Clams, 12 Mussels, Whole Lobster, Bottle of Prosecco (gf)	199

## —Land—

<b>EGGPLANT PARMIGIANA</b> Parmesan, Tomato, Arugula	28
<b>FILET MIGNON</b> 8oz, Asparagus, Mashed Potatoes (gf)	58
<b>RIBEYE</b> 16 oz, USDA Prime, Truffle Fries, Garlic Spinach (gf)	60
<b>STEAK FRITES</b> 16 oz USDA Prime NY Strip, Garlic, Spinach, Fries (gf)	58
<b>PORK CHOP</b> 14oz, Hatfield Reserve, Seasonal Veg, Roasted Potato, Cherry Pepper Sauce (gf)	35

## —Sea—

<b>BRANZINO</b> Grilled, Broccoli Rabe, Roasted Potato, Lemon Vinaigrette (gf) (df)	40
<b>FAROE ISLAND SALMON</b> Ratatouille, Lemon Butter Sauce (gf)	35
<b>FISH &amp; CHIPS</b> Wild Icelandic Cod, Fries, Tartar, Lemon (gf)	28
<b>GROUPE</b> Pan Roasted over Risotto, Arugula Salad, Tzatziki (gf)	36
<b>LOCAL SCALLOPS</b> U-10, Farro, Neuske Bacon, Shallot, Celery, Aged Balsamic	38
<b>CRAB CAKE</b> Chipotle Mayo, Cole Slaw, Fries	39
<b>FLUKE FRANCAISE</b> Mashed Potato, Seasonal Veg, Lemon, White Wine	32
<b>LAZY LOBSTER SCAMPI</b> 1 1/2 Pd Maine Lobster, Garlic, Oregano, Parsley, Arugula, Fries (gf)	40

## —Kids Menu—

-12-

Penne with Butter or Marinara  
Burger with Fries | Cheeseburger with Fries  
Chicken Fingers with Fries | Mac & Cheese