





APPETIZERS



Clam Cakes 3 / 3.75
6 / 7.50

Deep Fried Squid 10
Gently tossed in a garlic - parsley butter & hot pepper rings and served with a side of Marinara sauce

Spicy Clam Zuppa 12
6 little necks simmered in a spicy tomato clam broth served with rosemary focaccia

Steamed Littlenecks 15
12 fresh caught necks steamed in broth with fresh herbs, garlic, white wine & finished with olive oil

CHILLED SHELLFISH
Served with Cocktail Sauce & Horseradish

Shrimp Cocktail
min 3 3.25 ea

Necks on the Half Shell
min 3 2 ea

Blue Point Oysters
min 3 2.75 ea

Half Back of BB-Q Ribs 10
Served with a side of slaw

Cod & Potato Cakes 10
served with a side of our house baked beans

Five Spice Scallops 15
wrapped with Peppered Bacon
8 sea scallops marinated in our Asian 5 spice marinade, wrapped in bacon served with an Orange Ginger Sauce

Stuffed Quahog 5
Traditional Portuguese clam stuffing with peppers & chourice

Crispy Chicken Wings 10
or Crispy Tenders
Tossed with your choice of 3 dipping sauces Teriyaki, BB -Q or Buffalo



SOUPS



Baked French Onion au Gratin 5.50
Garnished with crispy onions

New England Chowder 6
Served with oyster crackers

Cold Soup du Jour 6

Lobster Bisque 10
Garnished with lobster meat



SALADS



All salads are a blend of Romaine Hearts, Iceberg Lettuce & Radicchio

House one size 7
Mixed lettuces, grape tomatoes, cucumbers, Kalamata olives, red cabbage, carrots & roasted reds

Caesar 7
House blend of greens, garlic croutons shredded parmesan, garnished with roasted reds & Kalamata olives

Classic Spinach 8
Baby spinach, grape tomatoes sliced mushrooms, bacon, Bermuda onion & egg topped with a bacon vinaigrette

Additions for above Salads

Grilled Chicken add 7

Grilled Shrimp (min 3) 3 each

Bistro Steak add 10

Grilled Salmon add 10

The Wedge 8
Iceberg wedge topped with bacon, diced tomato & blue cheese dressing, garnished with chunks of blue cheese

Tomato Mozzarella on Bruschetta 10
Grilled foccacia on salad greens topped with a marinated tomato, mozzarella & Bermuda drizzled with Balsamic Vinegar glaze

Snail Salad 10
Marinated Snails w/ mixed vegetables in a Red Wine vinaigrette

Lobster Salad Platter 18
A large version of our House salad with the addition of our legendary lobster salad and garnished sliced cantalou



SANDWICHES



All sandwiches served with fries or macaroni & slaw with a half sour pickle spear

Burgers our burger meat is locally ground and hand formed

1/2 Lb Burger 9

1/2 Lb Cheese Burger 10

Add Mushrooms or Onions 1.50

Add Bacon 2

Lettuce & Tomato 1.5

Crumbled Blue Cheese 2

Belly Clam Roll 13

Grilled Chicken Caesar Wrap 9

Grilled Italian Sausage on Torpedo Roll 10

With hot pepper rings & extra sharp provolone

Tavern Steak 14

Tender 6 oz. sirloin steak seasoned and grilled, then smothered

with sautéed mushrooms & onions, topped with your choice of cheese

Mixed Grilled Vegetable Wrap 10

Assorted mixed vegetables grilled and marinated stuffed

stuffed into a wrap with lettuce & lemon basil aoli

Fish Sandwich on a Bulkie Roll 12

A smaller portion of our fish and chips

All Beef Dogs 5

Grilled Reuben 10

Thin sliced corned beef, Swiss cheese & our saur kraut

Russian dressing on Marble rye buttered & grilled

Roast Turkey Club 12

Thin slice house baked turkey & BLT combo

Grilled Chicken on a Bulkie w/ LTM10

Pesto Chicken Sandwich 12

Grilled chicken, lettuce, tomato & slice fresh mozzarella

topped with basil pesto on a grilled rosemary foccacia

drizzled with Balsamic vinaigrette

Lobster Roll 16

Our legendary lobster salad stuffed into a grilled soft torpedo roll

Chicken Parmesan 10

Chicken Milanese style, marinara & cheese oven baked

served on an Italian torpedo roll

BBQ Pulled Pork on a Bulkie 9

Slow simmered pork seasoned and blended w/ BB Q

Grilled Tuna Steak Sandwich 15

6 oz. grilled tuna steak marinated and grilled topped with Lettuce, thin sliced cucumber and wasabi dressing on a Kaiser roll

Consumption of raw meat and shellfish, or product not cooked to recommended internal temperatures, can increase your risk of food borne. Consumers who are sensitive to food related reactions or illness should only consume thoroughly cooked meats, poultry & seafood



GRILLED PIZZAS



All Our Pizzas are Topped with Marinara Sauce and Blended Cheeses

The Margherita Topped with Sliced Tomatoes & Fresh Basil	12
Additions	
Pepperoni 3 Olives 2 Grilled Chicken 3 Bell Peppers 2	
Mushrooms 2 It Sausage 3 Onions 2 Roasted Peppers 3	
The Verde Sauce, pesto & cheese, oven baked, then topped with mixed greens in Balsamic vinaigrette	14
The Meat Lovers Italian Sausage, Grilled Chicken & Pepperoni	15
The Hawaiian Grilled chicken, roasted red peppers, grilled pineapple, prosciutto, chopped scallions & BBQ sauce	15



ENTREES



Served from 4 pm

SEAFOOD

Baked Stuffed Shrimp 4 jumbo shrimp stuffed with our seafood stuffing baked to a golden brown served with drawn butter & lemon.	22
Pan Seared Salmon Citron 8 oz. salmon filet pan seared and topped with a citrus compound butter	19
Grilled Swordfish Steak seasoned 10 oz. steak grilled and topped with a Maitre d' Hotel butter	22
Baked Seafood Casserole Scallops, shrimp, cod & lobster topped with sherry, our Scampi butter & Ritz crackers	23
Baked Scrod Large filet with lemon, white wine & butter topped with seasoned Ritz cracker crumbs and baked	18
Broiled Sea Scallops Sea scallops with lemon, white wine & butter topped with Ritz cracker & broiled	20
Shrimp Scampi large shrimp simmered in our scampi sauce garnished w/ roasted pepper & capers	23
Frutti di Mare Shrimp, scallops & little necks simmered in your choice of red or white sauce	21

1 1/2 lb. Lobsters

Due to summer demand & price fluctuations all Lobster entrees will be priced to Market

- Lobster Zuppa fra Diavlo** split and simmered in a spicy tomato broth served with a grilled foccacia
- Lobster Boil** our boil is served with corn on the cob and choice of baked or French fried potatoes
- Fisherman's Style** stuffed with our house seafood stuffing with the claws added (Please call with a 24 hr. notice)

For Special Occasions, larger lobsters are available 48 hours notice please

Fried Seafood Platters

All fried platters are served with fries, slaw & tarter sauce

Fish & Chips large filet dipped in a beer batter & deep fried to a golden brown	14
Fried Scallops Tender sea scallops dredged in our house flour & deep fried	18
Belly Clam Platter Tender belly clams dredged in our house flour & deep fried	Market

Beef ~ Poultry ~ Pork

Beef Filet	7 oz. / 22	10 oz. / 28
Our chef seasons the fill and pan sears to seal in the juices. The filet is finish in the oven and served with your choice of Bearnaise or Chef's sauce of the day		
Bistro Steak Frites 10 oz. shoulder tender seasoned and pan seared, served with fries & chimmi churi sauce		19
14 oz. Rubbed Sirloin choice sirloin gently spice rubbed, pan seared		23
Grilled Semi Boneless Half Chicken marinated with wine & herbs grilled and finished in the oven		16
Classic Chicken Parmesan served with Penne or Linguine (sub potato & veg 3)		15
12 oz. Porterhouse Pork Chop Brined and grilled served with traditional apple sauce		17
BB Q Baby Back Ribs Full rack glazed with BB Q sauce and grilled, served w/ fries & slaw		19
Veal Marsala Tender veal slices pan sautéed with mushrooms and simmered in a Marsala demi glace		19

SIDES

Fries	4	Rice Pilaf	4
Creamed Spinach	5	Steamed Asparagus w/ Bearnaise sauce	5
Baked or Mashed Potato	4	Cole Slaw	3

All entrees include vegetable of the day and your choice of baked, mashed, French fries or rice

Other vegetable are available a la carte

Whenever possible, our chefs will accommodate vegetarian and other dietary needs with advanced notice

We accept Mastercard, Visa, Diners Club, American Express & Discover Card

America is the name of the ship that has been incorporated into the motif of this restaurant. A brief history will enable you to fully appreciate the origin of this ship that initiated the longest winning streak in sports history, the America's Cup race.

In the fall of 1850, an invitation was extended by the British to the Americans to show off the speed of their new pilot schooners by participating in the yacht races in Solent the following summer. Commodore John C. Stevens of the six year old New York Yacht Club immediately organized a syndicate and selected George Steers, a well known naval architect, to design and build the ship. Much of America incorporated features of the famous Baltimore Clippers which gave her great speed. She was 101 feet overall with a beam of 23 feet and a draft of 11 feet. It should be noted that America was the first pleasure yacht to cross the Atlantic.

The English were wild with excitement of August 22, 1851, the day of the Race for All Nations. Even Queen Victoria and Prince Albert attended, for the English were reputed to be the finest sailors the world over. However, America won the race easily, 19 minutes ahead of her closest rival and captured the prize, the One Hundred Guineas Cup, which later became known as THE AMERICA'S CUP.

The America changed hands and was rebuilt many times in the following years and eventually was sold to the Confederate Navy and was used as a blockade runner in the War Between the States. She was scuttled by the Confederates and captured by the Union Navy in the St. John's River in Jacksonville. She was used for blockade duty in Charleston and fired her first shots as a war vessel.

After the Civil War, she was sent to the United States Naval Academy to be used as a training ship. She was later seen in the spectator fleet at the America's Cup Races. During World War II, she was placed in a shed in Annapolis to protect her from natural decay. In 1945, the roof of the shed collapsed, bringing to an end the illustrious career of the almost one hundred year old vessel.