

# ~ Deck Menu ~

New England Clam Chowder	6
Served with Oyster Crackers	
Lobster Bisque	10
Clam Cakes	3 / 3.75    6 / 7.50
Spicy Clam Zuppa	12
6 little necks simmered in a spicy tomato clam broth	
Served with a focaccia bread	
Half Rack of BBQ Ribs	10
Served with a side of slaw	
House Made Chips	4

## Appetizers

Deep Fried Calamari	10
Gently tossed in a garlic parsley butter & hot pepper rings and served with Marinara sauce	
Stuffed Potato Skins w/ bacon & Cheese	9
Stuffed Quahog	5
Portuguese style clam stuffing with peppers & chorizo	
Crispy Wings or Tenders	10
Tossed with your choice of 3 dipping sauces: Teriyaki, BBQ or Buffalo Wing Sauce	

## Chilled Seafood

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

## Grilled Pizza

All Our Pizzas are Topped With Marinara Sauce and Blended Cheeses

The Margherita	12	The Pepperoni	12
Sliced Tomatoes & Fresh Basil		Thin Sliced Pepperoni	
The Prima Vera	14	The Meat Lovers	15
Olives, Peppers, Onions, Roasted Peppers & Mushrooms		Italian Sausage, Grilled Chicken & Pepperoni	

## Salads

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

Caesar w/ Chicken	14	w/ Shrimp	16	House w/ Chicken	14	w/ shrimp	16
Lobster Salad Plate			18	Tomato Mozzarella on Bruschetta			10
Snail Salad			10	Grilled focaccia on salad greens topped with marinated tomatoes, mozzarella & Bermuda onions drizzled with a Balsamic Vinegar glaze			
Marinated Snails w/ mixed vegetables							

## Sandwiches

All sandwiches served with fries & slaw

½ Lb Burger	9	Grilled Chicken on a Bulkie Roll w/ LTM	10
½ Lb Cheese Burger	10	Lobster Roll	16
Add Mushrooms or Onions	1.50	All Beef Dog	5
Add Bacon	2	Belly Clam Roll	13
Chicken Caesar Wrap	9	Fish Sandwich on a Bulkie Roll	12
Grilled Italian Sausage on a Torpedo	10	BBQ Pulled Pork on a Bulkie Roll	9
With Hot Pepper Rings & Sharp Provolone Cheese		Tavern Steak on Torpedo	14
Grilled Tuna Steak Sandwich	15	w/ Onions, Mushrooms & Cheese	
6 oz. grilled tuna steak marinated and grilled topped with Lettuce, thin sliced cucumber and wasabi dressing on a Kaiser roll			

## Dinners

All dinners served with Fries, Slaw & Corn on the Cob

Fish & Chips	14	Twin Grilled Chicken Breasts	15
14 oz. Sirloin	23	Boiled 1 ½ Lobster	25
Baked Scrod	18	Fried Scallop Platter	19
Grilled Swordfish w/ hotel butter	22	Full Rack of Ribs	19
Spicy Clam Zuppa w/ Linguine	16	Belly Clam Platter	18

## Sides

Slaw	3
Basket o' Fries	5
Corn on the Cob	4

## Sweet Endings

House Baked Apple or Blueberry Pie	5
w/ Vanilla Ice Cream	7
Chocolate Mousse Torte	6
Brownie Sundae	7

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

## Wines by the Glass

### White Selections

Chateau Ste Michelle Riesling .....	8
Monkey Bay Sauvignon Blanc.....	8
Kris Pinot Grigio.....	8
Canyon Road Pinot Grigio.....	6

Kendall Jackson Chardonnay.....	9
Clos du Bois Chardonnay .....	8
Canyon Road Chardonnay .....	6

### Red Selections

Jacobs Creek Shiraz.....	8
Columbia Crest Cabernet .....	7
Canyon Road Cabernet.....	6
Columbia Crest Merlot .....	7
Twenty Water Street Sangria .....	8

Meridian Pinot Noir .....	8.75
J Lohr Cabernet.....	8.75
Canyon Road Merlot.....	6
Graffigna Reserve Malbec .....	8
Beringer White Zinfandel .....	6

## Beer Selections

Heineken  
Amstel  
Miller Lite  
Samuel Adams  
Samuel Adams Summer  
Haake-Becks  
Narragansett Hi Neighbor  
Dog Fish Head IPA60

Heineken Light  
Coors Light  
Budweiser  
Bud Light  
Corona  
Corona Light  
Blue Moon  
Michelob Ultra Light

## Frozen Drinks

Twenty Water Street Lemonade  
Kettle One Citron Aid Lemonade

Ultimate Mudslide  
Stoli Vanilla, Baileys, Kahlua

Creamsicle  
Absolute Mandrin Vodka and ice cream mix

Peach Squeeze  
Stoli Peach Vodka and Lemonade