

# DINNER MENU

## SOUP

NEW ENGLAND CLAM CHOWDER

SOUP DU JOUR

## CHILLED SHELLFISH

PINK PEPPERCORN MIGNONETTE - COCKTAIL SAUCE - LEMON

SHRIMP COCKTAIL - NATIVE OYSTER - NATIVE LITTLENECK

### RAW BAR SAMPLER

FOUR SHRIMP - FOUR LITTLENECKS - FOUR OYSTERS

## STARTERS

### PEI MUSSELS

WHITE WINE - BEURRE CHIVRY

*RED PEPPER PARMESAN GARLIC BREAD OR HAND CUT FRITES & AIOLI*

### LUMP CRAB CAKES

ROASTED CORN SALSA - CHIPOTLE AIOLI - MICRO CILANTRO

### NEW ENGLAND STUFFED QUAHOGS

LINGUICA & PEPPER STUFFING

### CALAMARI

CORNMEAL BREADED RINGS & TENTACLES - CHOURICO - CHERRY PEPPERS - CILANTRO YOGURT SAUCE

### SESAME SEARED AHI TUNA

AHI TUNA - BABY GREENS - CREAMY SESAME GINGER VINAIGRETTE

### LOBSTER AND CORN FRITTERS

ROASTED RED PEPPER AIOLI

### VEGETABLE EGG ROLLS

ASIAN SLAW - ARUGULA - SWEET JALAPEÑO JELLY

## SALADS

### GARDEN SALAD

BABY GREENS - FRESH SEASONAL VEGETABLES

*CHOICE OF DRESSING*

ITALIAN - ROMANO BLACK PEPPER - BLUE CHEESE - RASPBERRY VINAIGRETTE - HONEY MUSTARD

### CAESAR SALAD

ROMAINE LETTUCE - HOUSE CROUTONS - CAESAR DRESSING - SHAVED PARMESAN

### STRAWBERRY SALAD

BABY SPINACH - BLUEBERRIES - POACHED ASPARAGUS - TOASTED PECANS

FRESH MOZZARELLA - POPPY SEED DRESSING

### BUTTERMILK BLUE ICEBERG WEDGE

BABY ICEBERG LETTUCE - APPLEWOOD SMOKED BACON - CRUMBLLED BLUE CHEESE

GRAPE TOMATOES - RED ONION - BUTTERMILK RANCH DRESSING

## SALAD ADDITIONS

CHICKEN - MARINATED SIRLOIN TIPS - SHRIMP (THREE) - SEARED SALMON

SEARED SCALLOPS - SESAME CRUSTED TUNA - GRILLED SWORDFISH

# LAND

## WOOD GRILLED RIB-EYE

ROASTED GARLIC ROSEMARY OIL - FINGERLING POTATOES - ASPARAGUS

## TRAFFORD TENDERLOIN TIPS

ROASTED SHALLOT AND PORTABELLA DEMI - GREEN BEANS  
GARLIC MASHED POTATOES

## FILET AND LOBSTER STACK

TENDERLOIN MEDALLIONS - LOBSTER MEAT - FINGERLING POTATOES - GREEN BEANS  
TARRAGON SHALLOT BUTTER

## FILET OF SIRLOIN

ROMESCO SAUCE - TRUFFLE CAULIFLOWER PUREE - ASPARAGUS

## STEAK FRITES

WOOD GRILLED SIRLOIN - GARLIC HERB BUTTER - TRUFFLE FRITES  
GREEN BEANS

## BISTRO BURGER

BRIOCHE BUN - MELTED BRIE - CARAMELIZED SHALLOT BALSAMIC JAM - BABY ARUGULA  
HAND CUT FRIES OR DRESSED BABY GREENS

## ROSEMARY CHICKEN

LEMON ARTICHOKE COUSCOUS - ROSEMARY JUS - GREEN BEANS

## CHICKEN MARSALA

GARLIC MASHED POTATOES - MARSALA WINE - PEPPERS - MUSHROOMS - FRESH HERBS

## BRIOCHE CRUSTED CHICKEN

ALMOND JASMINE RICE - ZINFANDEL SAUCE WITH PEACHES

## WOOD GRILLED PORK TENDERLOIN

CARAMELIZED ONIONS - SUMMER SUCCOTASH

# WATER

## LOBSTER ROLL

BRIOCHE ROLL - LEMON - MAYONNAISE - SHREDDED BABY GREENS  
HAND CUT FRIES OR DRESSED BABY GREENS

## FRIED CLAMS

HAND CUT FRIES - COLESLAW - TARTAR SAUCE

## LOBSTER STUFFED COD

SEAFOOD STUFFING - LOBSTER - FINGERLING POTATOES - GREEN BEANS - LOBSTER CREAM

## TRAFFORD COD PAN ROAST

SPICY TOMATO & SEAFOOD BROTH - COD - MUSSELS - CALAMARI - SHRIMP  
CHORIZO - POTATOES - GRILLED SOURDOUGH BREAD

## FISH AND CHIPS

FRIED COD - HOUSE CUT FRIES - COLESLAW - TARTAR SAUCE

## SEARED SCALLOPS

ROASTED CORN AND RED PEPPER COUSCOUS - BABY ARUGULA - BASIL OIL

## FISH TACOS

CAJUN FRIED COD - FLOUR TORTILLAS - SHREDDED CABBAGE  
FIRE ROASTED TOMATO SALSA - CILANTRO YOGURT SAUCE

## SHRIMP SCAMPI

GARLIC BUTTER - WHITE WINE - GRAPE TOMATOES - LEMON - BABY SPINACH - LINGUINI

## WOOD GRILLED YELLOWFIN TUNA

BABY BOK CHOY - CILANTRO YUZU AIOLI - EDAMAME & ROASTED CORN SALAD

## LITTLENECKS WITH WHITE CLAM SAUCE

CAPELLINI PASTA - WHITE WINE - PARMESAN - BABY CLAMS - FRESH HERBS

## CAJUN RUBBED SALMON

MANGO SALSA - ANDOUILLE RICE

## WOOD GRILLED SWORDFISH

MELTED PLUM TOMATOES - PROSCIUTTO - ASPARAGUS

## LOBSTER RAVIOLI

PESTO CREAM - GARLIC SHRIMP - GRAPE TOMATOES

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. ADDITIONALLY, IF A PERSON IN YOUR PARTY HAS A SPECIAL DIETARY NEED (E.G., GLUTEN INTOLERANCE), PLEASE INFORM YOUR SERVER AT THE BEGINNING OF YOUR VISIT. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY AND WHEAT).

\*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.