



Lunch

Starters

- LOBSTER & CORN FRITTERS** Sweet chili lime aioli, cilantro mango salad 14
- CHARCUTERIE BOARD** House made pate, pickled vegetables, ground mustard, cornichon 18
- HOUSE CUT POMMES FRITES** Sea salt, cumin mayonnaise 7
- GRILLED CHICKEN WINGS** Rosemary, garlic sauce, peppered onions, flat bread 8
- MINI LOBSTER ROLL** NE lobster meat, mayonnaise, iceberg lettuce 12
- STEAMED RI LITTLENECK CLAMS** white wine, chorizo sausage, white beans and Swiss chard 12
- POINT JUDITH CALAMARI** Cherry pepper, black olives, Bermuda onion, marinara 11
- ASPARAGUS FRITES** Asiago cheese, truffle lemon aioli 9
- HUMMUS & PITA** Chic pea garlic and herb puree, carrots, toasted flat bread 9
- PULLED PORK SLIDERS** House BBQ sauce, red onion, cheddar cheese, sweet potato fries 10



Soups & Salads

- NE CLAM CHOWDER**
Classic clam chowder made fresh with local clams, garnished with crispy bacon and a hint of dill
Cup 4 Bowl 9
- ONION SOUP AU GRATIN** Sweet Vidalia onions, gruyere cheese and smoked paprika crouton 7
- MIXED GREEN SALAD** Organic mixed greens, traditional vegetables, red wine vinaigrette 8
- CAFÉ CAESAR SALAD** Creamy Caesar dressing, croutons, shaved Pecorino Romano cheese 9
- PROSCUITTO, FIG AND BLEU CHEESE SALAD**
Mixed greens, tomatoes, Bermuda onion, Roquefort cheese, granny smith apple and walnut vinaigrette 14
- COBB SALAD** Grilled chicken, avocado, bleu cheese, tomato, egg, bacon Ranch dressing 16
- TOMATO, DI BUFALA SALAD** Vine ripened tomato, red onion, Buffalo mozzarella, basil pesto 10
- WATERMELON, FETA SALAD** Arugula, mint, red onion, citrus vinaigrette 9



Sandwiches

Served with House Cut French fries

NE LOBSTER ROLL

Native lobster meat, light mayonnaise, toasted hot dog roll 21

CERTIFIED ANGUS BURGER

8oz Prime beef, Vermont cheddar cheese, lettuce, tomato, onion, herb mayonnaise 14

GRILLED CHICKEN SANDWICH

Arugula greens, roasted tomatoes, red onion, fresh mozzarella, balsamic glaze 16.

TURKEY & FONTINA CHEESE PANINI Roasted peppers, basil, black olive relish 11



Entrées

FISH & CHIPS Tartar sauce, coleslaw and lemon 21

SAUTÉED MUSSELS Sauternes wine broth, garlic & thyme, grilled country bread 17

HONEY SESAME ROASTED SALMON Mixed greens, orange segments, soy lime vinaigrette 21

NE LOBSTER "COBB SALAD" Avocado, bleu cheese, tomato, egg, bacon, buttermilk Ranch 24



Brick Fired Pizza

FOREGER Roasted mushrooms, oven dried tomatoes, zucchini, olives and mozzarella 16

ITALIAN SWEET SAUSAGE Caramelized onion, ricotta, sweet Italian sausage, mozzarella cheese 16

PEPPERONI Pepperoni, mozzarella, fresh basil 15

MARGARITA San Marzano tomato sauce, fresh mozzarella, basil 15.

CLASSIC CHEESE Our signature pizza sauce and mozzarella cheese 14

POLLO BALSAMICO Balsamic marinated chicken, roasted sweet peppers, red onions 17



* Tree Nuts used in the dish

Please inform your server of any Food Allergies that may require special attention

Food Bourne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.