



CLASSIC RAW BAR

WELLFLEET OYSTERS 3.00 EA. **WOODBURY LITTLENECKS** 2.00 EA.
JUMBO SHRIMP COCKTAIL 3.25 EA.

SMALL PLATES

CRISPY THAI SHRIMP

CREAMY SWEET & SPICY THAI - CHILI SAUCE. LETTUCE BOWL. TOPPED WITH SCALLIONS 12.

POINT JUDITH FRIED CALAMARI

HOT CHERRY PEPPERS & GORGONZOLA CHEESE 10.

BUTTERNUT SQUASH RAVIOLI

FRESH SAGE, BROWN - BUTTER SAUCE 12.

BROCCOLI RABE & SAUSAGE

SWEET ITALIAN SAUSAGE, WHITE BEANS, E.V.O.O & GARLIC. CROSTINI 11.

MARYLAND LUMP CRAB CAKES

TRADITIONAL NEW ORLEANS SAUCE 14.

CLAMS CASINO

ONION, BACON, GREEN BELL PEPPER & GARLIC. PARMESAN - BUTTER 11.

HERB ENCRUSTED - CRANBERRY GLAZED GOAT CHEESE

ROASTED RED PEPPERS, CARAMELIZED ONIONS & ROASTED BUTTERNUT SQUASH. CROSTINI 13.

BOURBON ST. MUSSELS

APPLE WOOD SMOKED BACON, SWEET SAUSAGE & COGNAC, WHOLE GRAIN MUSTARD - CREAM SAUCE. BAGUETTE 12.

SOUPS, SALADS & BURGERS

CREAM OF TOMATO

GRILLED CHEESE CROUTONS

N.E. CLAM CHOWDER

LOBSTER BISQUE

CUP 5. / BOWL 7.

THE CLASSIC CAESAR SALAD 8.

ADD STEAK 9./ CRISPY THAI SHRIMP 9./ CHICKEN 7/ SALMON 12.

THE FARMER'S MARKET SALAD

MIXED GREENS, TOMATO, RED ONION, CUCUMBER & KALAMATA OLIVES. HOUSE MADE CROUTONS 7.

ASIAN SEA SCALLOP SALAD

SESAME PANKO ENCRUSTED. FIELD GREENS, CARROTS, CUCUMBER & SUSHI GINGER. SWEET HOISIN VINAIGRETTE 16.

THE CLASSIC 1/2 LB. KOBE BEEF BURGER

CHEDDAR, APPLE WOOD SMOKED BACON, SHREDDED LETTUCE & TOMATO. GRILLED ROLL 12.

THE 1/2 LB. "BIG EASY" BURGER

1/2 LB. KOBE BEEF & PANKO COATED SHRIMP. CHEDDAR, CREOLE AIOLI, SHREDDED LETTUCE, TOMATO, RED ONION. GRILLED ROLL 13.

THE 1/2 LB. "MILWAUKEE" KOBE BEEF BURGER

TOPPED WITH CHEDDAR, SLAW, PALE ALE MUSTARD & BEER BRAISED ONIONS. GRILLED ROLL 12.

****ALL BURGERS SERVED WITH FRENCH FRIES, COLESLAW & PICKLE**

SEAFOOD

BAKED LOBSTER MAC & CHEESE

BUTTER POACHED LOBSTER, MOZZARELLA, PARMESAN REGGIANO & SHARP CHEDDAR. BABY SHELL PASTA 24.

GRILLED ATLANTIC SALMON

FRESH ATLANTIC SALMON. DIJON - DILL CREAM SAUCE. SEASONAL VEGETABLE. BASMATI RICE 19.

ZUPPA DI PESCE

SHRIMP, SCALLOPS, ATLANTIC COD, MUSSELS, CLAMS & CALAMARI. SPICY HOUSE MARINARA. LINGUINI 23.

ANGRY SHRIMP

ORANGE, GINGER & SRIRACHA CHILI GLAZE. RICE NOODLE VEGETABLE STIR FRY. 25.

SAUTEED SEA SCALLOPS

SWEET THAI MANGO CHILI GLAZE. SEASONAL VEGETABLE. BASMATI RICE 21.

LOBSTER CARBONARA

HAND PICKED LOBSTER MEAT, BACON & BABY PEAS. LINGUINI. ALFREDO CREAM SAUCE. 23.

SUSHI GRADE SESAME CRUSTED AHI TUNA

MANGO - WASABI COULIS. BASMATI RICE - VEGETABLE STIR FRY. 22.

SAUTEED ATLANTIC SOLE FLORENTINE

EGG DIPPED. SAUTEED SPINACH. LEMON, CAPER, CHARDONNAY - BUTTER SAUCE. LINGUINI 18.

CHOP HOUSE

FLAT IRON BEEF TIPS

MUSHROOM - GORGONZOLA DEMI - GLACE. SEASONAL VEGETABLE. RED SKINNED MASHED POTATOES 22.

GOAT CHEESE, SPINACH & CRANBERRY STUFFED CHICKEN BREAST

CRANBERRY GLAZE. SEASONAL VEGETABLE. RED SKINNED MASHED POTATOES 19.

THAI B.B.Q CHICKEN

SEMI BONELESS 1/2 CHICKEN. SWEET & SPICY GINGER - GARLIC SAUCE. RICE NOODLE - VEGETABLE STIR FRY 19.

SWEET ANCHO CHILI MARINATED LONDON BROIL

CARAMELIZED ONIONS & MUSHROOMS. SEASONAL VEGETABLE. RED SKINNED MASHED POTATOES. 21.

****ALL SEAFOOD & CHOP HOUSE ENTREES SERVED WITH DINNER OR CAESAR SALAD**

HOUSE SPECIALTIES

FISH & CHIPS BEER BATTERED COD. FRENCH FRIES & TARTAR SAUCE. 16.

HOT BUTTERED LOBSTER ROLL BUTTER POACHED LOBSTER MEAT. 19.

THE PO" BOY SPICY FRIED SHRIMP. OLD BAY AIOLI. L.T. BAGUETTE. 14.

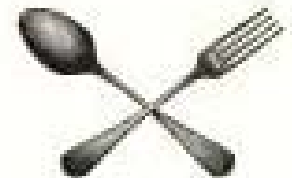
B.L.T. 11. ADD CHICKEN 5. ADD GRILLED SHRIMP 6. ADD LOBSTER 8. BAGUETTE.

FISH TACOS BEER BATTERED COD, GRILLED SHRIMP OR BLACKENED SCALLOPS.

MANGO SALSA & SHREDDED CABBAGE. CHIPOTLE AIOLI. FLOUR TORTILLAS. 14.

SHRIMP OR STEAK FAJITAS SWEET ANCHO MARINADE. ONIONS & PEPPERS,

SHREDDED CHEDDAR & SOUR CREAM. BLACK BEAN RICE. FLOUR TORTILLAS. 21.



****ALL SANDWICHES SERVED WITH FRENCH FRIES, COLESLAW & PICKLE**

*THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, & EGGS REDUCE THE RISK OF FOOD BORNE ILLNESS.

*A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.



SIGNATURE GRILLED FLATBREADS

13.

ARTHUR AVENUE

CARAMELIZED ONIONS, BASIL, MARINARA, PARMESAN, MOZZARELLA, OLIVE OIL & GARLIC

MARGHERITA

FRESH BASIL, ROMA TOMATOES, MOZZARELLA & MARINARA

STATE STREET

WHITE PIE. BROCCOLI RABE, GARLIC, SWEET ITALIAN SAUSAGE & MOZZARELLA & PARMESAN

WHITE CLAM & BACON

BACON, WOODBURY LITTLENECKS, GARLIC, OREGANO, CRUSHED RED PEPPER, MOZZARELLA, PARMESAN & E.V.O.O

POPEYE

WHITE PIE. SPINACH, PARMESAN, GARLIC & OLIVE OIL

B.L.T.

WHITE PIE. CHOPPED BACON & MOZZARELLA. TOPPED WITH CHILLED ROMAINE, TOMATO & MAYO

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BEER SELECTIONS

DRAUGHT BEER

GUINNESS
MILLER LIGHT
STELLA ARTOIS
SIERRA NEVADA PALE ALE
SAMUEL ADAMS
SAMUEL ADAMS SEASONAL
HARPOON IPA
YELLOWFIN'S LAGER
LONG TRAIL BLACKBERRY WHEAT
BLUE MOON
BROOKLYN SEASONAL
PALM (BELGIUM'S AMBER BEER)

BOTTLED BEER

MILLER LIGHT
CORONA EXTRA
ROLLING ROCK
BUDWEISER
BUDWEISER LIGHT
AMSTEL LIGHT
MICHELOB ULTRA
COORS LIGHT
KALIBER (NON-ALCOHOLIC)
SAMUEL ADAMS LIGHT
HEINEKEN

HOUSE MARTINIS

THE FIN

CITRUS VODKA, HYPNOTIQ LIQUEUR & WHITE CRAN

POMETINI

RAZBERI VODKA, CHAMBORD & POMEGRANATE

FLIRTINI

PEACH VODKA & TRIPLE SEC & PINEAPPLE

SUNSET

SMIRNOFF RAZ, TRIPLE SEC, GRENADINE PINEAPPLE

CHOCO - RAZBERI CAKE - TINI

CHOCOLATE & RAZ VODKA, FRANGELICO & FRESH LEMON JUICE

DOUBLE ESPRESSO

VAN GOUGH DOUBLE ESPRESSO VODKA , KAHLUA & A SHOT OF ESPRESSO

WILD CHERRY COSMO

3 OLIVES CHERRY, TRIPLE SEC, CRANBERRY & FRESH LIME JUICE

CREME BRULEE -TINI

SMIRNOFF VANILLA, KAHLUA, BUTTER SCHNAPPS HALF - AND - HALF

PEAR - TINI

PEAR VODKA, TRIPLE SEC, APPLE PUCKER, SOUR MIX, SPLASH OF TONIC