

# DINNER

## SOUPS

### **CLAM CHOWDER 7**

A creamy and rich New England tradition garnished with crisp bacon pieces.

### **CHILLED CUCUMBER WITH SPICY CRAB 10**

Cucumber,avacado,coconut cream,and spices blended together and garnished with spicy crab.

## APPETIZERS

### **PRINCE EDWARD ISLAND MUSSELS 16**

Fresh PEI mussels in white wine,garlic,and chopped tomatoes. Served with garlic bread.

### **SHRIMP COCKTAIL 13**

Chilled jumbo shrimp served with a spicy cocktail sauce and fresh lemon.

### **CRAB CAKE 17**

Jumbo lump crab cake pan seared golden brown and topped with a chili aioli sauce. Served over mixed baby greens.

### **SCALLOPS 19**

Jumbo scallops seasoned and sauteed then served in a wakame cream sauce.

## SALADS

### **CAESAR 10**

Crisp hearts of romaine tossed in a creamy Caesar dressing with housemade croutons and shaved parmesan.

Add Grilled shrimp Add 10 to salad price

Add Garlic and herb rubbed chicken Add 7 to salad price

Add Grilled salmon Add 10 to salad price

### **CHATHAM SPINACH 12**

Baby spinach tossed in a sweet balsamic vinaigrette with red onions, strawberries, goat cheese, and candied walnuts.

### **AHI TUNA 19**

Horseradish crusted and pan seared rare. Served over a bed of mixed greens with cucumbers, avacado, and cilantro then finished with a sesame/ginger soy dressing.

Consuming raw or undercooked meats,poultry,seafood,shellfish,or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if someone in your party has a food allergy.

18% gratuity may be added to parties of five or more.

# ENTREES

## **NEW ENGLAND LOBSTER ROLL(Chilled or Hot)PRICED DAILY**

**No fillers! Chunks of chilled lobster meat mixed with mayo and a pinch of salt and pepper or saute' in butter and served hot on a grilled roll.**

## **CHICKEN PICCATA 20**

**A classic, chicken scaloppine lightly dredged in flour and seared with olive oil,white wine,butter,lemon,and capers over pasta.**

## **LOBSTER RAVIOLI 28**

**Ravioli stuffed with chunks of Maine lobster, Ricotta cheese, and fresh herbs. Served with sauteed cremini mushrooms and leeks in a light sherry cream sauce.**

## **AHI TUNA 33**

**Crusted with sesame seeds then flash seared to rare, accompanied by arugala,cannellini beans,and oven dried tomato salad.**

## **NEW ZEALAND RACK OF LAMB 35**

**New Zealand Rack Of Lamb with an Asian sweet chili sauce served with starch and vegetable du jour.**

## **JUMBO SCALLOPS 27**

**Pan seared a golden brown and served over our risotto of the day.**

## **FRESH CATCH OF THE DAY**

**Our fresh catch of the day hand selected and prepared by the chef. Changes daily, please ask your server.**

## **FILET MIGNON 36**

**Filet Mignon (8oz) grilled to order and topped with a demi-glace.Served with starch and vegetable du jour.**

## **RISOTTO**

**Prepared especially for you by our chef. Please ask your server for today's special.**

## **KIDS MENU (INCLUDES SODA)**

**Gourmet Mac & Cheese 10**

**Fish sticks 10**

**Grilled chicken & pasta 10**

## **EXECUTIVE CHEF GREG BRUCE**

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