

DINNER

APPETIZERS

CLAM CHOWDER

A creamy and rich New England tradition.

SPINACH & CRAB DIP FOR TWO

Baby spinach, cream cheese, and crab meat blended together, topped off with parmesan cheese and diced tomatoes. Served piping hot with toasted crustini.

JUMBO SHRIMP COCKTAIL

Extra large U-10 shrimp served with a tangy cocktail sauce.

LOBSTER CREPE'

Chunks of tender Maine lobster and Mascarpone cheese wrapped in a crepe' and dressed with a lemon beurre blanc and raspberry.

CRAB CAKE

Jumbo lump crab cake, served with a cilantro lime aioli and raspberry puree over a bed of field greens.

SCALLOP

Pan seared scallops topped with flying fish roe & hoisin sauce & served with Nappa slaw.

ROASTED EGGPLANT ROULADE(Available larger portion as Vegetarian Entrée)

Eggplant stuffed with roasted peppers and mozzarella cheese and served with a spicy tomato sauce.

SALADS

CAESAR SALAD

Crisp Romaine lettuce, tossed with house made dressing, herb croutons, and fresh grated parmesan cheese.

CHATHAM SPINACH SALAD

Baby spinach tossed in a sweet balsamic vinaigrette with red onions, sliced pears, and goat cheese.

SWEET BLEU SPRING GREEN SALAD

ENTREES

SEARED AHI TUNA

Mixed field greens tossed in a sweet red wine vinaigrette with gorgonzola cheese, candied almonds, mandarin orange segments and tomatoes.

LOBSTER RAVIOLI

Crusted with sesame seeds then flash seared to rare, served with a soy and chive oil accompanied by sticky rice and a Wakame salad.

SHRIMP PROVENCAL

Fresh ravioli stuffed with a savory mixture of herbs and lobster. Gently cooked with leeks and shitake mushrooms and finished in a sherry cream sauce.

ATLANTIC SALMON

Jumbo shrimp sauteed and tossed with heirloom tomatoes, fresh basil, olives, garlic, and fettuccini. Then finished with a delicate shrimp sauce.

SURF & TURF

Wild caught Salmon grilled and topped with a mango salsa served over heirloom tomatoes and finished with a fruit coulis.

JUST TURF

Pouched lobster served with grilled fillet mignon over mashed potatoes with a demi-glace and beurre blanc sauce and served with vegetable du jour.

SCALLOP

Grilled 12oz rib eye served au pauve style with a demi-glace, mashed potatoes, and vegetable du jour.

STUFFED BONELESS BREAST OF CHICKEN

Spinach, garlic, and chopped tomatoes sauted with olive oil and butter. Then wrapped in a puff pastry with large scallops and baked to perfection. Topped off with a lobster cream sauce.

Chicken breast stuffed with spinach, sundried tomatoes, and creamy Havarti cheese then drizzled with a chicken volute sauce.

EXECUTIVE CHEF ANDREW WHITE

Due to our limited space and high demand for seating we must ask for a minimum per person food order of fifteen dollars on Friday and Saturday evenings.

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

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

shared entrees	\$9.00 plate charge for	charge for shared entrees	\$9.00 plate
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